



# Wedding Menu



# Wedding Ceremony Package

**\$1,500 available only with reception package**

**Package includes:**

- Venue rental
- Amplification with two wireless handheld/stand microphones for the duration of the ceremony
- Set-up and tear-down
- Grey chairs
- Rain plan indoor location
- Rehearsal
- Dressing rooms for bride and groom (upon availability)

**Available Locations**

**Formal Garden** Seating Capacity 150

*Available May through September*

Tucked away with its beautiful landscaping and breathtaking array of flowers and plants, the Zoo's Formal Gardens offer a touch of serenity to your wedding ceremony while providing excellent photo opportunities.

***Inquire about other ceremony locations***

Add bottled water for your ceremony, \$2.50 each.



# Wedding Reception Package

**Buffet Dinner Package | \$57.95**

**Served Dinner Package | \$59.95**

Per person charge applies to all guests, including children over age 2.  
Children under age 2 are free.

## **Tax and Service Charge:**

All prices subject to a 20% service charge and Ohio state sales tax 7.25%.

## **Either package includes:**

- Five Hour Room Rental\*
- Tables and Chairs
- China, Glassware and Flatware
- Basic Linens
- Dance Floor
- Choice of Two Appetizers
- Dinner Selection
- Four Hour House Bar
- Cake Cutting Service
- One Golf Cart
- Planning and Consultation

\* Additional hour | **\$150**



# Reception Locations

## **Malawi Event Center** Seating Capacity 500

This private event space is set in the midst of the Africa! exhibit. Enjoy the seclusion and beauty of this newly-renovated facility, fully equipped with lighting, sound and a 16' x 20' dance floor.

Ask about adding cocktails and hors d'oeuvres on the Africa! Overlook. The Malawi Event Center offers a memorable and versatile environment for your wedding reception.

Extra site fee | **\$350**

Food and beverage minimum | \$12,000

## **The Lodge** Seating Capacity 120-150

This premier banquet facility will transport you and your guests to the wilds of Africa.

Decorated with exotic artifacts, the Lodge is a dramatic backdrop for your wedding reception and includes a 16' x 16' dance floor. This state-of-the-art facility is adjacent to the Primate Forest, transforming your celebration into a real safari adventure! The attached outdoor Beastro area is also included weather permitting.

Food and beverage minimum | \$6,000

## **Aquarium** Seating Capacity 80

Our dynamic recently renovated Aquarium creates an exotic evening in the tropics! Nibble on hors d'oeuvres next to our coral reef or sip a cocktail while our sharks watch your every move. This rental facility is the only place in Toledo where the atmosphere will always be warm!

Extra site fee | **\$500**

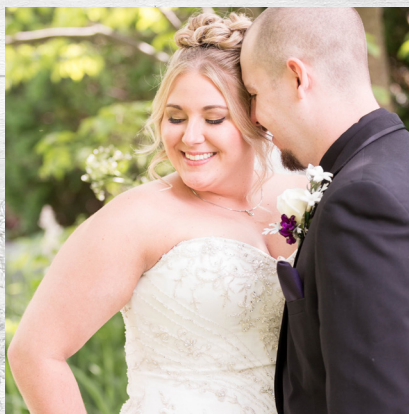
Food and beverage minimum | \$5,000

## **Arctic Encounter®** Seating Capacity 50 (Buffet Service Only)

The Arctic Encounter® is the coolest place to host your wedding! Enjoy your special day surrounded by waterfalls, running streams, artificial rock and ice exhibits. Ask about having the polar bears out to play!

Extra site fee | **\$150**

Food and beverage minimum | \$3,000



# Rehearsal Dinner Package

## Congratulations on your engagement!

### ALL-INCLUSIVE REHEARSAL DINNER PACKAGE

Buffet Dinners | **\$39.95** per person

Served Dinners | **\$40.95** per person

*Tax and Service Charge: All prices subject to a 20% service charge and Ohio state sales tax 7.25%.*

### Rehearsal dinners for a minimum of 20 guests include:

- Three Hour Room Rental
- Tables and Chairs
- China, Glassware and Flatware
- Basic Linens
- Choice of Two Appetizers
- Dinner Selection
- Two Hour House Beer, Wine and Soda Bar
- Microphone and Podium
- One Golf Cart



# Rehearsal Dinner Locations

## **The Lodge** Seating Capacity 120-150

This premier banquet facility will transport you and your guests to the wilds of Africa. Decorated with exotic artifacts, the Lodge is a dramatic backdrop for your rehearsal dinner. This state-of-the-art facility is adjacent to the Primate Forest, transforming your celebration into a real safari adventure!

