



CORPORATE DINNERS

Want to treat your team with an impressive outing? Come to the Zoo for a tour, cocktail hour by the Carousel, and first rate dining in the Bernard Osher Great Hall.



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.

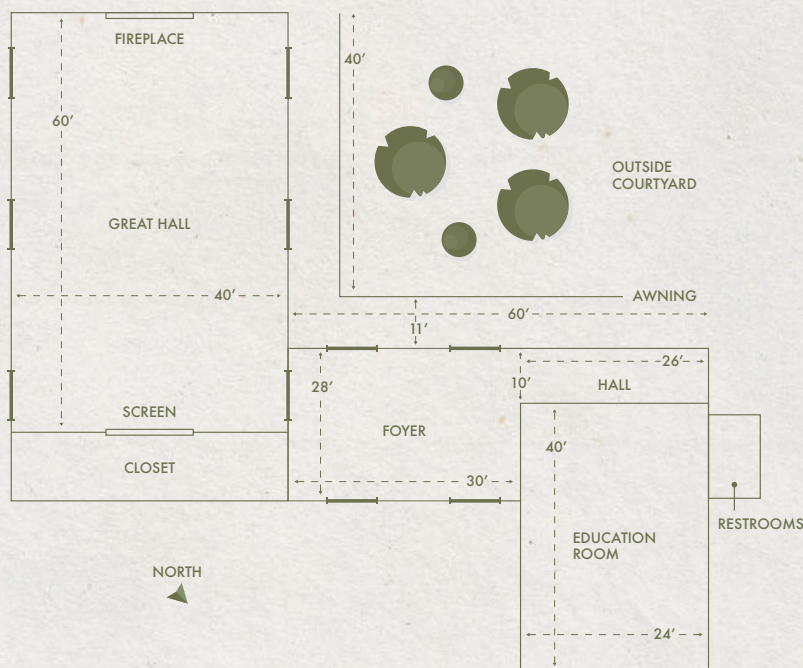
DURATION RATE

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@sfbzoo.org

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.

TIER 1

CAPRESE BITES WITH PROSCIUTTO

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

BRIE AND TAPENADE CROSTINI

Triple cream brie atop whole wheat crostini garnished with a greek olive tapenade 🍷

SMOKED TROUT PATE CROSTINI

Creamy smoked trout paté served on brioche garnished with chopped fresh herbs 🍷*

SHRIMP COCKTAIL

Succulent bay shrimp bathed in our house made cocktail sauce 🍷

MINIATURE COCKTAIL RUBEEN'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 Chandel 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

Pricing does not include tax or 22% service charge.



VEGETARIAN



VEGAN



GLUTEN FREE

* AVAILABLE UPON REQUEST

SAN FRANCISCO ZOO EVENTS

415.753.7055

planyouevent@sfzoo.org

STATION PACKAGES

MENU

Stations are a stylish accompaniment to hors d'oeuvres or an alternative to a seated dinner buffet. By choosing a selection from our displays, action stations, and carveries, your guests can sample a variety of different cuisines, benefit from the speed of separate buffet lines, and enjoy a mix and mingle atmosphere among large groups. *Minimum 30 people.*

ADVENTURER

COCKTAIL PARTY 1 HOUR

- Choose 1 Hors d'Oeuvre from each tier
(3 Hors d'Oeuvre total)
- 1 hour hosted Beer and Wine bar

UPGRADE TO FULL BAR — \$3 per person

DINNER

- Choose 2 Display Stations
- Choose 1 Action Station

\$60 per person

EXPLORER

COCKTAIL PARTY 1 HOUR

- Choose 1 Hors d'Oeuvre from each tier
(3 Hors d'Oeuvre total)
- 1 hour hosted Beer and Wine bar

UPGRADE TO FULL BAR — \$3 per person

DINNER

- Choose 2 Display Stations
- Choose 1 Carving Station
- Choose 1 Action Station

\$79 per person

RENEGADE

COCKTAIL PARTY 1 HOUR

- Choose 1 Hors d'Oeuvre from each tier
(3 Hors d'Oeuvre total)
- 1 hour hosted Beer and Wine Bar

UPGRADE TO FULL BAR — \$3 per person

DINNER

- Choose 2 Hors d'Oeuvres as display
- Choose 2 Display Stations
- Choose 1 Carving Station
- Choose 1 Action Station

\$89 per person

BAR ADD ON OPTIONS

HOSTED BEER AND WINE BAR

2 HOURS: \$16 per person

3 HOURS: \$23 per person

HOSTED FULL BAR

2 HOURS: \$22 per person

3 HOURS: \$31 per person

CONSUMPTION AND CASH BARS ARE ALSO AVAILABLE. ASK YOUR SALES REP FOR MORE INFORMATION.

