

SAN DIEGO ZOO & SAFARI PARK

Wild Weddings

2023

Wedding Package

2023 Wild Weddings at San Diego Zoo & Safari Park

Minimum 50 Guests

30-Minute Ceremony Includes:

- Padded Folding Garden Chairs
- Display Tables for Guest Book and Gifts
- Water Station
- One Hour Ceremony Rehearsal
- One Wedding Party Changing Room Two Hours prior Ceremony
- Shuttle Service Based on Venue Location

Four Hour Reception Includes:

- One Hour Beer, Wine, and Soft Drinks Bar
- Three Tray-Passed Hors D'oeuvres
- Buffet, Food Stations or Plated Selections
- Sparkling Apple Cider or Sparkling Wine Celebration Toast
- Cake-Cutting Service
- Coffee, Iced Tea, and Water Station
- Tables, Chairs, Floor-Length Linens, Napkins, and Serviceware
- Display Tables for Dessert, Gifts and Escort Cards
- Three Votive Candles per Table
- Custom Directional Signage
- 1 Day Pass – all day admissions for your guests on the day of your wedding during operating hours
- Complimentary General Parking

Added Adventure

Our gift to you, one year annual pass to San Diego Zoo and San Diego Zoo Safari Park for the wedding couple!

Ask about Our Creative Partner List

The Lagoon Overlook and Mombasa Pavilion – Recommended up to 120 Guests

Ceremony at Lagoon Overlook - \$1,700

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 Armed Chairs



Food & Beverage Minimum – Mombasa Pavilion

March-June, Sept-Nov

Dec-Feb, July-Aug

Peak

Off-Peak

Saturday

\$11,000

\$9,000

Friday & Sunday

\$9,000

\$7,000

Midweek

\$7,000

\$5,000

Holidays –

Dates Listed on Page 20

\$5,000 Surcharge

F&B Minimum \$11,000

Ceremony Fee \$1,700

The Deck and Woolshed at Walkabout Australia – Recommended up to 60 Guests

Woolshed at Walkabout Australia

The Woolshed has a “ridgley-didge” design (Aussie-speak for “the real deal”) and is an excellent vantage point for viewing cassowary and tree kangaroo. The private venue is a building representing a wool shearing shed like those found on Australia's many sheep ranches



Deck Ceremony - \$1,600

Seating: Padded Folding Garden Chairs

Reception at Woolshed

Seating & Dining: Farm Style Tables Accompanied by Rustic Iron Chairs



Food & Beverage Minimum – Woolshed at Walkabout Australia

March-June, Sept-Nov

Dec-Feb, July-Aug

Peak

Off-Peak

Saturday
Friday & Sunday
Midweek

\$9,000
\$8,000
\$7,000

\$8,000
\$7,000
\$6,000

Holidays – Dates Listed on Page 20

\$5,000 Surcharge

F&B Minimum \$9,000

Ceremony Fee \$1,600

Harusi Lawn and Woolshed at Walkabout Australia – Recommended up to 80 Guests

Ceremony at Harusi Lawn - \$2,500

Picturesque trees overhead, views of vast savannas, roaming cheetahs, giraffes, rhinos, and gazelles in the background

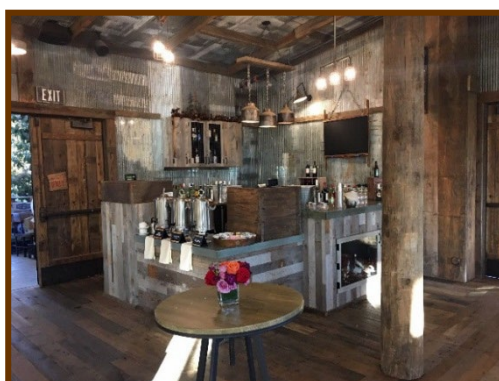
Seating: Padded Folding Garden Chairs



Reception at Woolshed at Walkabout Australia

The Woolshed has a “ridgely-didge” design (Aussie-speak for “the real deal”) and is an excellent vantage point for viewing cassowary and tree kangaroo. The private venue is a building representing a wool shearing shed like those found on Australia’s many sheep ranches