Food and beverage minimum | \$2,000

## **Aquarium** Seating Capacity 80

Our dynamic recently renovated Aquarium creates an exotic evening in the tropics! Nibble on hors d'oeuvres next to our coral reef or sip a cocktail while our sharks watch your every move. This rental facility is the only place in Toledo where the atmosphere will always be warm!

Extra site fee | **\$500**

Food and beverage minimum | \$3,000

## **Arctic Encounter®** Seating Capacity 50 (Buffet service only)

The Arctic Encounter® is the coolest place to host your special event. Enjoy your specially catered meal surrounded by waterfalls, running streams, artificial rock and ice exhibits. A party in the Arctic has never been so cool!

Extra site fee | **\$150**

Food and beverage minimum | \$2,000

## ***Inquire about other available locations***

- *All facilities are subject to availability.*



# Appetizers



*Choice of two* | Included with package

Cajun Crab stuffed Mushrooms

Bruschetta

Spinach and Artichoke Dip with Fresh Tortilla Chips

Meatballs Marinara

Shaved Beef Crostini with Horseradish Cream Sauce

Pineapple Cilantro Chicken Bites

Fried Green Tomatoes with Harissa Whipped Goat Cheese

Fresh Vegetables with Dill Dip

Fresh Cut Fruit Display

*Additional appetizers available upon request:*

Cheese Selection with Crackers | **\$5.50**/person

Classic Shrimp Cocktail: 50 pieces | **\$115**

100 pieces | **\$180**

Baked Brie with Bacon and Maple Syrup, assorted Crackers, serves approx. 30 | **\$55**

# Salads



**House salad** | Included with package

Garden Greens, shredded Carrots, Cherry Tomatoes and Cucumbers

Your choice of *two* dressings

**Tuscan salad** | **\$2.50** per person

Shaved Fennel, Freshly grated Parmesan and White Beans

Accompanied by our Balsamic Vinaigrette on the side

**Summer salad** | **\$2.50** per person

Mixed Greens with crumbled Bleu Cheese, candied Nuts and Apple Slices

Served best with our Lemon Poppy Seed Vinaigrette on the side

**Betty's salad** | **\$3.00** per person

The Toledo classic: fresh Spinach, Bean Sprouts, Bacon and Egg Crumbles

Served with Betty's own sweet Dressing

# Buffet Dinners

## All Buffet Dinners Include

Served garden greens, choice of two dressings (Ranch, Italian, Raspberry Vinaigrette, Balsamic or Lemon Poppy Seed), warm Rolls with our Herb Butter, Coffee and Iced Tea

## Choice of *two* Entrées

**Top Round Carving Station** - slow-roasted choice top round carved by one of our chefs and accompanied by whole roasted button mushrooms, black pepper au jus and horseradish sauce.

**Herb-roasted Turkey Carving Station** - herb-rubbed, whole turkey breast, hand-carved for your guests and served with white wine cream sauce.

**Soy-grilled Flank Steak** - marinated in cola and soy sauce, grilled and finished with colorful bell peppers and green onions.

**Beef Bourguignon** - traditional braised beef in redwine with roasted vegetables and demi glace.

**Chicken Parmesan** - breaded, sautéed and finished with our house-made marinara and freshly grated parmesan.

**Chicken Marsala** - with pancetta, cremini mushrooms and demi glace.

**Herb-crusted Chicken** - marinated with lemon, olive oil and plenty of flavorful herbs, finished with a white wine cream sauce.

**Greek style Mahi Mahi** - broiled filets topped with feta, dill and fresh lemon slices.

**Eggplant Roulade** - roasted eggplant rolled and stuffed with ricotta, then sauced with sundried tomato cream. Great for vegetarians!

## Choice of *two* Starches

- Garlic and Cream Cheese smashed Potatoes
- Rosemary roasted Redskin Potatoes
- Caramelized Shallot and Herb Orzo with Lemon
- Penne pesto Primavera
- Israeli Couscous with Grilled Vegetables and Balsamic
- Bacon and carmelized Onion Macaroni and Cheese

## Choice of *two* Vegetables

- Green Beans Amandine
- Ginger glazed Snap Peas
- Roasted Cauliflower with Curry
- Charred Broccolini with Bagna Cauda (Italian Garlic Sauce)
- Fried Brussels Sprouts with Stone Ground Mustard Sauce and Fried Onions
- Buttered Zucchini
- Glazed Baby Carrots
- Ratatouille

**Mashed Potato Bar** (takes the place of one starch for an additional **\$3** per person)

Garlic and cream cheese smashed potatoes, sour cream, chives, whipped herb butter, chicken gravy, shredded cheddar cheese and real bacon bits. Baked potatoes available upon request.

