



CORPORATE MEETINGS

We understand the importance of an inspiring setting in order to release the creativity and expertise of your delegates. At San Francisco Zoo we endeavor to do just that! Founded in 1929 and located just off Ocean Beach, we are one of the most unique venues in the Bay Area for hosting your next event. All Zoo profits from your event will go towards our conservation projects, helping critically endangered animals and their habitats around the world.



VENUES

Our elegant suites and stylish meeting rooms are set among 100 acres of zoological gardens, home to 260 different species of animals, an inspiring setting to nurture an unforgettable event.

MENUS

From a commitment to sustainability and support of local farmers, our event specialist caterer has designed a truly global menu with a focus on local specialties.



ENHANCEMENTS

Adding an animal experience, selecting your rentals, or upgrading your PA equipment, we have it all to make your event one of a kind.

Bernard Osher

GREAT HALL

VENUE



This large and versatile suite boasts high beam ceilings, smooth slate floors, a working stone fireplace, a built in screen and a private foyer ideal for guest registration. The Hall also comes with a courtyard and the option to book the Education Room as breakout space.

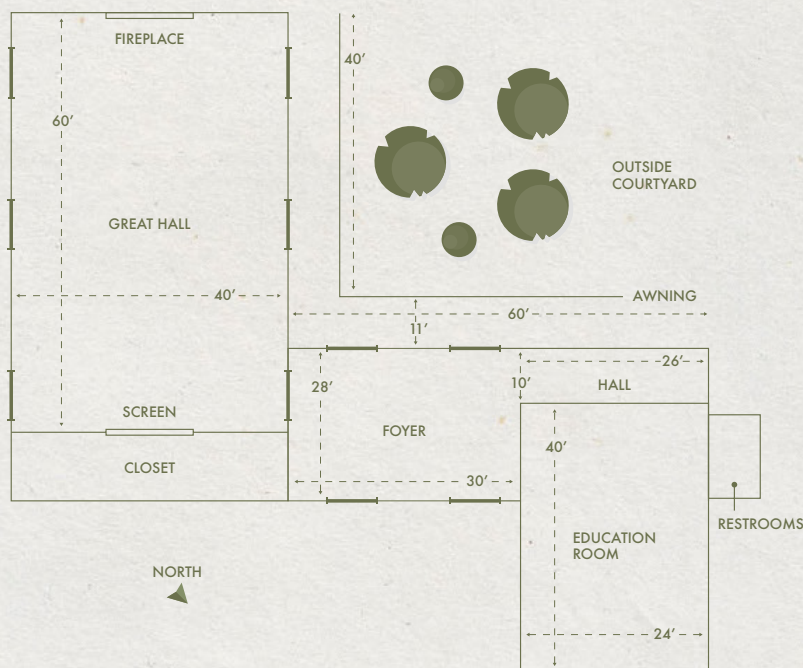
DURATION RATE

2 Hours (Daytime)	\$1,000
2 Hours (Evening).....	\$2,000
Extra Hour	\$500
Education Room (per hour)	\$75

ADD ON ANIMAL EXPERIENCE.....\$400-600

STYLE CAPACITY

Standing.....	300
Reception (Indoor)	300
Reception (with Courtyard).....	400
Banquet.....	220
Theater.....	300



SAN FRANCISCO ZOO EVENTS

415.753.7055

planyouevent@sfzoo.org

BREAKFAST

MENU

All items are served on eco-friendly products. Coffee (regular and decaf), hot tea, orange juice, and ice water are included with each package. Pricing does not include tax or 22% service charge.

CONTINENTAL BREAKFAST

\$16 per person

- Assorted muffins, croissants, and danish pastries 🌱*
- Low fat yogurt with granola and berries
- Seasonal fresh fruit salad 🌱🌱🌱

BREAKFAST BURRITO

\$21 per person

- Egg, pork sausage, and cheddar cheese wrapped in an 8" flour tortilla
- Egg, spinach, and feta wrapped in an 8" flour tortilla 🌱
- Low fat yogurt with granola and berries 🌱🌱
- Seasonal fresh fruit salad 🌱🌱🌱

EXECUTIVE BREAKFAST

\$23 per person

- Seasonal vegetable frittata 🌱🌱
- Garlic and herb roasted gold yukon potatoes 🌱🌱
- Chicken sausage 🌱
- Brown sugar bacon 🌱
- Seasonal fresh fruit salad 🌱🌱🌱

HOMESTYLE BREAKFAST

\$24 per person

- Traditional scrambled eggs 🌱🌱
- Garlic and herb roasted potatoes 🌱🌱🌱
- Pork sausage 🌱
- Brown sugar bacon 🌱
- Pancakes or french toast with butter and maple syrup 🌱🌱*
- Seasonal fresh fruit salad 🌱🌱🌱

ADD ON OPTIONS

Add one or more of these items to any breakfast.
Price is per person.