Seating & Dining: Farm Style Tables Accompanied by Rustic Iron Chairs



Food & Beverage Minimum – Woolshed at Walkabout Australia

March-June, Sept-Nov

Dec-Feb, July-Aug

	Peak	Off-Peak
Saturday	\$14,000	\$12,000
Friday & Sunday	\$11,000	\$9,000
Midweek	\$8,000	\$6,000

Holidays – Dates Listed on Page 20

\$5,000 Surcharge

F&B Minimum \$14,000

Ceremony Fee \$2,500

Harusi Lawn and Longhouse at Tiger Trail – Recommended up to 120 Guests

Ceremony at Harusi Lawn - \$2,500

Picturesque trees overhead, views of vast savannas, roaming cheetahs, giraffes, rhinos, and gazelles in the background

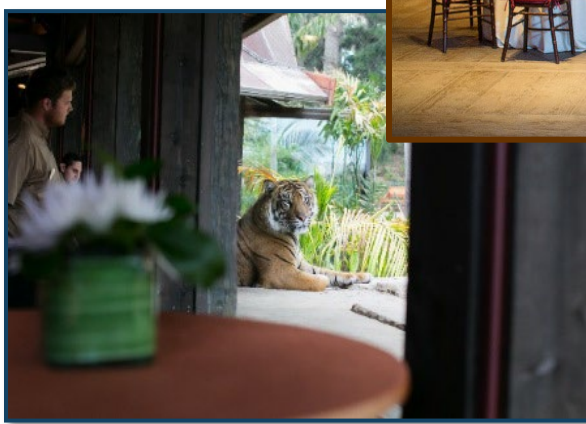
Seating: Padded Folding Garden Chairs



Reception at 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



Food & Beverage Minimum – Longhouse at Tiger Trail

March-June, Sept-Nov

Dec-Feb, July-Aug

Peak

Off-Peak

Saturday

\$14,000

\$12,000

Friday & Sunday

\$11,000

\$9,000

Midweek

\$8,000

\$6,000

Holidays – Dates Listed on Page 20

\$5,000 Surcharge

\$14,000 F&B Minimum

\$2,500 Ceremony Fee

Harusi Lawn and Hunte Nairobi Pavilion – Recommended up to 250 Guests

Ceremony at Harusi Lawn - \$2,500

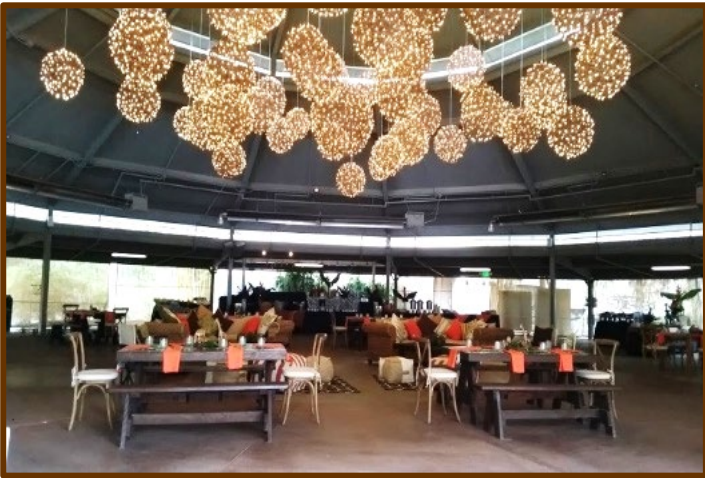
Picturesque trees overhead, views of vast savannas, roaming cheetahs, giraffes, rhinos, and gazelles in the background

Seating: Padded Folding Garden Chairs

Reception at Hunte Nairobi Pavilion

On the edge of Nairobi Village, this venue's dramatic and open-air destination with 35-foot vaulted ceiling, adorned with ambient decorative lighting, is perfect for larger gatherings

Seating & Dining: 60" Round Tables Accompanied by Wicker Armed Chairs



Food & Beverage Minimum – Hunte Nairobi Pavilion

March-June, Sept-Nov

Dec-Feb, July-Aug

Peak

Off-Peak

Saturday

\$16,000

\$14,000

Friday & Sunday

\$13,000

\$11,000

Midweek

\$10,000

\$9,000

Holidays – Dates Listed on Page 20

\$5,000 Surcharge

\$16,000 F&B Minimum

\$2,500 Ceremony Fee

Kijamii Overlook – Recommended 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 fire pit