**\* Ask about late night snacks**





# Served Dinners

## All Served Dinners Include

Served garden greens, choice of two dressings (Ranch, Italian, Raspberry Vinaigrette, Balsamic or Lemon Poppy Seed), Warm Rolls with our Herb Butter, Coffee and Iced Tea

Two entrée selections are included.

Number of each selection desired must be given with final count.

**New York Strip Steak**- 10 oz. choice, grilled to medium and finished with pats of our herb butter.

**Ribeye**- 10 oz. choice marinated in pineapple juice and soy sauce.

**Surf and Turf**- a 4 oz. tournedo of beef and three skewered, blackened shrimp stacked with gremolata (a lemon, shallot and parsley relish).

**Chicken Saltimboca** - with Prosciutto, sage, provolone and white wine butter sauce.

**Chicken Cordon Bleu**- chicken breast, stuffed with ham and Swiss cheese, breaded and sauced with a chicken velouté.

**Crab Cakes Aioli**- two savory crab cakes served with our lemon and caper aioli.

**Billionaire's Pork Tenderloin**: three tenderloin medallions wrapped in our house-cured bacon, broiled and completed with a jalepeño honey glaze.

**Vegetable Napoleon**: roasted portobello mushroom, squash, eggplant and bell pepper artfully stacked and drizzled with bay leaf scented balsamic syrup. *Vegan*

## Choice of *one* Starch

- Garlic and Cream Cheese smashed Potatoes
- Parmesan and Green Onion Potato Cake
- Rosemary Roasted Redskin Potatoes
- Caramelized Shallot and Herb Orzo with Lemon
- Israeli Couscous with Grilled Vegetables and Balsamic

## Choice of *one* Vegetables

- Green Beans Amandine
- Ginger glazed Snap Peas
- Roasted Cauliflower with Curry
- Charred Broccolini with Bagna Cauda (Italian Garlic Sauce)
- Fried Brussels Sprouts with Stone Ground Mustard Sauce and Fried Onions
- Buttered Zucchini
- Glazed Baby Carrots
- Ratatouille

**\* Ask about late night snacks.**



# Bar Service

## Wedding Reception Bar Service | Four Hours

### House | *Included with package*

- Domestic bottled Beer (Bud, Bud Light and O'Doul's)
- House Wines
- House Liquors
- Pepsi beverages

### Select | **\$3** per person

- Imported and Domestic bottled Beer (Heineken, Corona, Budweiser, Bud Light, Michelob Ultra and O'Doul's)
- Select Wines
- Select Liquors
- Pepsi beverages

### Premium | **\$6** per person

- Imported and Domestic bottled Beer (Heineken, Corona, Budweiser, Bud Light, Michelob Ultra and O'Doul's)
- Premium Wines
- Premium Liquors
- Pepsi beverages

*\*Ask about specialty drinks and craft beers.*

## Rehearsal Dinner Bar Service | Two Hours

### House | *Included with package*

- Domestic bottled Beer (Bud, Bud Light and O'Doul's)
- House Wines
- Pepsi beverages

