

HAVE YOUR Frent AT THE ZOO!







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.

> Zoo Lights CLOSED December 24th – 25th

San Francisco Zoo Lights runs from December 16th – December 31st, 5pm – 8pm

STEP 1: CHOOSE AN EVENT SPACE

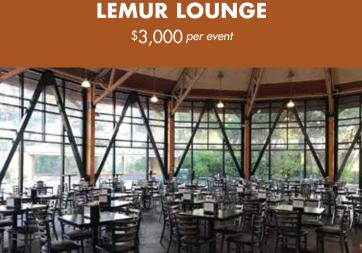
BERNARD OSHER GREAT HALL

\$**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



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

HEARST DISCOVERY HALL

\$3,000 per event



This atrium style building is located in the heart of the zoo. With prominent windows, large roll up doors, and a high ceiling, it is the perfect spot for your rendezvous.

CAPACITY: 120 Cocktail 80 Dinner DURATION: 3 hours ADDITIONAL HOUR: \$1,000



This historic, mildly industrial building with charming character features tall pillars, grand windows, and over 80 feet of wall seating.

CAPACITY: 500 Cocktail 130 Dinner DURATION: 3 hours ADDITIONAL HOUR: \$1,000

Events can be spread over multiple locations. Contact us for details.

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
- Porkbelly, 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 chévre 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

Jnlimited drinks, including canned sodas. Bartender fees included.

BEER & WINE PACKAGE

Unlimited drinks, including canned sodas. Bartender fees included

STANDARD BRANDS		PREMIUM BRANDS		STANDARD BRANDS	PREMIUM BRANDS
1 hour	\$13 per person	hour	\$15 per person	hour \$10 per person	hour \$12 per person
2 hours	\$ 22 per person	2 hours	\$ 24 per person	2 hours\$16 per person	2 hours \$21 per person
3 hours	\$31 per person	3 hours	\$35 per person	3 hours \$23 per person	3 hours\$30 per person
4 hours	\$ 40 per person	4 hours	\$ 44 per person	4 hours \$30 per person	4 hours \$39 per person
5 hours	\$50 per person	5 hours	\$ 54 per person	5 hours \$37 per person	5 hours \$46 per person
Add cham	pagne or a festive cock	tail	\$2 per person	Add champagne or a festive c	ocktail\$2 per person

CONSUMPTION BAR

Consumed beverages charged post event. Requires \$200 bartender fee

STANDARD BRANDS

Cocktails	\$8 per person
Wine	\$7 per person
Beer	\$5 per person
Soda	\$3 per person

PREMIUM BRANDS

Cocktails......\$10 per person Wine\$9 per person Beer\$6 per person Soda\$3 per person

CASH BAR

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

STANDARD BRANDS

Cocktails	\$ 9 per person
Wine	\$8 per person
Beer	\$6 per person
Soda	\$3 per person

PREMIUM BRANDS

Cocktails	\$]] per person
Wine	\$ 10 per person
Beer	\$ 7 per person
Soda	\$3 per person

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 2 hours

ENTERTAINMENT

Animal Visitors	\$200-600 per event
Zoo Admission	\$ 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



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



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