BAGEL BAR variety of fresh bagels with assorted cream cheeses 🌱.....\$4

OATMEAL BAR steel cut oatmeal served with brown sugar, cinnamon, walnuts, and raisins 🌱🌱.....\$3

BAKED GOODS assorted muffins, croissants, and danish pastries 🌱\$3

APPLE JUICE.....\$3

CITRUS INFUSED WATER\$1

CHICKEN SAUSAGE upgrade from pork sausage 🌱\$1.50

ASK ABOUT OUR
**BOTTOMLESS MIMOSAS
& BLOODY MARY BAR**



VEGETARIAN



VEGAN



GLUTEN FREE

* AVAILABLE UPON REQUEST

DELI LUNCH

MENU

BOX LUNCHES

CLASSIC BOX LUNCH

\$17 per person

CHOICE OF CLASSIC SANDWICH, PLUS:

- Bag of chips
- Whole fruit
- Chocolate chip cookie
- 8oz bottle of water
- Mustard and mayo packets
- Eco-friendly napkin

CLASSIC SANDWICHES:

TURKEY AND SWISS on french roll

SALAMI AND CHEDDAR on whole grain

ROAST BEEF AND PROVOLONE on Texas toast

CALIFORNIA VEGGIE with sprouts, avocado, cucumber and hummus on 9-grain sliced bread 🌱🌱

KIDS' CLASSIC SANDWICHES:

PEANUT BUTTER AND JELLY on whole wheat

TURKEY AND SWISS on whole wheat

SANDWICH SPREADS

All items are served on eco-friendly products. Lemonade and ice water are included with each package.

CLASSIC SANDWICH LUNCH

\$20 per person

CHOICE OF 2 MARKET SALADS AND 2 BISTRO SANDWICHES, PLUS:

- House kettle chips
- Assorted cookie display

DELUXE SANDWICH LUNCH

\$25 per person

SELECTION OF 2 MARKET SALADS AND 3 BISTRO SANDWICHES, PLUS:

- House kettle chips
- Seasonal fresh fruit platter
- Choice of assorted cookies or assorted dessert bar

MARKET SALADS:

CLASSIC CAESAR 🌱🌱*

MIXED GREENS 🌱🌱🌱

TRADITIONAL CAPRESE 🌱🌱

POTATO SALAD 🌱🌱🌱

ORZO SALAD 🌱

COLE SLAW

BISTRO SANDWICHES:

TURKEY PESTO on dutch crunch

HONEY HAM AND SWISS on french bread

ROAST BEEF WITH HORSERADISH on sweet roll

CALIFORNIA VEGGIE with sprouts, avocado, cucumber and hummus on 9-grain sliced bread 🌱🌱

GLUTEN FREE BREAD available for any sandwich \$2.50

CITRUS INFUSED WATER \$1.00

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BUFFET LUNCH

MENU









THE CLASSIC GRILL BUFFET

\$26 per person

- Grilled California grass fed angus beef hamburgers
- Jumbo beef hot dogs
- Vegetarian garden burgers 
- Condiment tray of cheese, lettuce, tomatoes, onions, and pickles
- Garden salad with housemade dressing  
- Home style baked beans 
- Potato chips
- Assorted cookies 





MEDITERRANEAN MARKET

\$27 per person

- Herbed chicken breast with basil pesto cream sauce 
- Roasted vegetable farfale pasta with olive oil  
- Classic caesar with shaved parmesan and house croutons 
- Greek Salad with romaine, cucumber, red onion, kalamata olives, and feta cheese  
- Pita bread and hummus 
- Assorted cookies 

SIZZLING FAJITAS

\$28 per person

- Chicken, steak, or mushroom fajitas (choice of 2)
ADDITIONAL \$2 PER PERSON FOR ALL THREE FAJITA OPTIONS
- Pico de gallo, shredded cheese, sour cream, guacamole, and flour tortillas
- Spanish rice and black beans  
- Mixed greens salad with corn salsa, cheese, pepitas, avocado, tortilla strips, and cilantro vinaigrette (on the side) 
- Assorted cookies 

All items are served on eco-friendly products.
Pricing does not include tax or 22% service charge.