Add House Liquor | **\$2** per person

### Select | *priced per person, per two hours*

Beer and Wine only | **\$2**

Beer, Wine and Liquor | **\$4**

### Premium | *priced per person, per two hours*

Beer and Wine only | **\$4**

Beer, Wine and Liquor | **\$6**

### Champagne | *priced per bottle*

*\*Additional charge by consumption*

Chateau Lafayette Extra Dry | **\$19**

Andre Pink | **\$16**

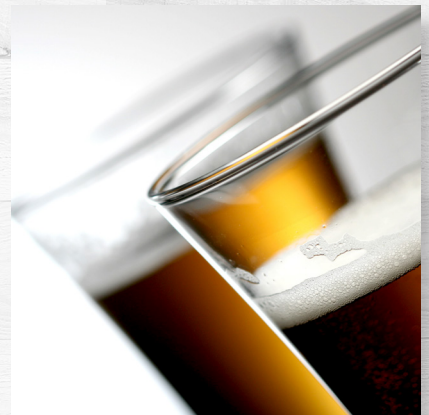
Chateau Noir Brut | **\$24**

Ballatore Spumante | **\$22**

Zonin Prosecco | **\$34**

Extend bar an hour **\$3** per person

Soda service all night (after package hours are complete) **\$2** per person



# Wedding Cakes

## Wedding Cakes *priced per slice*

Basic Wedding Cake | **\$2.50**

Gourmet Wedding Cake | **\$2.75**

Fondant Wedding Cake | **\$3.65**

## Cupcakes

Basic                      Regular | **\$1.25**                      Mini | **\$0.85**

Gourmet                Regular | **\$1.50**                      Mini | **\$1**

- 1 dozen minimum cupcake order
- Available in all basic cake flavors
- Gluten free options available upon request

## Cake Flavors

### Basic

White, Chocolate, Yellow, Marble, Confetti, Lemon and Strawberry

### Gourmet \*\*

Neapolitan, Mint Chocolate, Cookies 'N Cream, Cherry Chip, Pink Champagne, Chocolate Peanut Butter, Red Velvet, Caramel, Snickerdoodle, Chocolate Amaretto and Maple Bacon \*\* More Flavors Available

### Seasonal Favorites \*

Banana Nut, Tropical, Pumpkin, Chai Tea Latte, Carrot, Key Lime, Hummingbird and Lemon Blueberry

\*Gourmet pricing

## Buttercream Icing Flavors

Vanilla, Cream Cheese, Lime, Lemon, Orange, Peppermint, Champagne, White Chocolate, Chocolate, Peanut Butter, Strawberry, Hazelnut, Cookies 'N Cream, Mint, Salted Caramel, Espresso, Raspberry, Cinnamon Sugar, Vanilla Bettercream® and Chocolate Bettercream®

## Fillings for Cakes and Cupcakes

Tier | **\$7.50**      Regular | **\$1.60**                      Mini | **\$1.10**

Strawberry, Lemon, Raspberry and Cherry



## Delivery Charges

Within city limits delivery and set up fee is \$50

Outside of city limits (Up to 75 miles one way) additional charge

## Equipment Rental Available from the Toledo Zoo's Timberline Bakery.

For more information, please contact: Samantha Mason, manager 419-385-5721, ext. 3120

Group Sales 419-385-5721, ext. 6001

All prices listed are subject to change.

# More Cakes and Cookies

**Cookie Cakes** - Chocolate Chip and Sugar Cookie

10" | **\$15.99**      12" | **\$17.99**      14" | **\$21.99**

**Kitchen Cakes** *Price/Cake size dependent on guest count*

Quarter Sheet | **\$33.95** | serves 25

Half Sheet | **\$60.95** | serves 45-50

Full Sheet | **\$108.95** | serves 80-100

**Cut-Out Cookies** *priced per dozen*

Tray | **\$12**

Individually bagged and tied with ribbon | **\$18**

**Gourmet Favorites** *priced per dozen*

Macarons | **\$18**

Cake Pops | **\$15**

Cream Puffs | **\$9**

*Prices may vary on design.*

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# Dressing Room Packages



## **Serves 5-8 people**

Seasonal Cut Fruit Bowl | **\$35**

Mini Sandwich Platter | **\$35**

(10 sandwiches: turkey, ham, cheese, lettuce, tomato and condiments on a side platter)

Crudité with Dill Dip | **\$35**

Kettle Chips, Pretzel Twists and Popcorn Boxes | **\$25**

Fruit and Cheese Tray with Crackers | **\$75**

Deli Tray | **\$70**

(roast beef, turkey, ham, cheddar, Swiss, lettuce and tomatoes, whole grain mustard, pickle slices and sliced rolls)

Beer and champagne available

\* No outside alcohol can be brought on Zoo grounds, including but not limited to dressing rooms.