Lawn Ceremony - \$2,700

Seating: Padded Folding Garden Chairs

Reception at Kijamii Overlook

Seating & Dining: Choice of Farm Style Tables or Round Tables (Based on Guest Count) Accompanied by Cross-Back Chairs



Food & Beverage Minimum – Kijamii Overlook

	March-June, Sept-Nov	Dec-Feb, July-Aug
	Peak	Off-Peak
Saturday	\$22,000	\$18,000
Friday & Sunday	\$18,000	\$16,000
Midweek	\$15,000	\$14,000

Holidays – Dates Listed on Page 20

\$5,000 Surcharge
\$22,000 F&B Minimum
\$2,700 Ceremony Fee

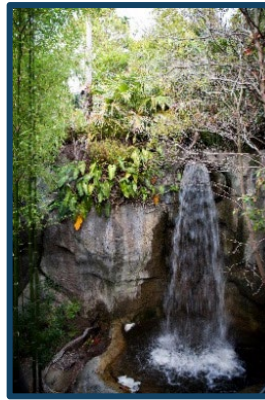


Treetops – Recommended up to 80 Guests

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



Food & Beverage Minimum – Treetops Room

Saturday	\$10,000
Friday & Sunday	\$8,000
Midweek	\$6,000

Holidays – Dates Listed on Page 20

\$5,000 Surcharge
\$10,000 F&B Minimum

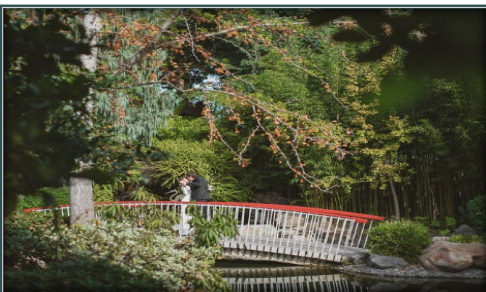


Rondavel – Recommended up to 50 Guests

This octagonal room, with its vaulted ceiling and expansive picture windows, overlooks an ornamental Asian garden, complete with a koi pond, exotic waterfall, and bamboo landscaping

Seating & Dining: 60" Round Tables Accompanied by Padded Banquet Chairs

Please note that this location does not include dance space



Food & Beverage Minimum – Rondavel Room

Saturday	\$5,000
Friday & Sunday	\$4,000
Midweek	\$3,000

Holidays – Dates Listed on Page 20

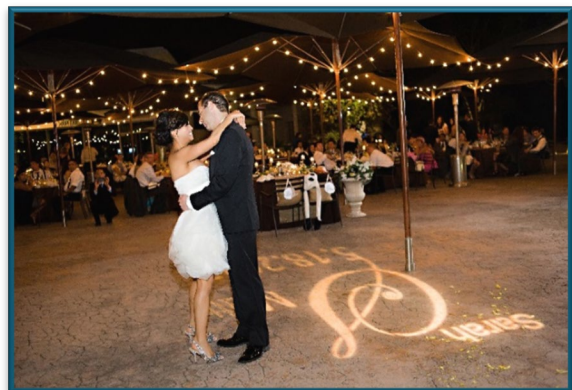
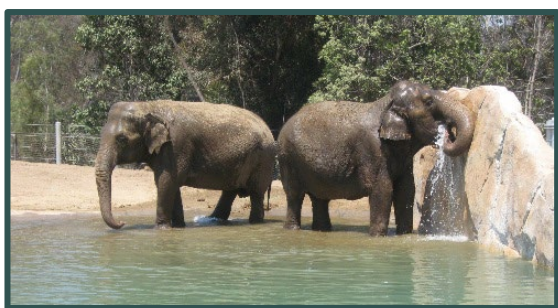
\$5,000 Surcharge
\$5,000 F&B Minimum



Sabertooth Grill – Recommended up to 200 Guests

This expansive terrace offers a magnificent view and a one-of-a kind dining opportunity for your celebration. Lush landscaping and eye level views of our elephants will have guests trumpeting about the experience for years to come