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ADD ON OPTIONS

Add one or more of these items to any buffet. Price is per person.



ENTRÉES

ST. LOUIS STYLE PORK RIBS 	\$4.00
MARINATED SLICED TRI TIP 	\$4.50
BBQ CHICKEN THIGH 	\$2.50
BBQ CHICKEN BREAST 	\$3.00
LAMB SKEWERS 	\$5.00
PULLED PORK 	\$2.75
PULLED CHICKEN 	\$2.50
GRILLED SMOKED PORK SAUSAGE 	\$2.50
GRILLED BEEF HOT LINKS 	\$2.00

VEGETABLE & SIDES

BUTTERED CORN ON THE COB   *	\$1.75
MAC & CHEESE 	\$3.00
POTATO SALAD  	\$3.50
COLE SLAW  	\$2.50
QUINOA SALAD  	\$3.00
SEASONAL GRILLED VEGETABLES  	\$3.50
LOUISIANA RICE AND BEANS  	\$3.25
CORN BREAD MUFFINS 	\$1.25
LUNDBERG RICE CHIPS  	\$2.50

DESSERTS

BROWNIES AND BLONDIES 	\$2.50
LEMON BARS 	\$2.75
SEASONAL FRUIT TARTS  	\$3.25
POPCORN  	\$2.75

REFRESHMENTS

Lemonade and ice water are included with each buffet.

CANNED SODA Coke, Diet Coke, Sprite.....	\$3.50
SOUTHERN STYLE SWEET ICED TEA	\$3.00
CITRUS INFUSED WATER	\$1.00

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SNACKS

MENU

FRESH BREAK

\$7 per person

Seasonal fresh fruit platter and vegetable crudite with tzatziki, hummus, and ranch.

HEALTHY BREAK

\$8 per person

Housemade mixed nuts, That's It fruit bars, Carob Oat bars, trail mix, and seasonal fruit platter.

CHOCOLATE LOVERS BREAK

\$8 per person

Chocolate fudge brownies, freshly baked chocolate chip and triple chocolate cookies, and Carob Oat bars.

ZOO SNACK BREAK

\$8 per person

CHOICE OF 3 DELICIOUS ZOO SNACK FAVORITES

- | | | |
|--|---|--|
| • Pretzel bites with mustard and warm nacho cheese | • Popcorn | • Sweet Street chewy marshmallow rice crispy treat |
| • Cinnamon sugar pretzel bites with Ghiradelli chocolate sauce | • Cotton candy | • Pico de gallo chips |
| | • Dippin' Dots | • Black bean chips |
| | • Churros with Ghiradelli chocolate sauce | • Pirates booty |

FIESTA SNACK BREAK

\$10 per person

Tri color corn chips with housemade ranchero salsa, pico de gallo, and guacamole.

POPCORN BAR

\$12 per person

Baskets of popcorn with individual paper bags for guests to sprinkle with their choice of butter, cinnamon and sugar, ranch, or salt. Additional toppings included are M&Ms, Skittles, Reese's Pieces, peanuts and honey roasted nuts.

REFRESHMENTS

CANNED SODA

Coke, Diet Coke, Sprite..... \$3.50

JUICE

Orange, Apple, Cranberry, Pineapple \$4

COFFEE, DECAF COFFEE,

ASSORTED HOT TEA \$3

Pricing does not include tax or 22% service charge.

HORS D'OEUVRES

MENU

Small yet exquisite bites, hors d'oeuvres can be butler passed or displayed, and can be combined with choices from our stations menu. To satisfy the appetite of our guests, we recommend 3 hors d'oeuvre selections for a pre-dinner drink reception.