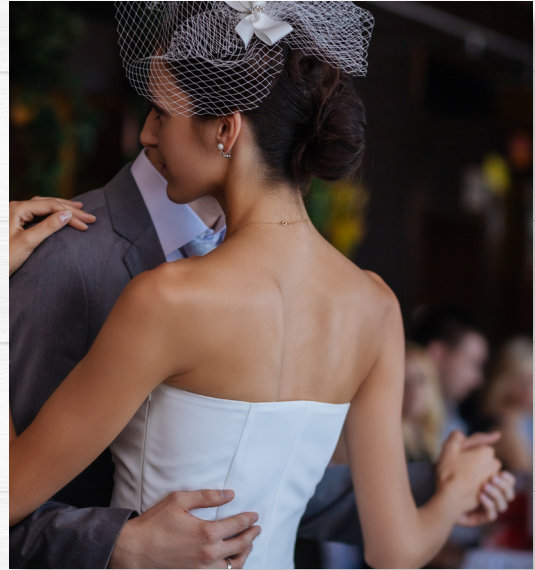


# Equipment Rental

## Equipment Rental

- Lavaliere Microphone | **\$50**
- Risers (Per 4' x 8' Section) | **\$50**
- Portable Screen | **\$25**
- Floor Length Linens | **\$20** each
- Laptop | **\$25**
- Linen Chair Covers with Sashes | **\$4.50** each
- Table Runners or Chair Sash Without Cover | **\$2.50**
- Data Projector | **\$50**
- White Cushioned Chairs | **\$4.50** each
- Tech Time | **\$50** per hour
- Chiavari Chairs | **\$8.50** each
- Extra Golf Cart | **\$250**
- 20 oz. Water Bottles for Ceremony | **\$2.50** each

*\* All rentals are subject to a delivery fee.*



## Upgrades for Malawi Rentals

**\$150 each and are priced per 1 hour**

- Train Rental
- Carousel Rental
- Africa! Overlook with animals on exhibit

Due to liability and compatibility issues, we do not allow outside A/V equipment to be brought into our facilities. All specialty rentals must be arranged through the Toledo Zoo.

## Wedding Favors

At the Toledo Zoo, conservation is at the heart of what we do. The Conservation Today program is one way you can make a difference in the natural world.

Can't think of a fun or exciting favor?

Don't want to bother with candies or chocolates?

Your guests will love the sophisticated design of our Conservation Today cards, along with the powerful message that lets them know you're making a difference in the natural world.



**\$2.50** per card

100 card minimum.

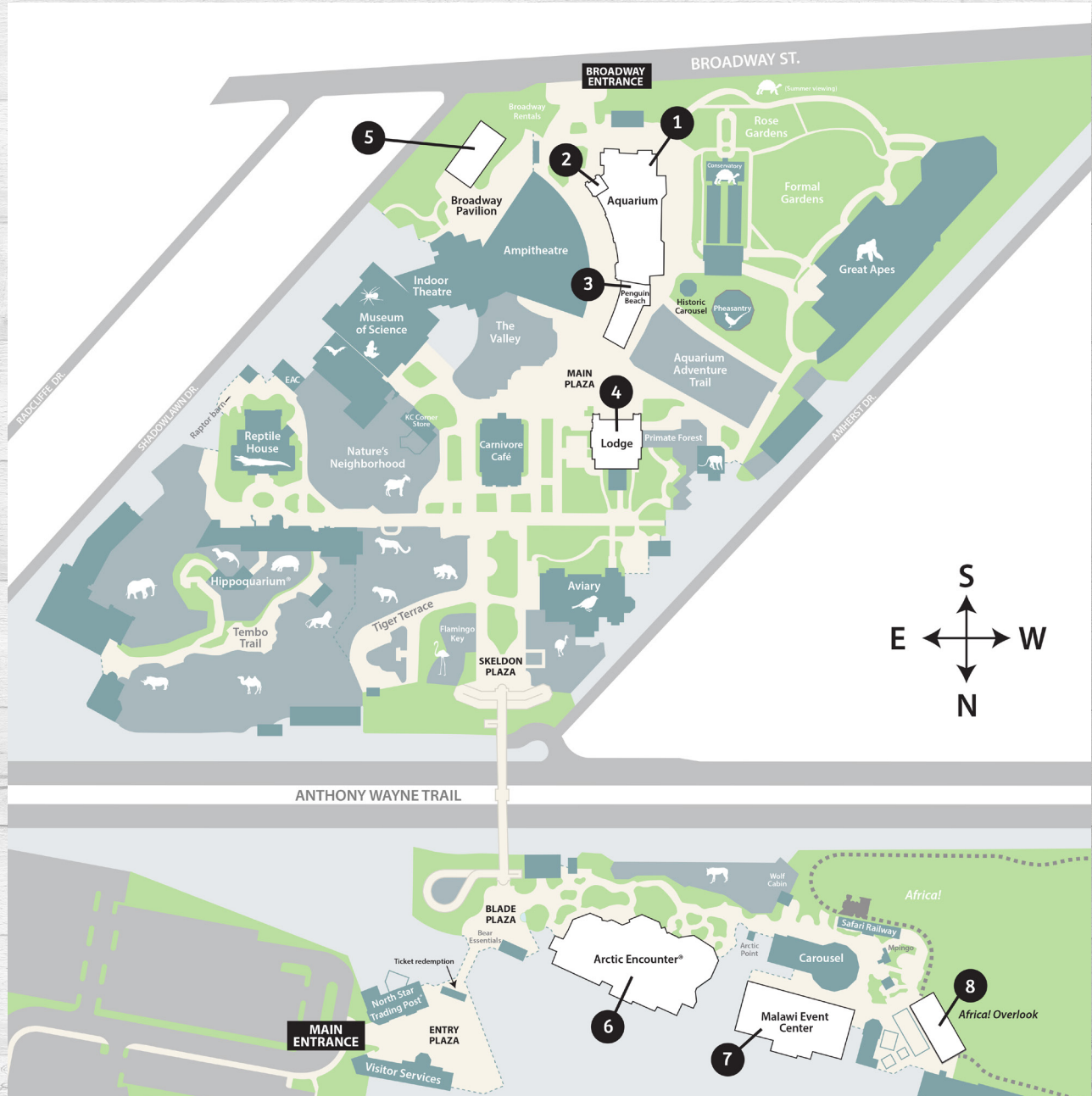
Sample favor card. Actual size is 2.5" x 3.5".