Seating & Dining: 72" Square Tables Accompanied by Slated Aluminum Chairs



Food & Beverage Minimum – Sabertooth Grill

Saturday	\$16,000
Friday & Sunday	\$14,000
Midweek	\$11,000

Holidays – Dates Listed on Page 20

\$5,000 Surcharge
\$16,000 F&B Minimum

Included One Hour Beer & Wine Bar

Local Craft, Imported, Domestic Beer and House California Wines, Bottled Water, Sparkling Water and Soda. Upgrade to full deluxe cocktail bar, additional \$6/person.



Additional Bar Selections

Should you choose to continue bar services for the duration of the event, please see pricing below:

HOSTED - Consumption Bar

Deluxe Beer	\$10
Premium Beer	\$11
Deluxe Wine	\$11
Premium Wine	\$13
Deluxe Cocktail	\$12
Premium Cocktail	\$13
Cordials	\$15
Signature Drink	\$16
Hard Seltzer – White Claw	\$11
Sparkling Water	\$7
Bottled Water	\$7
Soft Drinks	\$7

CASH - Consumption Bar

Deluxe Beer	\$11
Premium Beer	\$12
Deluxe Wine	\$12
Premium Wine	\$14
Deluxe Cocktail	\$13
Premium Cocktail	\$14
Cordials	\$16
Signature Drink	\$17
Hard Seltzer – White Claw	\$12
Sparkling Water	\$8
Bottled Water	\$8
Soft Drinks	\$8

Deluxe

William Hill – Chardonnay
Meiomi – Pinot Noir
Bogle – Sauvignon Blanc
Decoy – Rose
J. Lohr – Cabernet Sauvignon

Bud Light
Stella Artois
Modelo

Seagram's Vodka
Bombay Gin
Cruzan Rum Light
El Jimador Silver
Evan Williams Bourbon
Jack Daniels Whiskey
J&B Scotch

Premium

Decoy – Chardonnay
Talbot – Pinot Noir
Oyster Bay – Sauvignon Blanc
Rabble – Rose
Raymond – Cabernet Sauvignon

Stone IPA
Stone Buenaveza
Alesmith .394

Grey Goose Vodka
Old Grove Gin
Cutwater Three Sheets Rum
Cutwater Tequila Reposado
Four Roses Bourbon
Jameson Irish Whiskey
Glenlivet 12 Year

Signature Drinks

Jungle Juice
Blend of tropical juices and local craft rum

Cheetah Rita
Refreshing blend of lime juice, local craft tequila and a spot of grand mariner. Served on the Rocks.

Blushing Bonobo
Hibiscus Vodka, fresh lemon juice, simple syrup, grapefruit juice and Rose

Cordials

Hennessey
Baileys
Kahlua
Grand Marnier
Amaretto

Non-Alcoholic

Hot Cocoa, \$45/gallon
Orange Juice, \$45/gallon
Lemonade, \$45/gallon

Gallon serves approx. 16 guests

Hosted Hourly Bar Packages

BEER & WINE BAR:

Includes Deluxe and Premium Beers, House California Wines, Sparkling Water, and Soda

One Hour: \$24	Two Hours: \$31	Three Hours: \$38	Four Hours: \$45
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FULL BAR: For Premium Bar: Add \$8/person

Includes all of the above plus Deluxe Cocktails

One Hour: \$27	Two Hours: \$37	Three Hours: \$44	Four Hours: \$51
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FULL BAR WITH SIGNATURE DRINK: For Premium Bar: Add \$8/person

Includes all of the above plus choice of one Signature Drink

One Hour: \$30	Two Hours: \$40	Three Hours: \$47	Four Hours: \$54
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SODA BAR

Includes Sparkling Water, Bottled Water, Lemonade, and Soda

One Hour: \$15	Two Hours: \$18	Three Hours: \$20	Four Hours: \$22
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HORS D'OEUVRES

