Taste
wedding
Congratulations on your engagement! When you choose the Sacramento Zoo for your wedding, you will have access to an on-site event coordinator and professional staff to help you plan an unforgettable evening! Our on-site caterers will help you with every detail to ensure an event that is flawless and provides your guests with a truly memorable experience.

**All Wedding Packages Include**

- Assorted linen selection
- Assorted color napkins
- One hour of beer and wine service
- China, glassware, flatware, stemware, tables and chairs

**Tasting**

(Bride, Groom and up to two additional guests)

- Complete setup and tear down
- Professional staff
- On-site event coordinator
Giraffe Package

Buffet

Hors D’oeuvres

Select any three

Salad or Soup

Select one of the following

Broccoli and cheddar soup
Tomato bisque soup

Couscous - roasted tomato, onion, pepper, corn, cilantro, oil and vinegar
Spinach caesar - baby spinach, garlic and cheese croutons, shaved parmesan, caesar dressing
Beet salad - red beets, goat cheese, candied walnut, dried cranberry, orange vinaigrette

Entrée

Select two of the following

Roasted beef tenderloin, herb mustard marinade, demi-glace and horseradish cream
Pan-seared salmon, roasted thyme beurre blanc, piperade
Loaded gnocchi, spinach, roasted artichoke, parmesan, white wine cream sauce
Seared chicken breast, rosemary pan jus, sautéed mushrooms

Starch

Select one of the following

Butternut squash, brown butter, cinnamon, sage
Wild mushroom risotto, shiitake mushroom, herbs
Cauliflower gratin, gruyere, parmesan, spiced bread crumb
Jasmine rice, ginger, green onion, black sesame

Accompaniments

Fresh and locally-sourced seasonal vegetables
Assorted rolls and butter
Water and iced tea
Champagne or sparkling cider toast
Buffet

Hors D'oeuvres
Select any two

Salad or Soup
Select one of the following
- Garden vegetable soup
- Kale - spinach, cherry tomato, onion, pepper, corn, micro cilantro, chipotle ranch
- Roasted tomato and garlic soup
- Spinach caesar - baby spinach, garlic and cheese croutons, shaved parmesan, caesar dressing
- Seasonal greens - candied walnuts, goat cheese, shaved onion, cherry tomato, raspberry vinaigrette

Entrée
Select two of the following
- Mediterranean pasta, cavatappi, kalamata, artichokes, tomato, parmesan, olive oil
- Pan-seared pork chop, honey garlic glaze, caramelized onion
- Chicken marsala, crimini mushroom, butter and herb marsala sauce
- Roasted tri-tip, garlic and herb crust, chimichurri sauce

Starch
Select one of the following
- Garlic mashed potatoes, white cheddar, roasted garlic
- Wild rice pilaf, orzo pasta, herbs
- Polenta, cheddar, onion, herbs
- Roasted red potato, peppers, herbs

Accompaniments
- Fresh and locally-sourced seasonal vegetables
- Assorted rolls and butter
- Water and iced tea
- Champagne or sparkling cider toast
Plated

Hors D’oeuvres
Select any two

Salad or Soup
Select one of the following
Clam chowder
Tomato Florentine with pasta
Classic wedge salad, iceberg, bacon crumble, shaved red onion, cherry tomato, bleu cheese
Kale, baby spinach, frisée, shaved radish, goat cheese, baby carrot, Tuscan vinaigrette
Tomato-peach salad, heirloom slices, peaches, julienne red onion, cider vinegar, oil, sugar

Entrée
Select two of the following
Top sirloin, demi glace, caramelized onion, port poached pear
Candied salmon, cold smoked, molasses glaze, beet hummus, herbs
Pork chop, bone-in, cider brined, apricot sauce, poached apple slices
Airline chicken, wild mushroom, forestiere sauce

Starch
Select one of the following
Fingerling mash, chive, roasted garlic
Roasted tri-color heirloom potato, herbs
Purple potato puree
Cauliflower puree
Tri-color carrot, miso glaze, ginger

Accompaniments
Fresh and locally-sourced seasonal vegetables
Assorted rolls and butter
Water and iced tea
Champagne or sparkling cider toast
Hors d'oeuvres selection

**Cold hors d'oeuvres**
- Grilled jumbo shrimp, spiced butter, cocktail sauce, served on a skewer
- Smoked tri-tip on a garlic toasted crostini, topped with fresh tomato salsa
- Caprese skewer, heirloom tomato, fresh mozzarella, basil, olive oil, balsamic
- Bruschetta on a garlic toasted crostini, Roma tomato, onion, garlic, olive oil
- Kalamata tapenade, bell pepper, onion, olive oil, served on a toasted whole grain crostini
- Grilled chicken, shaved brussel, broccoli, sweet and sour, cabbage, served in a wonton cup
- Endive BLT, bacon crumble, heirloom cherry tomato, chive

**Hot hors d'oeuvres**
- Crab cake, baked, drizzled with lemon caper aioli, micro cilantro
- Fried artichoke, herbs, fresh marinara
- Spanakopita, spinach, feta, green onion
- Artichoke stuffed mushroom, crimini, artichoke, mozzarella, cream cheese
- Asian spice marinated chicken, teriyaki sauce, served on a skewer
- Petit grilled cheese, oil poached tomato
- Meatball, bourbon BBQ glaze, served on a skewer
One bartender required per 100 guests. Each additional bartender requires a $75 fee per bartender. All cash bars have a $750 refundable deposit*. Consumption bars have a $750 minimum guarantee*. All wedding packages come with one hour of beer and wine service.

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**Bar Packages**

Bar packages include glassware, stemware, wine, imported and domestic beer, sparkling cider and canned sodas. Bartender fee is waived when purchased with any wedding package. All wedding packages come with one hour of beer and wine service. Hours listed are for additional service. All guests under 21 will be charged a $5 fee for unlimited non-alcoholic beverages served at the bar.

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**Cash Bar**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Wine</th>
<th>Cocktail</th>
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<tbody>
<tr>
<td>Prices may vary per item, inquire for more information.</td>
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**Consumption Bar**

**Beer and Wine**

<table>
<thead>
<tr>
<th>One hour</th>
<th>Two hours</th>
<th>Three hours</th>
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</thead>
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**Domestic Beer**

Bud Light  
Sierra Nevada

**Imported Beer**

Modelo  
Stella Artois

**Liquor**

Titos, Tanqueray, Maker's Mark, Crown Royal, Dewar’s, Bacardi, Hornitos, Jose Cuervo
All prices are subject to applicable taxes.
*Per 100 guests. Cash bar deposit is refundable once minimum is reached.

Food, beverage, and alcohol may not be taken from the premises by any party. Final count is required 10 business days prior to event.

Taste catering is required with all zoo rentals. Outside food and beverage is prohibited. Weddings are subject to a $6,000 food and beverage minimum.

Last minute orders are gladly accepted and will be accommodated to the best of our ability. Note that the need to expedite staffing, orders, and preparations will incur a late fee.

All buffets are for a two-hour service, additional time may be added. Inquire with your event planner for pricing.

Final guaranteed count and breakdown must be received 10 business days prior to the event. All charges will be based on this number or the number of guests attending, whichever is greater.

Children, ages 12 and under may order from our kids’ menus. Kids under two are free. Adult/child breakdown MUST be given at time of guaranteed count or discount will not be applied.

All prices will have local and state tax applied.