Assortment of animals and colors to choose from.

***Please contact your Sales Representative to learn more.***

# Rental Locations & Map of Zoo

- 1 | Aquarium
- 2 | Captain's Room
- 3 | Penguin Beach
- 4 | The Lodge
- 5 | Broadway Pavilion
- 6 | Arctic Encounter®
- 7 | Malawi Event Center
- 8 | Africa! Overlook



# Zoo Hours

The Zoo is open every day except Thanksgiving, Christmas and New Year's Day.

## **Spring**

May 1 - Memorial Day

10 a.m. - \*5 p.m. Monday – Friday

10 a.m. - \*6 p.m. Saturday – Sunday

## **Summer**

Memorial Day - Labor Day

10 a.m. - \*6 p.m.

## **Fall**

Labor Day - September 30

10 a.m. - \*5 p.m. Monday – Friday

10 a.m. - \*6 p.m. Saturday – Sunday

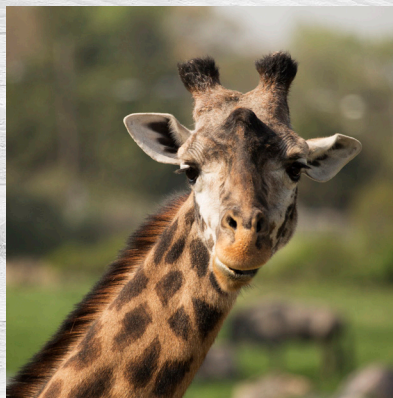
## **Winter**

October 1 - April 30

10 a.m. - \*5 p.m.

***No weddings will be held during Lights Before Christmas.***

***\*park gates close one hour prior.***





# Toledo Zoo Catering Requirements



## **Guarantees**

- Attendance must be guaranteed 15 calendar days in advance of event.
- The number reserved will be considered a guarantee, and charges will be made for the number served or the number reserved, whichever is greater.

## **Food and Beverages**

- All food and beverage service will be provided and served by the Toledo Zoo.
- No catered food is allowed to be taken off Zoo grounds.
- The consumption of raw or uncooked food such as beef or chicken, which may contain harmful bacteria, may cause serious illness or death.

## **Tax and Service Charge**

- All prices subject to a 20% service charge and Ohio state sales tax.
- All prices subject to change without notice.
- The Toledo Zoo has a full-service staff and executive chef to accommodate all your catering needs. If you need a custom menu or have special needs, we are more than happy to help.

**For more information, contact the Group Sales Department at 419-385-5721 ext. 6001 or [groupsales@toledozoo.org](mailto:groupsales@toledozoo.org)**

*Photos are credited to the following:*

Toledo Zoo, Dreamstime, Grand Lubell Photograph, Kellee Laser, Kent & Stephanie and Brenna Ridgeway