RISE & SHINE
BREAKFAST

Service for up to 1.5 hours.

INCLUDES:
Water, Juice, Assorted Herbal Tea & Coffee

BREAKFAST BUFFET $8
Assorted Breakfast Pastries | Yogurt | Crunchy Granola | Fresh Fruit

COMPLETE BREAKFAST $11
Assorted Breakfast Pastries | Yogurt | Crunchy Granola | Fresh Fruit & Berries
Scrambled Eggs | Seasoned Breakfast Potatoes | Choice of Thick Cut Bacon or Sausage

SOUTH OF THE BOARDER BUFFET $12
Assorted Pastries | Chorizo and Eggs | Pinto Beans | Spanish Rice
Scrambled Eggs | Tortillas | Guacamole | Pico De Gallo

ADD-ONS

BISCUITS & GRAVY $3
WAFFLES OR PANCAKES WITH SYRUP $2.5
A LA CARTE BREAKFAST BURRITOS $4
BUILD YOUR OWN YOGURT PARFAIT $4
SEASONAL CUT FRUIT $3

BRUNCH BARS

BLOODY MARY BAR
Celery | Pepperoncini Peppers | Green Olives | Bacon | Lemons & Limes

MIMOSA BAR
Oranges | Strawberries | Mint | Assorted Juice Mixers

Bartender Required $50
2 Hours Hosted - $13 Per Person
To Enjoy Both Bars Add $3 Per Person

Vegetarian options are available as protein substitutes upon request.

Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 20% service charge and sales tax.
BOXED LUNCHES

$12 PER PERSON
Minimum order of 10 guests.

EACH BOX LUNCH WILL INCLUDE THE FOLLOWING:
One Sandwich or Wrap Per Guest:
Up to Three Sandwich or Wrap Selections Per Event

Fresh Whole Fruit, Kettle Chips, Pickle
Water or Assorted Soda Products & Cookie

HICKORY SMOKED TURKEY BREAST
Gruyere | Cranberry Mustard | Baby Spinach | Herb Focaccia Bread

MAPLE GLAZED HONEY HAM
Smoked Cheddar | Creamy Whole Grain Mustard | Frisee | Ciabatta Roll

OVEN ROASTED BEEF
Baby Swiss | Horseradish Aioli | Arugula | Sweet Onion Roll

CAPRESE
Buffalo Mozzarella | Marinated Tomatoes | Fresh Basil | Baby Arugula | Olive Oil
Balsamic Reduction | Ciabatta Roll

CLASSIC LUNCHES

INCLUDES:
Water & Lemonade

CHILI & POTATO BAR $11
Homestyle Beef Chili | Baked Potatoes | Sour Cream, Cheddar, Bacon & Broccoli
Artisan Rolls | Mixed Green Salad | Cookies

ALL AMERICAN DELI PLATTER $12
Assorted Cold Cuts | Fresh Breads & Wraps | Assorted toppings
Chips & Salad | Cookies

SEASONAL SOUPS $8.5
Choice of 2 Soups | Artisan Rolls | Mixed Green Salad | Assorted Dessert Bars

PASTA OR POTATO SALAD $2

FRESH FRUIT $3

SOUP $2.5

COOKIES $2

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LUNCH BUFFETS

Service for up to 1.5 hours.

INCUBES:
Water & Lemonade
House White or Black Linens
Upgraded linens are available for an additional charge

WHEN IN ROME $11.5
BAKED PENNE PASTA
Braised Meat Ragu | Caramelized Peppers & Onions
Crushed Tomato Sauce

FARFELLA PASTA
Creamy Pesto | Artichokes | Mushroom | Tomato
Served with Classic Caesar Salad, Garlic Bread & Brownies

STREET TACOS $13
Slow Roasted Pork Carnitas | Grilled Marinated Chicken
Cilantro-Lime Rice | Refried Black Beans | Tortillas
Cilantro | Onions | Shredded Cabbage | Cheese | Sour Cream
Served with Tortilla Salad & Churro Bites
Chorizo-Style Tofu May be Substituted for the Carnitas or Chicken Upon Request

WOK N’ ROLL $12.5
Honey Sesame Chicken | Shanghai Steak | Fried Rice
Vegetable Stir Fry Chow Mein
Served with Asian Chopped Salad & Cookies
Add Miso-Coconut Pulled Pork for $4.00 Per Person
Add Chicken Spring Rolls for $3.00 Per Person

THE ISLANDS $16
Jerk Chicken | Kalua Pork | House Green Salad
Pineapple Slaw | Coconut Rice | Fried Plantains
Served with Fresh Hawaiian Rolls & Butter & Cookies