Choice of Three Tray-Passed Hors D'oeuvres

Tomato and Basil Bruschetta, Creamy Parmesan Spread, California Olive Oil, Garden Fresh Basil (Veg)
Caprese Skewer (Veg/GF)
Vegan African Curry Spiced Samosa
Vegetarian Spring Rolls with Chile Lime Dipping Sauce
Chicken Empanadas with Fresh House-Made Chimichurri

Additional Appetizer Options

Tray-Passed Options (Increments of 50 Pieces) – \$400

COLD

Smoked Salmon, Potato Chip, Dill Cream Fraiche, Salmon Roe
Seared Steak Bites, Crispy Focaccia, Horseradish Aioli, Crispy Capers, Chive
Bruschetta with Goat Cheese Mousse, Toasted Walnuts, and Wildflower Honey (Veg)
Ahi Tuna Tartare Served on Cucumber with Wasabi Cream, Tobiko Caviar
Dungeness Crab Salad Served on Crispy Wonton, Wakame & Toasted Black Sesame Seeds
Avocado Toast, Everything Spice, Lemon Ricotta, Toast Point (Veg)

WARM

Thai Marinated Chicken Satay with Spicy Peanut Dipping Sauce (GF)
Braised Beef Short Rib Slider with White Cheddar, Caramelized Onions & Black Pepper Aioli
Crisp Coconut Shrimp with Sweet Orange Glaze
Angus Beef Sliders, Blistered Tomato Marmalade, Warmed Truffled Arugula
Arancini, Crispy Risotto Balls Stuffed with Creamy Mozzarella, Served with Spicy Sicilian Tomato Ragu (Veg)
Creamy Sweet Dried Dates Stuffed with Whipped Mascarpone, Thyme & Bleu Cheese, Wrapped in Thick Cut Bacon, and Drizzled with Balsamic Glaze (GF)
Vegan Bao Bun, Mapo Tofu, Pickled Vegetables, Chili Sauce

Displayed Options (Quantity Based Upon Guaranteed Guest Count)

ARTISAN MEAT & CHEESE BOARD - \$25 per Person

Chef's Hand-picked Selection of Assorted Dried Cured Meats, Seasonal Cheeses, Honeycomb, Quince Paste, Marinated Olives, Cornichons, Assorted Jams, Nuts, Dried Fruits, Roasted Grapes
Served with Assortment of Crackers, Crostini and Baguettes

Garden Crudités (GF/Vegan) with Ranch Dressing - \$13 per Person

Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini, Radishes, and Peppers

BUFFET SELECTIONS

Two Entrée Selections: \$148 per Adult
Three Entrée Selections: \$154 per Adult
\$100 per Child (Ages 3-8)

Buffet includes Freshly Baked Artisan Rolls with Creamery Butter

SALAD (Choose Two)

Field Green Salad, Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, Champagne Vinaigrette (Vegan/GF)

Orchard Salad, Mixed Spring Greens, Glazed Pecan Halves, Seasonal Orchard Fruit and Dried Cranberries, Feta Crumble, Maple-Dijon Vinaigrette

Couscous Salad, Pippin Apple, Dried Cranberries, Almonds, Maple Vinaigrette

Fresh Caesar Salad, Hearts of Romaine, Seasoned Garlic Croutons, Aged Parmigiano-Reggiano, Traditional Creamy Caesar Dressing

ENTREES (choose two or three)

Pan Seared Chicken Breast, Roasted Shallot Jus and Fresh Garden Herbs (GF)

Creamy Chicken Marsala, Sautéed Breast of Chicken, Marsala Wine Sauce, Forest Mushroom Medley

Grilled Salmon, Artichoke Hearts, Blistered Tomatoes, Cipollini Onions, Citrus Beurre Blanc (GF)

Braised Beef Short Ribs, Sticky Cabernet Demi-Glace, Fresh Italian Parsley (GF)

Tri-Tip with Chimichurri

Baby Back Ribs with BBQ Sauce

Cast Iron Seared Mahi Mahi, Wilted Greens, Mango Salsa

Grilled Vegetable Lasagna (Vegan upon Request), Layers of Vegan Pasta with Thinly Sliced Vegetables Topped with Tomato Sauce

Gnocchi – Mushroom Gnocchi, Creamed Spinach, Roasted Tomatoes, Truffled Herbed Gremolata (Veg)

