

Taste 
wedding

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

Taste

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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, herbed 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, shitake 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

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Market Package

Buffet

Hors D'oeuvres

Select any two

Salad or Soup

Select one of the following

Garden vegetable soup

Roasted tomato and garlic soup

Kale - spinach, cherry tomato, onion, pepper, corn, micro cilantro, chipotle ranch

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

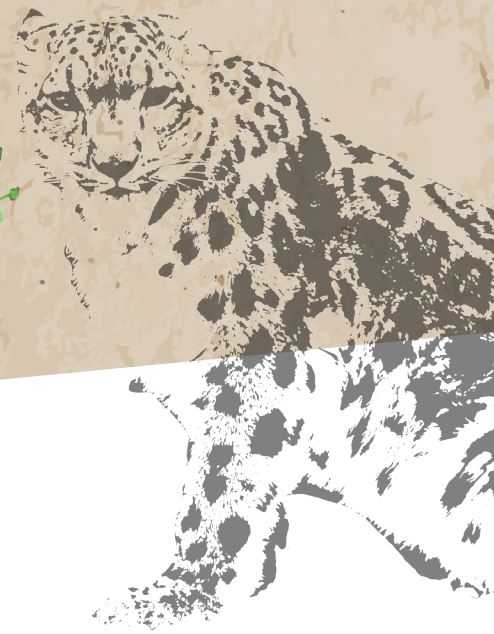
Assorted rolls and butter

Water and iced tea

Champagne or sparkling cider toast

Taste

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Snow Leopard Package

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, frisee, 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

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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



Taste

bar


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.




	Beer	Wine	Cocktail
Cash Bar	Prices may vary per item, inquire for more information.		
Consumption Bar			




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.



	Beer and Wine	Hosted Full Bar
One hour	Prices may vary per item, inquire for more information.	
Two hours		
Three hours		



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. - leaf spacing

