



**SEDGWICK
COUNTY
ZOO**

**WEDDING
PACKAGES**

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

*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 DINNERS

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

SALADS

CAESAR

Romaine Hearts | Grape Tomatos | 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

VEGETABLES

BRUSSEL SPROUTS, APPLE BACON JAM

LEMON ASPARAGUS SPEARS

SEASONAL ROASTED VEGETABLES

RAINBOW CARROTS

ROASTED CAULIFLOWER & BROCCOLI

STARCHES

WHIPPED SWEET POTATAOES

RICE PILAF

SMASHED GARLIC RED POTATOES

MACARONI & CHEESE

CAULIFLOWER AU GRATIN SMASH

DESSERT

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 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

PASSER

\$20 per Passer for 1 hour of service
1 Passer per 50 guests is recommended

EVENT SERVICES INFORMATION



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 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 from our preferred list. Please contact your event manager for more information about these services and more.