

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

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 entertainment activities for your event.
CAPACITY: 250 Cocktail DURATI

This unique and exquisite room showcases floor to ceiling

tables and chairs. Includes a breakout room for additional

windows, market string lighting, and beautiful chrome

LEMUR LOUNGE

\$3,000 per event

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
- 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	\$ <b>22</b> per person	2 hours	\$ <b>24</b> 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	\$ <b>40</b> per person	4 hours	\$ <b>44</b> per person	4 hours \$30 per person	4 hours \$39 per person
5 hours	\$50 per person	5 hours	\$ <b>54</b> 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	\$ <b>9</b> per person
Wine	\$8 per person
Beer	\$6 per person
Soda	\$3 per person

#### **PREMIUM BRANDS**

Cocktails	\$]] per person
Wine	\$ <b>10</b> per person
Beer	\$ <b>7</b> 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	\$ <b>24-26</b> per table
Wooden Folding Chair	\$ <b>5</b> per chair
Full China Package	starting at \$5 per person
Fresh Floral Centerpiece	\$40 per centerpiece
Photographer	\$ <b>1200</b> 2 hours

## **ENTERTAINMENT**

Animal Visitors	\$200-600 per event
Zoo Admission	\$ <b>8</b> per person
Zoo Lights Admission	\$5 per person
Carousel Ticket	\$2 per person
Train Ride Ticket	\$ <b>2</b> per person
Parking Pass	\$ <b>8</b> per person



# HAVE YOUR Frent 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.



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