ACCOMPANIMENTS (Choose Two)

Creamy Garlic Mashed Potatoes (Veg/GF)

Creamy White Macaroni & Cheese with Gruyere, Cheddar, and Sugar Cured Bacon

Fire Roasted Baby Potatoes (Veg/GF)

Classic Rice Pilaf (Veg/GF)

Cheesy Au Gratin Potatoes (Veg)

Tuscan White Beans (Veg)

FOOD STATION SELECTIONS

A MINIMUM OF 75 GUESTS

\$158 per Adult

\$100 per Child (Ages 3-8)

Choose Three Stations

BAJA TACO STATION

Fresh Caesar Salad ~
Hearts of Romaine, Seasoned Garlic Croutons,
Aged Parmigiano-Reggiano,
Traditional Creamy Caesar Dressing
"Arroz Rojo" Red Ancho Chile-Roasted Garlic Rice
Corn and Flour Tortillas (Vegan)
House-Made Salsa Roja (Veg)
Shredded Cabbage, Queso Fresco,
Cilantro and Diced Onions (Veg)
Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak,
Charred Scallions, Tomatillo-Avocado Salsa
Pollo Asado Ajillo, Citrus Marinated Grilled Chicken,
Ajillo Peppers, Cilantro

PAN-ASIAN STATION

Edamame Guacamole served with Wonton Crisps
Soba Noodle Salad with Bell Peppers, Peanuts, Carrots,
Scallions & Sesame-Ginger Dressing (Veg)
Steamed Jasmine Rice with Hoisin Drizzle, Scallions,
& Tuxedo Sesame Seeds (Veg)
Crispy Lemon Grass Chicken
Kalbi Korean BBQ Ribs

HAWAIIAN STATION

Sriracha Honey Coleslaw, Pineapple & Red Onion
Roasted Huli Huli Chicken
Kahlua Pulled Pork
Hawaiian Sweet Rolls
Organic Tofu Fried Rice with Carrots, Bell Peppers,
Pineapple and Green Onions (Veg)

ITALIAN STATION

Fresh Caesar Salad ~
Hearts of Romaine, Seasoned Garlic Croutons,
Aged Parmigiano-Reggiano,
Traditional Creamy Caesar Dressing
Oven-Baked Soft Breadsticks (Veg)
Eggplant Parmesan Lasagna
Creamy Chicken and Sun-Dried Tomato Florentine
Penne
Beef Brocciale

CARVING STATION

Carver Required - \$205 per 100 Guests

Fresh House-Baked Rolls & Butter
Seasonal Fresh Vegetables
Mashed Potatoes
Choice of Two (2)
Pepper & Garlic Roasted Tri-Tip with Chimichurri
Seared Roasted New York Loin, Au Jus, Horseradish Cream
Honey Glazed Boneless Ham, Seasonal Fruit Chutney

COMFORT FOOD STATION

Buttermilk Biscuits with Sweet Whipped Honey Butter
Shrimp & Grits
Seasonal Vegetables
Creamy Cheddar, Smoked Gouda & Asiago
Macaroni & Cheese (Veg)
Buttermilk Fried Chicken with Collard Greens

PLATED SELECTIONS

Includes Choice of Salad Selection, Entrée Selection, and Freshly Baked Artisan Rolls with Creamery Butter

SALAD Choose One

Cucumber Band Field Green Salad ~ Seasonal Garden Greens with Heirloom Rainbow Carrots, Farmer's Market Baby Tomatoes, Champagne Vinaigrette (Vegan)

Caesar Salad – Hearts of Romaine, Seasoned Garlic Croutons, Aged Parmigiano-Reggiano, Traditional Creamy Caesar Dressing

Orchard Salad~ Spring Mix Greens, Seasonal Orchard Fruit, and Dried Cranberries, Glazed Pecans, Feta Crumble, Maple-Dijon Vinaigrette (Veg)

ENTREES Choose Three

GRASSLANDS SELECTION - \$150 per Person

Pan Seared Chicken Breast, Creamy Mustard Jus, Roasted Marble Potatoes, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Braised Beef Short-Ribs, Syrah Demi, Mashed Potatoes, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Seared Yellowtail, Thai Red Curry, Steamed Rice, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

