WEDDING PACKAGES
**HORS D’OEUVRES**

PASSED & DISPLAYED

Service for up to 1 hour

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**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

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**P A S S E D**

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

**POK 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

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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.
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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BUFFET OPTIONS

Select: 2 Entrées
Select: 1 Salads, 2 Vegetable 1 Starch
Add another Entree for $5 per person

INCLUDES:
Water & Iced Tea
Freshly Baked Bread & Butter

Ask about Vegetarian Alternatives
Desserts are an additional cost

GOLD OPTIONS $33

Sustainable Salmon Steak (GF)
Sustainable Seared Salmon | Honey Ginger Glaze
Seared French Cut Chicken Breast
Prosciutto Ham | Spinach Mushroom Gravy
Roasted Flat Iron Steak
Mushroom Jus
Jack Daniel’s Brined Pork Chop (GF)
Brined Pork Chop | Onion Bacon Jam

SLIVER OPTIONS $28

Thyme Seared Chicken Breast
Olive Ragout | Artichoke Hearts
Parmesan Crusted Pork Chop
Tomato Olive Ragout
Chicken Pot Pie
Sugar Roasted Root Vegetables & Chicken under a Buttermilk Crust
Petite Sirloin Steaks
Caramelized Shallot Braised Kale | Bacon Onion Jam
Cheese Ravioli Broccoli & Rabe (V)
Lemon Basil Ricotta

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DINNER BUFFET CONTINUED

CAESAR
Romaine Hearts | Grape Tomatoes | Shaved Parm | Caesar Dressing

BABY ARUGULA (GF)
Dried Cranberries | Goat Cheese | Red Onion | Aged Balsamic Vinaigrette

FARM HOUSE (GF)
Mixed Greens | Tomatoes & Carrots | Cucumbers | Balsamic Dressing

WEDGE
Iceberg Lettuce | Tomatoes | Red Onion | Cheddar | Bacon | Ranch

BRUSSEL SPROUTS, APPLE BACON JAM
LEMON ASPARAGUS SPEARS
SEASONAL ROASTED VEGETABLES
RAINBOW CARROTS
ROASTED CAULIFLOWER & BROCCOLI

WHIPPED SWEET POTATOES
RICE PILAF
SMASHED GARLIC RED POTATOES
MACARONI & CHEESE
CAULIFLOWER AU GRATIN SMASH

INQUIRE ON SELECTION AND COST WITH YOUR EVENT COORDINATOR
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 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

PASSEUR
$20 per Passer for 1 hour of service
1 Passer per 50 guests is recommended
Our team of chefs & 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!

**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 14 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 $500 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 by 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 $500. 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.