THE GREAT PLAINS $15
Portuguese Pot Roast | Braised Vegetables | Mashed Potatoes
Chicken Calvados | Tossed Garden Salad | Fresh Rolls
Served with Warm Apple Pie

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MAKE IT A PICNIC

Service for up to 1.5 hours.
INCLUDES:
Water & Lemonade
Choice of Cookies or Brownies

THE CLASSIC $11
Grilled Burgers | Hot Dogs | Kettle Chips
Mixed Green Salad | All the Fixin’s
Premium Burger Toppings (mushrooms, onions & bacon) $2.5
Chili Cheese Dogs (chili, onions, nacho cheese) $3
Add Veggie Burgers $4.5 Each
Add Gluten Free Buns $2 Each

BYO SMOKE HOUSE GRILLER $16
Fire Braised Chicken | Pepper Chopped Beef | Fresh Baked Rolls & Breads
Mushrooms & Onion | Assorted Cheeses | Signature Sauces
Mixed Green Salad | Kettle Chips

OL’FASHION CHICKEN DINNER $12
Fried Chicken | Mashed Potatoes & Gravy | Fresh Corn
Creamy Coleslaw | Butter Milk Biscuits

ZOO-BE-SHUE $12
Choice of Pulled Pork or Pulled Chicken in Signature BBQ Sauce
Mixed Green Salad | Country Potato Salad | Coleslaw
Add Both Chicken & Pork $2 Per Person

OLD TOWN BBQ $18
Dry-Rubbed Beef Brisket | Signature BBQ Pork Ribs | Baked Beans
Creamy Coleslaw | Macaroni Salad | Corn Bread

EXTRA SIDES

MIXED GREEN SALAD $2
SLICED WATERMELON $2
POTATO OR MACARONI SALAD $2
MAC & CHEESE $3
ICE CREAM BARS $2
ASSORTED CANNED SODA $2

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ZOO TIME
SNACKS & BEVERAGES

UNLIMITED SNOW CONES
$3 PER GUEST
Choose 2 flavors
Cherry
Strawberry
Grape
Lime
Orange

DRINKS
Coffee $2 per person
Bottle Water $2.5 per person
Lemonade $1.50 per person
Tea 1.50 per person
Canned Soda $2 per person

SNACKS & SWEETS

SEASONAL FRESH FRUIT DISPLAY $3

THE MIX $3
Sweet & Savory Snack Mixes

PRETZEL BITES WITH STONE MUSTARD $3

POPCORN $2
Add Flavor Burst of Cheddar Cheese, Blue Cheese or Jalapeño for $0.50 Per Person

DESSERT BARS $2.5

COOKIES & BROWNIES $3
Freshly Baked Cookies & Brownies

HEALTHY TIMEOUT $5
Seasonal Fresh Fruit with Honey Yogurt Sauce & KIND Granola Bars

SIESTA FIESTA $4.5
Corn Tortilla Chips Served with Assorted Salsas, Guacamole & a Warm Pepper Jack Cheese Dip

ENERGY BREAK $5.5
Chocolate Covered Pretzels, Trail Mix, Mozzarella & Colby Jack Cheese Sticks

ADD-ONS

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HORS D’OEUVRES
PASSED & DISPLAYED

Service for up to 1 hour

VEGETABLE BOARD $5
Heirloom Carrots | Cucumber | Bell Peppers
Cauliflower | Celery | Broccoli
Served with Ranch

DOMESTIC CHEESE DISPLAY $6
Pepper Jack | Swiss | Cheddar
Served with hummus, pita chips & crackers

FRUIT BOARD $6
Local Farm Sliced Fruits | Seasonal Berries

ANTIPASTO PLATTER $8
Assortment of Cured Meats | Aged Cheeses | Pickled Vegetables | Crostinis

SATAY DISPLAY $6
Chicken Satay | Beef Satay

PASSED
Service for up to 1 hour
Requires $25 passer fee per 50 guests
Minimum of 3 choices

BRISKET & BLUE $5
Shaved beef brisket, blue cheese on a toasted crostini

CHICKEN ‘N WAFFLES $5
Deep fried honey butter chicken, red pepper jelly on a Belgian waffle w/ sweet siracha glaze

ASIAN POT STICKERS $3
Chicken pot stickers, ponzu sauce

GRILLED SHRIMP & MANGO SKEWERS $7
Sustainable shrimp, mango

PIG & FIG $5
Serrano ham croquette, manchego cheese, fig jam

EMPANADA $4
Beef empanada w/ cilantro crema

SHRIMP & AVOCADO TOSTONE $6
Sustainable shrimp, black bean puree, avocado, red pepper coulis in a tostone cup