Grilled Pork Chop, Pickled Mustard Seeds, Tuscan White Beans, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Portabello Napoleon Stack, Roasted Quinoa & Vegetable Ratatouille, Roasted Red Pepper Sauce (Vegan/GF)

SAVANNA SELECTION - \$160 per Person

Stuffed Chicken Breast, Boursin-Spinach Puree, Parmesan Cream Sauce, Herb Roasted Fingerling Potatoes and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

California Smoked Tri-Tip, Avocado Salsa, Smashed Garlic Mashed Potato and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

Miso glazed Salmon, Ginger Rice, Sesame Seeds; and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Baseball Top Sirloin, Steakhouse Au Gratin, Wild Mushroom Demi and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

Gnocchi, Mushroom Gnocchi, Creamed Spinach, Roasted Tomatoes, Truffled Herbed Gremolata (Veg)

PLATED SELECTIONS

Includes Choice of Salad Selection, Entrée Selection, and Freshly Baked Artisan Rolls with Creamery Butter

SERENGETI SELECTION - \$170 per Person

NY Strip Steak with Caramelized Onions, Twice Baked Potato, Demi glacé and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

24-Hour Braised Beef Short Ribs with Lobster Mac & Cheese, Spinach and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Pan Roasted Chicken & Petite Filet Mignon with Cognac Peppercorn, Creamy Garlic Roasted Mashed Potato and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

Seared Swordfish and Fried Calamari with Caper Remoulade, Olive-Pepper Relish, Tomato Fume, Roasted Potatoes and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Mixed Grilled Vegetable and Goat Cheese en Croute with Oven-Dried Tomatoes, Truffle Cream Sauce (Veg)

Children's Meals

\$85 per Child (Ages 3-8)

Chicken Fingers, Fresh Cut Seasonal Fruit Cup, and Chocolate Chip Cookie



Dessert Enhancements

Sweet Station \$10/Person

Assortment of Fresh Baked Cookies, Brownies and Lemon Bars

Ice Cream Station \$18/Person

Chocolate, Vanilla Bean, Fruit Sorbet

Served with Chocolate & Goopy Caramel Sauce, Rainbow Sprinkles, Chocolate Cookie Crumbles, Toasted Coconut Flakes, Seasonal Fruit Topping, Toasted Nuts, Maraschino Cherries, and Whipped Cream

*Required Attendant Fee: \$155 per 100 guests

Cupcake Station \$12/Person

An Assortment of Cupcakes (One per Person)

All Flavors Listed are Included:

Confetti Cake with Vanilla Buttercream Frosting

Lemon Raspberry Cake with Vanilla Buttercream Frosting

Triple Chocolate Cake with Chocolate Butter Cream Frosting

Late Night Snacks

French Bread Pizza \$11/Person

Choice of Pepperoni, Cheese, or Combination of Both

Fried Food Sampler \$12/Person

An Assortment of Mozzarella Sticks, Fried Pickles, Jalapeno Poppers, and Onion Rings.

Served with Ranch and BBQ Sauce

Soft Pretzel Bites \$9/Person

Served with Mustard Dipping Sauce

Event Enhancements

Wildlife Encounters:

Nothing completes a special event like a furry, feathery, 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 ambassadors include a variety of birds, reptiles, and mammals. We are unable to guarantee specific animal requests.

45-Minute Presentation, Four Animals: \$1500



Your Zoo & Safari Park Venue Coordinator Will Assist with:

Create a detailed event order with event specifics including a wedding day timeline

Create 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 tear down details prior to and day-of wedding

On-site liaison between your wedding planner, vendors and Zoo or Park staff

Recommended Creative Partners:

Day-Of Wedding Coordinator: Hiring a professional wedding planner allows you to hand off time-consuming responsibilities such as ceremony coordination, table escort card display, party favors, centerpieces, collecting items at the end of the evening and more

