

BANQUETS & WEDDING RECEPTIONS



GOLD PACKAGE \$50 PER GUEST

- Beverage service includes water, tea, lemonade and coffee
- Hors d'oeuvres (served the first hour):
 - Bountiful display of seasonal fruit & vegetables
 - Gourmet cheeses, crackers, and spreads
 - Mediterranean assortment, including roasted red pepper hummus, oil cured olives, artichoke & feta spread, and oven-baked pita chips

PLATINUM PACKAGE \$60 PER GUEST

- Beverage service includes water, tea, lemonade and coffee
- Locally grown vegetable medley and fresh baked dinner rolls with butter

SALADS (SELECT ONE)

- **Caesar Salad** with house croutons, parmesan, cherry tomatoes, Caesar dressing
- **Garden Salad** with red onion, cucumber, carrots, cherry tomatoes, house vinaigrette
- **Spinach Salad** with blue cheese, dried cherries, red onion, candied pecans, balsamic vinaigrette

STARCH (SELECT ONE)

- Thyme Roasted Redskin Potatoes
- Mint & Roasted Vegetable Cous Cous
- Roasted Garlic Mashed Potatoes
- Parmesan Herbed Risotto
- Green Tea Steeped Rice Pilaf
- Green Chili and Cheddar Mac & Cheese

MAIN COURSES (SELECT TWO)

- **Herb Roasted Chicken** roasted in thyme, garlic & crispy herb
- **Apple Cider Pork Loin** with maple apple butter
- **Slow Roasted Top Round** with red onion marmalade
- **Peppernade Risotto** with Confit shallots & Kalamata olive dust

DIAMOND PACKAGE \$70 PER GUEST

- ALL GOLD PACKAGE BENEFITS
- Locally grown vegetable medley and fresh baked dinner rolls with butter
- **PLUS UPGRADED CUISINE SELECTIONS**

SALADS (SELECT ONE)

- **Grilled Caesar Salad** with herbed focaccia crostini, shaved parmesan & nicoise Caesar dressing
- **Frisee Salad** with fresh cucumber, aged brie, grapefruit segments & champagne vinaigrette
- **Caprese Salad** with buffalo mozzarella, heirloom tomatoes, balsamic redux & pesto vinaigrette

STARCH (SELECT ONE)

- Thyme Roasted Redskin Potatoes
- Mint & Roasted Vegetable Cous Cous
- Roasted Garlic Mashed Potatoes
- Parmesan Herbed Risotto
- Green Tea Steeped Rice Pilaf
- Green Chili and Cheddar Mac & Cheese

MAIN COURSES (SELECT TWO)

- **Chicken Marsala** with sweetened shallots & caramelized mushrooms
- **Cherry Glazed Ham** topped with savory red cabbage
- **Cedar Plank Salmon** with lemon arugula salad & honey whole grain mustard
- **Beef Sirloin au Piovre** with classic zip sauce & frizzled onions
- **Truffle and Porcini Ravioli** with charred leak alfredo & blistered tomato
- **Deconstructed Eggplant Parmesan** with a roasted red pepper coulis

Our reception packages created for 100 or more guests will make planning your event easy. Each package covers almost everything you will need for a memorable event, including:

- Facility rental in our H.A. Chapman Event Lodge
- Food and non-alcoholic beverages
- Rental items such as tables, chairs, and linens
- Taxes and gratuity
- Special dietary accommodations

WEDDING PACKAGE ADD-ONS

- Pipe & drape.....\$20 per section
(three 10-foot sections available in white or black)
- Uplighting (16 available).....\$20 per light
- Arch.....\$50
- After-hours train.....\$400



If you have questions or would like to tour our facilities, please contact us at privateevents@tulsaazoo.org or (918) 669-6605 to arrange an appointment. We will be glad to show you all that the Tulsa Zoo has to offer.

The Tulsa Zoo looks forward to ensuring your special event is a memory you will cherish for a lifetime.



TASTE OF THE WILD CATERING BEVERAGE PACKAGE

Our beverage packages include all setup and applicable sales and alcohol taxes. Bar service is available for up to four hours. Prices listed per guest.

DIAMOND BAR PACKAGE – PREMIUM BRANDS

- 3 Hours \$27
- 4 Hours \$33

Spirits: Crown Royal whiskey, Woodford Reserve bourbon, Chivas scotch, Tanqueray and Bombay Sapphire gin, Grey Goose vodka, Jose Cuervo tequila, Bacardi Select rum

Wine: Canyon Road red and white wines

Beer: Selection of domestic beers, Stella Artois, Peroni, Modelo Especial and local seasonal micro-brews from Marshall Brewing Company and Boulevard

Assorted Coca-Cola brand sodas, juices & water

PLATINUM BAR PACKAGE – SELECT BRANDS

- 3 Hours \$26
- 4 Hours \$32

Spirits: Dewar's scotch, Jack Daniels whiskey, Captain Morgan rum, Beefeater gin, Skyy vodka, Juarez tequila, and Wild Turkey bourbon

Wine: Barefoot red and white wines

Beer: selection of domestic beers as well as Stella Artois, Peroni, and Corona Extra

Assorted Coca-Cola brand sodas, juices & water

GOLD BAR PACKAGE – BEER AND WINE

- 3 Hours \$22
- 4 Hours \$28

Wines: Barefoot red and white wines

Beer: selection of domestic beers as well as Stella Artois, Peroni, and Corona Extra

Assorted Coca-Cola brand sodas, juices & water

BEVERAGE ADD-ONS

Champagne toast \$3 per person

Soda (cash bar only) \$2

Drink selections may vary according to availability. Taste of the Wild reserves the right to enforce responsible alcohol service practices.

\$75 bartender fee applied for every 100 guests on a hosted bar.
\$100 bartender fee applied for every 100 guests on a cash bar.
All events serving alcohol require a \$100 security fee.