SPINACH ARTICHOKE MUSHROOMS (V) $3
Spinach, artichoke hearts, cheeses stuffed in a cremini mushroom

MAC’N CHEESE (V) $3
Macaroni and cheese w/ garlic herb breadcrumbs

PORK BELLY STEAM BUN $5
Slow braised pork belly, cucumber, pickled veggies, cilantro, peanut sauce in a steam bun

BRUSCHETTA (V) $3
Fresh mozzarella, heirloom tomato, basil & aged balsamic

GREEK HUMMUS BITES (V) $3

SPINACH & FETA SPANAKOPITA (V) $4
Spinach, feta, crispy phyllo

CANDIED BACON & BRIE CROSTINI $5
Bacon onion Jam & brie on a toasted crostini

CAPRESE SKEWERS (V) $3
Tomato, fresh mozzarella & balsamic reduction
DINNER STATIONS

Service for up to 1 hour.
Minimum of 3 selections or add to a dinner buffet
50 person minimum

MEDITERRANEAN $8
Domestic and International Cheeses | Grilled Marinated Vegetables
Hummus | Assorted Olives | Pita Bread

CHARCUTERIE BOARD $9.5
Cured Meats | Aged Cheeses | Marinated Vegetables | Olives | Crostinis
Crackers | Olive Oil | Grapes

PARK SLIDERS $10
Choose Two:
Steak Burgers cheese fondue & jalapenos
Asian Chicken Meatball pickled carrots
Fried Green Tomato goat cheese fondue
Cuban ham, roasted pork, Swiss cheese, pickles & mustard

MEATBALLS $7
Slow Braised Tomato & Ricotta | Marsala

MASHED POTATO BAR $5 PER PERSON
Yukon Gold Mashed Potatoes
Served with Bacon Bits, Butter, Sour Cream, Cheddar Cheese, Blue Cheese, Scallions, Fried Onions

THE MEZE SKILLETS $7.5 PER PERSON
White Cheddar Sweet Corn Grits with Poblano Pepper
Crispy Brussels Sprouts with Chile Soy Glaze
Smoked Andouille Sausage Hash

MINI TOAST $8
Choose Two:
Chevre & Fig creamy goat cheese, beets & sherry fig jam
Avocado heirloom tomato & chili lime sauce
Shaved Turkey cranberry & havarti grilled cheese
Seared Lamb Loin yogurt, lime, garlic & cucumber sauce

DIPS & CHIPS $6.5
Choose Two:
Hot Spinach & Artichoke | Olive Hummus & Romesco Sauce
Assorted Salsas
served with toasted pita & crusty breads

STREET TACOS $10
Slow Roasted Pork Carnitas | Citrus Chicken | Chili Lime Beef
shaved cabbage, radish, cilantro, queso, salsa verde, cheese & hot sauces
Flour & Corn Tortilla Shells

WALKING SALADS $8
Choose Two:
Heirloom Tomato toasted garlic, sweet basil & shaved fennel
Spinach & Pear blue cheese, walnuts & walnut vinaigrette
Farmers Wedge cherry tomatoes, bacon bits & homestyle ranch
Chopped Greek tomatoes, bell pepper, red onion, kalamata olives and feta cheese

SWEET MINIS $8.5
Salted Caramel Brownies | Lemon Bars
Assorted Petit Fours | Cookies | Mini Cake Bites

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DINNER BUFFETS

Service for up to 1.5 hours.

Includes:
Water & Unsweetened Iced Tea
Freshly Baked Bread
House White or Black Linens
Upgraded linens are available for an additional charge

ZAMBEZI $26

Baby Spinach Salad
Applewood Bacon | Heirloom Cherry Tomatoes | Shredded Cheddar | Cider Vinaigrette

Petite Sirloin Steaks
Caramelized Shallot Braised Kale | Bacon Onion Jam

Chicken Pot Pie
Sugar Roasted Root Vegetables & Chicken under a Buttermilk Crust

Roasted Garlic Smashed Potatoes

Roasted Brussels Sprouts

Strawberry Shortcakes
Fluffy Cakes | Fresh Macerated Strawberries | Vanilla Whipped Cream

Apple Brown Betty
Caramelized Apples | Toasted Brown Butter Crumble

THE KOOKABURRA $28

Caramelized Pear Salad
Arugula & Greens | Manchego | Creamy Apple Cider Dressing

Seared Salmon
lemon & herb

Roasted Chicken
truffled mushroom drizzle and spinach

Rainbow Carrots

Asiago Polenta

Chocolate Brownies
Caramel and Chocolate Sauce

Butterscotch Pot de Creme
Butterscotch pudding | Toffee Crunch

THE FARM $32

Wedge Salad
Tomato | Shaved Red Onion | Candied Bacon | Blue Cheese Dressing | Balsamic Glaze