DJ/Musician and Sound System for Ceremony and Reception

Officiant for the Ceremony

Photographer and Videographer

Wedding Cake

Florist: Ceremony Site and Reception Décor

OPTIONAL SERVICES

Additional Bartender	\$155 Per Hour, Per Bartender, Per Location
Additional Bar Set-Up	\$155 Per Bar
Carving Station	\$205 Per 100 Guests
Ceremony Chair Removal	\$500
Existing Table Removal <small>per location</small>	\$1,000
Existing Chair Removal <small>per location</small>	\$1,000
4 th Entrée Option for Plated Meals	\$10 Per Person

COCKTAIL HOUR UPGRADE

Deluxe Cocktails	\$6 Per Person
Premium Cocktails	\$8 Per Person

RENTALS

High Chairs	\$18 Each
Belly Bars	\$57 Each
Umbrellas	\$90 Each

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), tours, food and beverage.

Wedding Coordinators

There are many details involved in planning a wedding other than food and beverage. To ensure a flawless event we encourage you to hire a Professional Wedding Coordinator. We would be happy to provide a list of recommended professionals to assist in your special day.

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.

2023

January 1 & 2, 2023
January 16, 2023
February 17 - 20, 2023
May 26 - 29, 2023
June 16 - 19, 2023
June 30 - July 5, 2023
September 1 - 4, 2023
October 6 - 9, 2023
November 10 - 11, 2023
November 12, 2023
November 23 - 27, 2023
December 22 - 31, 2023

2024

January 1- 2, 2024
January 12 - 15, 2024
February 16-19, 2024
May 24 - 27, 2024
June 19, 2024
July 3, 2024
July 4 - 7, 2024
August 30 - September 2, 2024
October 11- 14, 2024
November 8 -10, 2024
November 28, 2024 - December 1, 2024
December 20 - 31, 2024

General Information and Wedding Policies

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 Event 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.

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 Db 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) and steel drum bands 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.

Rehearsal

A one hour rehearsal time is available at no additional charge one or two days prior to your wedding date. Please speak with your event 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.

Signs

Complimentary signage will be provided for your wedding to assist in directing guests to each venue.

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.

General Information and Wedding Policies

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, noisemakers, fireworks/sparklers, knives, weapons, skateboards, straws, laser pointers, drones, whistles and yo-yos.

SDZWA must approve all decorations, themes and entertainment at least 3 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.

Smoking Policy

San Diego Zoo and Safari Park is a non-smoking and non-vaping facility. Smoking is not permitted on grounds or parking lots.

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 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 plus ceremony fees shall be due, totaling fifty-percent (50%) of the food and beverage minimum and ceremony fees.

2 MONTHS PRIOR TO EVENT DATE: An additional twenty-five percent (25%) of the total food and beverage minimum plus ceremony fees shall be due, totaling seventy-five percent (75%) of the food and beverage minimum and ceremony fees.

1 MONTH PRIOR TO EVENT DATE: Additional twenty-five percent (25%) of the total food and beverage minimum plus ceremony fees shall be due, totaling one hundred-percent (100%) of the food and beverage minimum and ceremony fees.

REMAINING BALANCE: The remaining balance as determined by the Event Order shall be due in full, five (5) 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).

General Information and Wedding Policies

Food Service

Requests for special dietary restrictions must be made three 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 three weeks in advance with a breakdown of each entrée guaranteed with the Event Coordinator at least 5 days prior to event date.

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 and dessert 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 mealtime.

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 100 guests as space allows.

Beverage Service

All beverage service will be provided by SDZWA and is subject to the regulations of the Alcoholic Beverage Control Board of California. We reserve the right to refuse service to anyone.

One bartender per 75 guests is provided, based on a maximum of four (4) service hours.

Additional service time is available at \$155 per hour, per bartender, per location.

Bars relocating to a second locations will incur a relocation fee of \$155 per bar.

Grab and Go bars are limited to one specialty drink, served "wild" or "tame", charged based on guarantee or actual whichever is greater, and subject to \$155 bar set up fee.

Wine corkage fees (\$38/750 mL bottle).

Labor fees are not considered part of the bar guarantee.

Wedding Tasting Sampling

Wedding tasting sampling events are offered four times a year, and may be purchased for \$75.00 per person. You may join one of our wedding tasting events prior to your booking or after. Wedding tasting sampling is not required, however highly recommended. Non-refundable payment due 14 days prior to tasting event date.