Events at the Zoo

HAVE YOUR Event AT THE ZOO!

SAN FRANCISCO ZOO & GARDENS
The San Francisco Zoo is the perfect location to celebrate your end of the year goals, appreciations, and accomplishments.

We host both daytime and evening parties, and provide versatile venue spaces that can be set up in a variety of styles to suit your needs. With delicious food and animal experiences, an event at the San Francisco Zoo is sure to leave a lasting impression for your guests. In addition, by hosting your event at the Zoo, you are helping provide a better world for animals through education and conservation efforts.

San Francisco Zoo Lights runs from 5pm – 8pm, December 15–17, 19–23, 26–31
STEP 1: CHOOSE AN EVENT SPACE

BERNARD OSHER GREAT HALL
$4,000 per event

This large and versatile suite boasts high beam ceilings, smooth slate floors, a working stone fireplace, a private foyer, and a courtyard.

CAPACITY: 500 Cocktail
170 Dinner
DURATION: 4 hours
ADDITIONAL HOUR: $1,000

LEMUR LOUNGE
$3,000 per event

This unique and exquisite room showcases floor to ceiling windows, market string lighting, and beautiful chrome tables and chairs. Includes a breakout room for additional entertainment activities for your event.

CAPACITY: 250 Cocktail
100 Dinner
DURATION: 3 hours
ADDITIONAL HOUR: $1,000

Photo by Marianne Hale
STEP 2: CHOOSE A CATERING MENU

SILVER BELL SPREAD
$55 per person

MEDITERRANEAN DISPLAY
- Traditional hummus, olive tapenade, and pita bread

HORS D’OEUVRES DISPLAY
- Classic caprese skewers
- Pork belly, gouda, and apple crostini
- Vegetable spring rolls with sweet chili dipping sauce
- Thai chicken in wonton cup
- Vegetable crudité with ranch and red pepper aioli

DESSERT
- Holiday sugar cookies

HOT CHOCOLATE STATION
- Build your own hot chocolate with marshmallows, whipped cream, and sprinkles

BEVERAGES
- Lemonade and citrus infused water

NORTH POLE NOSH
$65 per person

ARTISAN ANTIPASTO DISPLAY
- Charcuterie, artisan bread, artisan cheese, olives, artichokes

HORS D’OEUVRES DISPLAY
- Confit tuna with olive tapenade on 9 grain crostini
- Angus beef sliders with cheddar
- Gourmet mac and cheese cups
- Napa valley chèvre and fig crostini
- Vegetable crudité with ranch and red pepper aioli

STREET TACO STATION
- Carne asada, grilled chicken, carnitas, and grilled vegetables on corn tortillas with mild and hot salsa, guacamole, and sour cream

DESSERT
- Holiday sugar cookies
- Mini cheesecake bites

HOT CHOCOLATE STATION
- Build your own hot chocolate with marshmallows, whipped cream, and sprinkles

BEVERAGES
- Lemonade and citrus infused water

EXQUISITE CUISINE
starting at $65 per person

BUFFET AND PLATED DINNERS ALSO AVAILABLE

All prices are subject to a taxable 22% service charge and 8.5% sales tax.
STEP 3: CHOOSE A BAR OPTION

FULL BAR PACKAGE
Unlimited drinks, including canned sodas. Bartender fees included.

<table>
<thead>
<tr>
<th>STANDARD BRANDS</th>
<th>PREMIUM BRANDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour $13 per person</td>
<td>1 hour $15 per person</td>
</tr>
<tr>
<td>2 hours $22 per person</td>
<td>2 hours $24 per person</td>
</tr>
<tr>
<td>3 hours $31 per person</td>
<td>3 hours $35 per person</td>
</tr>
<tr>
<td>4 hours $40 per person</td>
<td>4 hours $44 per person</td>
</tr>
<tr>
<td>5 hours $50 per person</td>
<td>5 hours $54 per person</td>
</tr>
</tbody>
</table>

Add champagne or a festive cocktail $2 per person

CONSUMPTION BAR
Consumed beverages charged post event. Requires $200 bartender fee.

<table>
<thead>
<tr>
<th>STANDARD BRANDS</th>
<th>PREMIUM BRANDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails $8 per person</td>
<td>Cocktails $10 per person</td>
</tr>
<tr>
<td>Wine $7 per person</td>
<td>Wine $9 per person</td>
</tr>
<tr>
<td>Beer $5 per person</td>
<td>Beer $6 per person</td>
</tr>
<tr>
<td>Soda $3 per person</td>
<td>Soda $3 per person</td>
</tr>
</tbody>
</table>

CASH BAR
Guests pay for their own beverages. Requires bartender fee of $200.

<table>
<thead>
<tr>
<th>STANDARD BRANDS</th>
<th>PREMIUM BRANDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails $9 per person</td>
<td>Cocktails $11 per person</td>
</tr>
<tr>
<td>Wine $8 per person</td>
<td>Wine $10 per person</td>
</tr>
<tr>
<td>Beer $6 per person</td>
<td>Beer $7 per person</td>
</tr>
<tr>
<td>Soda $3 per person</td>
<td>Soda $3 per person</td>
</tr>
</tbody>
</table>

Drink Packages and Consumption Bars require a 22% service charge and 8.5% tax. Cash bars do not.

STEP 4: ANY ENHANCEMENTS?

RENTALS

- Round Table with Linen $24-$26 per table
- Wooden Folding Chair $5 per chair
- Full China Package starting at $5 per person
- Fresh Floral Centerpiece $40 per centerpiece
- Photographer $1200 for 2 hours
- DJ $1200 for 4 hours

ENTERTAINMENT

- Animal Visitors $200-$600 per event
- Zoo Visitors $8 per person
- Zoo Lights Admission $5 per person
- Carousel Ticket $2 per person
- Train Ride Ticket $2 per person
- Parking Pass $8 per person
HAVE YOUR Event AT THE ZOO!

To inquire about how San Francisco Zoo Events & Hospitality can make your next dream event a reality, please call or email us.

415.753.7055  planyouerevent@sfzoo.org