**BOOK A POST MEETING
COCKTAIL PARTY!**

TIER 1

CAPRESE BITES WITH PROSCIUTTO

Tomato, basil pesto, & fresh mozzarella skewers wrapped in prosciutto 🌿* 🌱

BRIE AND TAPENADE CROSTINI

Tripple cream brie atop whole wheat crostini garnished with a greek olive tapenade 🌿

SMOKED TROUT PATE CROSTINI

Creamy smoked trout patè served on brioche garnished with chopped fresh herbs 🌱*

SHRIMP COCKTAIL

Succulent bay shrimp bathed in our house made cocktail sauce 🌱

MINIATURE COCKTAIL RUEBEN'S

Juicy, bite sized portion of corned beef topped with cabbage, house made thousand island dressing, and served on toasted rye

STILTON CHEESE CANAPÉ

Buttery stilton blue cheese served on a rye crisp with pear compote and crumbled walnuts

CHICKEN SATAY SKEWER

Tender chicken breast skewer, grilled and drizzled with your choice of a spicy peanut sauce or our rich garlic black bean sauce

\$4 per hors d'oeuvre selection

TIER 2

PROSCIUTTO AND ASIAGO CHEESE CROSTINI

Crispy crostini topped with Prosciutto di Parma and tangy asiago cheese drizzled with orange blossom honey

MARGHERITA PIZZETTAS

Bite size flatbread pizzas with basil pesto, cherry tomatoes and fresh mozzarella 🌿

WILD MUSHROOM DUXELLES

Wild mushrooms chopped and sautéed with herbs and brandy served in a phyllo cup 🌿 🌱*

AHI TUNA TARTARE

Local albacore tuna dressed with a housemade ponzu sauce. Served on a spoon and topped with black and white sesame seeds

MEDITERRANEAN CROSTINI

Eggplant, hummus, sundried tomato tapenade 🌿 🌱

NAPA VALLEY CHEVRE AND FIG BRUSCHETTA

Herbaceous Laura Chaneel goat cheese and mission fig compote served atop a buttery whole grain crostini 🌿

THAI CHICKEN CUPS

Tender chicken breast marinated in our house made chili sauce and served in a crisp lettuce cup

GRILLED SHRIMP

Local white shrimp skewer bathed in a warm garlic-chili sauce 🌱

\$5.50 per hors d'oeuvre selection

TIER 3

BRAISED PORK BELLY

Served on a spoon with pickled red onion and apple slaw 🌱

MANDARIN PANCAKE WRAPS

Chinese style crepes wrapped around shredded cabbage, carrots, bamboo shoots and egg. served with hoisin sauce 🌿 🌱

CONFIT TUNA WITH OLIVE TAPENADE

Olive oil poached local albacore tuna mixed with a tangy greek olive tapenade 🌱*

WARM GORGONZOLA ONION TARTLETTE

Mini tarts filled with caramelized onions and sweet gorgonzola dolce cheese 🌿

CRAB CAKES

Wild-caught crab meat, seared crispy and served with our housemade Old Bay tartar sauce

MINI BEEF TOSTADAS

A mexican style deep-fried tortilla topped with a seasoned mixture of beans, ground beef, and avocado and pico de gallo 🌱

SHRIMP CEVICHE

shrimp, cilantro, and red onion in a tomato lime marinade 🌱

PAN SEARED SCALLOP

served with fresh jicama salad 🌱

\$7 per hors d'oeuvre selection

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VEGETARIAN



VEGAN



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BAR OPTIONS

MENU

FULL BAR PACKAGE

UNLIMITED DRINKS, INCLUDING CANNED SODAS

1 HOUR	\$13
2 HOURS	\$22
3 HOURS	\$31
4 HOURS	\$40
5 HOURS	\$50

ADD CHAMPAGNE OR A FESTIVE COCKTAIL \$2

Bartender fees included. Pricing is per person, and does not include tax or 22% service charge.

BEER & WINE PACKAGE

UNLIMITED DRINKS, INCLUDING CANNED SODAS

1 HOUR	\$10
2 HOURS	\$16
3 HOURS	\$23
4 HOURS	\$30
5 HOURS	\$37

ADD CHAMPAGNE OR A FESTIVE COCKTAIL \$2

Bartender fees included. Pricing is per person, and does not include tax or 22% service charge.