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STATIONS – ACTION

MENU

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Minimum 30 people.

MEAT CARVING AND SEARING STATION

All of our meats are traditionally carved or seared to order on a slab of seasoned steel with infused oils. Rolls are included with each meat selection.

HONEY-BAKED HAM with assorted mustards **\$10**

PORK LOIN with roasted garlic, pine nuts, and asiago cheese served with an apple onion marmalade **\$10**

PRIME RIB OF BEEF served with au jus and horseradish cream **\$14**

SESAME-CRUSTED AHI TUNA with a ginger lemongrass sauce **\$16**

Additional \$175 required for station attendant.

Each carving station must have an attendant.

GOURMET PASTA STATION \$17 per person CHOICE OF 2

Guests choose their pasta and top with their choice of olives, artichoke hearts, sun dried tomatoes, parmesan cheese, red pepper flakes, and pine nuts. Pasta options include:

CAVATAPPI PASTA MELANZANE house made marinara sauce, eggplant, ricotta, and baby spinach 

PENNE CHICKEN PARMESAN penne pasta served with tomato braised chicken breast and tossed with fresh mozzarella

PORCHETTA PASTA Italian pork and fennel sausage, shaved brussels sprouts, and red bell pepper sautéed together and tossed with fettuccini pasta

GLUTEN FREE PASTA ADD \$4 per person

MINI TACO BAR

\$17 per person

CHOICE OF 2

SEASONED GROUND BEEF

GRILLED JULIENNE CHICKEN

MUSHROOM AND ZUCCHINI

STEAK OR SHRIMP

ADD \$4 per person

Served with mini corn soft tortillas. Toppings include sautéed onions and bell peppers, shredded lettuce, diced tomatoes, jalapeños, black olives, shredded cheddar cheese, sour cream, black beans, and traditional salsa.

CHOICE OF 3

\$20 per person

MASHED POTATO MARTINI BAR

\$17 per person

CHOICE OF 2

Savory, fluffy mashed potatoes piped into a martini glass. Toppings include crispy shallots, bacon, sour cream, chives, brown sugar, and Gorgonzola cheese. Potato options include:

ROASTED GARLIC MASHED POTATOES   *

PARMESAN-PESTO MASHED POTATOES   *

MASHED SWEET POTATO   *

GOURMET SLIDER BAR \$19 per person CHOICE OF 2

HOUSE DOUBLE STACK SLIDER made with two beef patties, bacon, and cheddar cheese

SWISS BEEF SLIDER with sautéed mushrooms and brie cheese

CALIFORNIA BEEF SLIDER with sprouts, avocado, and cheddar cheese

VEGAN BLACK BEAN VEGGIE SLIDER served with avocado and sprouts  

Toppings include ketchup, BBQ sauce, mayo, cole slaw, fried onion straws, crispy bacon, tomato slices, avocado, pickles, cheddar cheese, and caramelized onions.

CHOICE OF 3

\$23 per person

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VEGETARIAN



VEGAN



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STATIONS – DISPLAY

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MEDITERRANEAN PLATTER

\$9 per person

Grilled marinated vegetables, traditional hummus, falafel, pickled vegetables, and assorted olives.

CHARCUTERIE BOARD

\$14 per person

Dried and smoked meats of prosciutto, soppressata, and aged salami. Displayed with assorted olives, mustards, marmalades, crackers, crostini, nuts, and dried and fresh fruits.

CHOPPED SALAD

\$9 per person

CHOICE OF 2

COBB SALAD baby spinach, egg, bacon, red onion herbed vinaigrette 🌱

THAI CHICKEN spicy chicken breast marinated in a chili vinaigrette served with chopped romaine, green onion, crispy wonton, cilantro, and sesame seeds

TRADITIONAL CHOPPED SALAD romaine, green peas, red onion, radish, blue cheese, shaved carrots, tarragon vinaigrette 🌱 🌱 *

FRESH VEGETABLES

\$14 per person

CHOICE OF 2

GRILLED PORTABELLA MUSHROOMS with port wine demi-glace 🌱 🌱 🌱

SAUTÉED WILD MUSHROOMS with creamy herb sauce 🌱 🌱 *

GRILLED EGGPLANT & PEPPERS marinated in balsamic vinegar 🌱 🌱 🌱

ZUCCHINI FRITTERS with creamy dill sauce 🌱

FARMER'S MARKET

\$14 per person

INCLUDES ALL 3

CRUDITÉS

An array of whole and fresh cut market vegetables with a selection of dips, including warm jalapeno cheddar dip, caramelized onion and bacon dip, and ranch dip.