Roasted Flat Iron Steak
Mushroom Jus

Pan Seared Airline Chicken
Lemon Caper Sauce

Asparagus
Brown Butter and Almonds

Toasted Crumb Macaroni & Cheese

Apple Crumble
Maple Bourbon Caramel

Carrot Cake
Spiced Vanilla Whipped Cream

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EVENING BEVERAGES

WELCOME DRINK
Welcome Drinks are One Drink per Person. Virgin Alternatives may be Requested. Specialty Drinks may be Served at the Bar or Butler Passed.

CHAMPAGNE TOAST $4
SPECIALTY COCKTAIL $5

PACKAGES

PLATINUM BAR PACKAGE
Johnny Walker Black Scotch | Crown Royal | Maker’s Mark Bourbon
Grey Goose Vodka | Bacardi Rum
Tanqueray Gin | Patron Tequila | Triple Sec
Chardonnay & Cabernet Sauvignon Wine
Bud Light | Budweiser | Michelob Ultra | Estrella Jalisco | Lagunitas | Firestone Walker
Assorted Sodas | Juices | Spa Water
Up to two hours $32 per person
Each additional hour $5 per person

PREMIUM BAR PACKAGE
Dewar’s Scotch | Jack Daniels Whiskey | Tito’s Vodka | Captain Morgan Spiced Rum
Tanqueray Gin | Jose Cuervo Tequila | Triple Sec Red & White Wine Selections
Bud Light | Budweiser | Michelob Ultra | Lagunitas
Assorted Sodas | Juices | Spa Water
Up to two hours $25 per person
Each additional hour $4 per person

WINE AND BEER BAR PACKAGE
Red & White Wine Selections
Bud Light | Budweiser | Corona | Michelob Ultra | Lagunitas
Assorted Sodas | Juices | Spa Water
Up to two hours $20 per person
Each additional hour $3 per person

SODA AND WATER BAR PACKAGE
(No Bartender Required)
Assorted Sodas | Juices | Spa Water
Up to two hours $4 per person
Each additional hour $2 per person

BARTENDER
REQUIRED FOR ALL ALCOHOL SERVICE
$50 for 1 hour, $25 per additional hour
1 Bartender required for every 75 guests

PASSENGER
$20 per Passer for 1 hour of service
1 Passer per 50 guests is recommended
Our team of chefs and event managers are here to help you create the perfect event. Together we can plan a unique and unforgettable experience by coordinating vendors, entertainment, food, decor and much, much more.

From small and intimate to large and lavish the Sedgwick County Zoo offers the perfect setting for social celebrations, such as weddings and receptions, corporate events, meetings, client entertainment and any other affair. With unique spaces, and professional, friendly service, delicious catering options are everything you need to take your events to a new height. Join us today!

**Event Services Information**

**Important Information**
- Food cannot be removed from the premises by anyone but the catering department
- Last minute orders are gladly accepted, but may incur a fee of $5 for each additional meal
- All final event details are due to the event department 14 days in advance.
- Final guarantees are due 7 days prior to your event by noon.
- Prices listed are subject to change due to market changes.
- Not included in the catering price: sales tax 7.5% and service charge of 20%
- All buffet options are served for up to 1.5 hours
- A signed contract detailing all arrangements, food guarantees & rentals must be received
- At contract signing a $300 deposit is due & 14 days prior to your event, final balance is due

**FAQ’s**

Can I use my own caterer?
- No. Sedgwick County Zoo has an exclusive onsite caterer. Popular options are listed in the menu, but we can be flexible in customizing menus to your taste, budget and vision. Please contact your Event Coordinator for exemptions.

Is there a food and beverage minimum?
- No, but we do require that our suggested amount of food for your particular event will be adhered to create the best experience for your guests.

Can I tentatively hold a date?
- Yes, we will be happy to place a temporary 14-day hold on your date and space(s) and during this time no other parties can hold it. After 14 days, and possibly without notification, we must be fair and accept other offers.

How do I confirm my event?
- To confirm your event we require 1) A signed contract 2) A deposit which is $300. When we receive both items, your event is firmly secured in our event calendar, and until then we reserve the right to accept other offers for the date and space(s) that you are interested in.

**Additional Services**

We are happy to provide you additional services such as entertainment, china, linen rentals or other vendor options form our preferred list
- please contact your event manager for more information about these services and more.