CONSUMPTION BAR

CONSUMED BEVERAGES CHARGED POST EVENT

COCKTAILS	\$10
WINE	\$9
BEER	\$5
SODA	\$3

Requires \$200 bartender fee for beer, wine, and soda. \$300 bartender fee required for full bar. Pricing is per drink, and does not include tax or 22% service charge. Minimum will apply based on guest count.

CASH BAR

GUESTS PAY FOR THEIR OWN BEVERAGES

COCKTAILS	\$13
WINE	\$12
BEER	\$7
SODA	\$4

Requires \$250 bartender fee for beer, wine, and soda. \$350 bartender fee required for full bar. Pricing is per drink.

The Catering Department has the right to determine the number of bartenders required for your event based on your guest count.

ENHANCEMENTS

TABLES	PER ITEM
60" ROUND TABLE WITH LINEN COLOR OF CHOICE	\$27
8' TABLE WITH LINEN COLOR OF CHOICE	\$31
6' TABLE WITH LINEN COLOR OF CHOICE	\$28
36" HIGHBOY COCKTAIL TABLE WITH LINEN COLOR OF CHOICE	\$25
6'x18" CONFERENCE TABLE	\$13.50
6'x18" CONFERENCE TABLE WITH LINEN COLOR OF CHOICE	\$30
8'x18" CONFERENCE TABLE WITH LINEN COLOR OF CHOICE	\$14.50
4' SERPENTINE TABLE	\$32
6' SERPENTINE TABLE	\$37
8' SERPENTINE TABLE	\$38

CHAIRS	PER ITEM
WOODEN FOLDING CHAIR	\$5
CHAVARI CHAIR	\$12

AV EQUIPMENT	
LCD PROJECTOR	\$250
PA SYSTEM WITH 1 HANDHELD WIRELESS MIC	\$200
ADDITIONAL HANDHELD WIRELESS MIC	\$300
LAVALIER HANDS FREE WIRELESS MIC	\$300
ADDITIONAL LAVALIER HANDS FREE WIRELESS MIC	\$90

ADDITIONAL ENHANCEMENTS	
EASEL	\$30
FLIP CHART WITH MARKERS	\$25
CONFERENCE PODIUM	\$50
8'x8'x2' STAGE WITH SKIRT AND STAIRCASE	\$550
12'x15'x2' STAGE WITH SKIRT AND STAIRCASE	\$699
COAT CHECK (FOR 50 PEOPLE)	\$70

VISITING THE ZOO	EVENT GUEST RATE
ADMISSION	\$8
RIDE TICKET	\$2
PARKING PASS	\$8

ANIMAL EXPERIENCES

ANIMAL ENCOUNTERS

Reserve a special experience with the Koret Animal Resource Center (ARC) Animals! These animals, such as tortoises, hedgehogs, ferrets, iguanas, and snakes, visit your event for an up close and personal interaction. Our ARC animals each have an amazing personal story, most of which involve a second chance. Some were born in captivity and could never be wild. Many are former pets whose owners could no longer care for them. Others are injured wild animals unable to look after themselves. And all have an important message of conservation to tell.

AVAILABLE FOR DAYTIME AND EVENING EVENTS

*Unavailable June – Labor Day. Visit them on the Nature Trail.

1 ANIMAL	\$200	20 MINS
2 ANIMALS	\$300	30 MINS
3 ANIMALS	\$400	40 MINS
4 ANIMALS	\$500	50 MINS
5 ANIMALS	\$600	60 MINS

BARNYARD ANIMAL MEET N' GREET

\$400

20 MINUTES

Merlin and Gandolf are our resident alpacas who love to visit events! Their friends the goat, donkey, miniature horse, kune kune pigs, and chickens can join in the fun as well to bring a petting zoo experience fun for all ages. Adding these animals is sure to make your event memorable and unique!

AVAILABLE FOR DAYTIME AND EVENING EVENTS

TROPICAL AVIARY TOUR

\$400

30 MINUTE TOUR

Visit the Tropical Aviary and transport yourself to the Amazon! The tour features a realistic rainforest ecosystem, full of colorful free-flight birds, exotic plants and trees, a charming two-toed sloth, and the Zoo's first significant herpetological collection—which includes a 15-foot long green anaconda as well as rare tree frogs, turtles, lizards, and snakes.

AVAILABLE AT 10:30 AM ONLY

ALL ANIMAL EXPERIENCES ARE SUBJECT TO AVAILABILITY

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