BREADS & SPREADS

Assorted artisan breads, pita chips, crostini, and crackers with choice of 3 dips: kalamata olive and sun-dried tomato tapenade, hummus, hot artichoke dip, creamy spinach dip, and roasted garlic onion dip.

ARTISAN CHEESE BOARD

Gourmet cheeses of 4-year-old cheddar, Fontina, gruyere, gouda, buttermilk bleu, brie and goat cheese. Displayed with crackers, crostini, dried and fresh fruits, and nuts.

CEVICHE SPOON

\$16 per person

CHOICE OF 1

FRUTTI DI MARE calamari, mussels, and whitefish in a red vinegar and olive oil 🌱

SHRIMP AND SCALLOP CEVICHE shrimp, scallops, mango, red onion, lime, orange and jalapeños 🌱

SEAFOOD SPOON

\$20 per person

CHOICE OF 1

AHI TUNA served on seaweed salad with pickled ginger

CRABTINI crab, avocado, and cilantro tossed in coriander vinaigrette 🌱

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STATIONS – DESSERT

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SIGNATURE PASTRIES

\$7 per person

CHOICE OF 2

ASSORTED EUROPEAN MACARONS 🌱

MINI BROWNIES 🌱

CHOCOLATE MOUSSE CUP 🌱

MINI APPLE PIE 🌱

LEMON BARS 🌱

PETITE VANILLA BEAN CUPCAKE 🌱

PETITE RED VELVET CUPCAKE 🌱

CHOICE OF 3

\$10 per person

SUNDAE BAR

\$12 per person

CHOICE OF 1 FLAVOR

Choice of french vanilla, chocolate, or strawberry ice cream with hot fudge, caramel sauce, rainbow sprinkles, crushed Oreo cookies, chopped walnuts, whipped cream, and maraschino cherries.

CHOICE OF 2 FLAVORS

\$14 per person

CHOICE OF 3 FLAVORS

\$16 per person

CHOCOLATE CHIP COOKIES

ADD \$3 per person

M&Ms

ADD \$1 per person

Pricing includes station attendant

TORTS & CHEESECAKES

\$8 per person

CHOICE OF 1

OLD-FASHIONED CHEESECAKE

FRESH FRUIT TORTES

PECAN BOURBON PIE

ESPRESSO CHEESECAKE

CHOICE OF 2

\$12 per person

CHOICE OF 3

\$15 per person

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.

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BUFFET DINNER

MENU

TASTY

\$48 per person

PAN SEARED CHICKEN THIGH with riesling-herb cream sauce and wild mushrooms 🌿

TOMATO BRAISED PORK LOIN with smashed apples and calvados 🌿

MARKET GREEN SALAD with red wine vinaigrette 🌿 🌱 🌾

HARICOT VERT steamed over a flavorful citrus broth 🌿 🌱 🌾

GARLIC PARMESAN ROASTED YUKON GOLD POTATOES 🌿 🌱 🌾

APPLE PECAN caked with hot maple butter 🌿

SAVORY

\$55 per person

SMOKED CHILI BRAISED CHICKEN BREAST 🌿

BRAISED BEEF BRISKET served with garlic chimichurri 🌿

BABY SPINACH SALAD with hard boiled eggs, red onion, tomato and lemon vinaigrette 🌿 🌱

ROASTED BRUSSEL SPROUTS 🌿 🌱 🌾

HERBED COUSCOUS 🌿 🌱

TRES LECHE CAKE 🌿

GOURMET

\$68 per person

LEMON HERB ROASTED CHICKEN BREAST 🌿

HAND CARVED GRILLED TRI TIP FILET bathed in a buttery garlic sauce 🌿

CLASSIC CAESAR with romaine, parmesan, homemade croutons and caesar dressing 🌿 🌱 *

FIELD GREEN SALAD with dried cranberries, goat cheese and balsamic vinaigrette 🌿 🌱 🌾 *

BAKED CAULIFLOWER GRATIN 🌿 🌱

SMASHED PARMESAN YUKON GOLD POTATOES 🌿 🌱

CHOCOLATE PEANUT BUTTER TORTE 🌿

ADD ON OPTIONS

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

ENTRÉES

ROASTED ACORN SQUASH with pears, braised greens and gorgonzola 🌿 🌱 🌾* \$14

POLENTA LASAGNA 🌿 🌱 \$14

EGGPLANT RICOTTA ROLLATINI 🌿 🌱 \$15

COCONUT LIME HALIBUT 🌿 \$17.50

CHILI LIME BUTTER POACHED SALMON 🌿 \$20

FILET MIGNON with mushroom demi glaze 🌿 \$22

SALADS

BABY ARUGULA with parmesan cheese, cherry tomato, and fresh lemon dressing 🌿 🌱 🌾* \$5.50

GREEK SALAD with romaine, feta, tomato, cucumbers, Kalamata olives, red onion, and herb vinaigrette 🌿 🌱 🌾* \$6.50

VEGETABLES

SWEET ONION BRAISED KALE 🌿 🌱 🌾 \$5.50

ROASTED BABY BEETS 🌿 🌱 \$6

HONEY AND THYME ROASTED ROOT VEGETABLES 🌿 🌱 \$5.50

SAUTÉED SWEET CORN 🌿 🌱 🌾* \$5

SIDES

CREAMY WILD MUSHROOM BARLEY 🌿 \$6.50

MAPLE ROASTED SWEET POTATOES 🌿 🌱 \$6

CITRUS TARRAGON QUINOA 🌿 \$6

DESSERTS

SEASONAL FRUIT TART 🌿 🌾* \$7

SALTED DARK CHOCOLATE LAYER CAKE with milk chocolate ganache 🌿 \$8.50

Each menu includes fresh rolls and butter, ice water, coffee, and assorted hot teas. Pricing is per person, and does not include tax or 22% service charge.



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3 COURSE DINNER

MENU

All 3 course plated dinners include choice of salad, dinner course, and dessert. Meals are served with baked rolls and butter. Beverages include ice water, coffee, and assorted hot teas.

\$75 per person

SALAD COURSE

CHOOSE 1

MARKET GREEN SALAD with red wine vinaigrette 🌱 🌾 🌿

CLASSIC CAESAR with romaine, parmesan, homemade croutons, and caesar dressing 🌱 🌾 🌿*

GREEK SALAD with romaine, feta, tomato, cucumbers, kalamata olives, red onion, and herb vinaigrette 🌱 🌾 🌿*

BABY SPINACH SALAD with bacon, hard boiled eggs, red onion, tomato, and lemon vinaigrette 🌱

FIELD GREEN SALAD with dried cranberries, goat cheese, and balsamic vinaigrette 🌱 🌾 🌿*

BABY ARUGULA with parmesan cheese, cherry tomato, and fresh lemon dressing 🌱 🌾 🌿*

DINNER COURSE

CHOOSE 1

GRILLED TRI TIP hand carved and bathed in a buttery garlic sauce served with parmesan smashed potatoes and baby glazed carrots

TOMATO BRAISED CHICKEN THIGH served with herbed couscous and baby root vegetables

FENNEL SPICED PORK LOIN served with fingerling potatoes and roasted brussels sprouts

COCONUT LIME HALIBUT served with jasmine rice and baby bok choy

ROASTED ACORN SQUASH with pears, braised greens, and gorgonzola 🌱 🌾 🌿*

UPGRADED DINNER COURSE

ROASTED VEGETABLE SFORMATO — \$85 per person 🌱

BACON THYME ROASTED CHICKEN BREAST served with shaved brussel sprouts and royal quinoa — \$87 per person

ROASTED SALMON in champagne beurre blanc served with wild rice and slow cooked sweet peppers — \$90 per person

FILET MIGNON with mushroom demi glace, celeriac puree and mixed baby vegetables — \$92.50 per person

DESSERT COURSE

CHOOSE 1

APPLE GALETTE with lavender honey calvados cream 🌱

CHEVRE CHEESECAKE 🌱 🌾 *

PUMPKIN TART with lavender honey 🌱

FLOURLESS CHOCOLATE BUDINO with caramel nuts 🌱 🌾

SEASONAL FRUIT TART 🌱 🌿*

For choice of entrée, you can select up to 2 entrées. You must collect meal selections from your guests in advance and provide each guest with a card indicating their meal selection the night of the event to ensure accurate service. We are happy to accommodate vegetarian, gluten free, and special allergies in addition to the two entree selections. The highest price entree will apply.

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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
72" TABLE WITH LINEN COLOR OF CHOICE	\$35
8'x40' QUEEN TABLE WITH LINEN COLOR OF CHOICE	\$48
8'x48" KING TABLE WITH LINEN COLOR OF CHOICE	\$50
8'x40" WOODEN CASTANO FARMHOUSE TABLE	\$170
8' TABLE WITH LINEN COLOR OF CHOICE	\$31
6' TABLE WITH LINEN COLOR OF CHOICE	\$28
30" HIGHBOY COCKTAIL TABLE WITH LINEN COLOR OF CHOICE	\$25

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

CHINA	PER PERSON
BUFFET	\$7
FAMILY STYLE	INQUIRE
PLATED	\$9
BEER AND WINE BAR	\$3.50
FULL BAR	\$4

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	
FLORAL CENTERPIECE	\$40
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

* Visit before the zoo closes

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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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