



BANQUET & EVENT MENUS

SAN FRANCISCO ZOO & GARDENS

BANQUET & EVENT MENUS

Our elegant suites and stylish event venues are set among 100 acres of zoological gardens, home to 260 different species of animals; an inspiring setting to nurture an unforgettable event. Our versatile spaces can be set up in a number of styles, ideal for meetings, conferences, presentations, product launches, dinner dances, summer picnics, staff retreats and holiday parties. To support your organization's Corporate Responsibility Policy, we use sustainable and fair trade produce, locally sourced wherever possible. In addition, all Zoo profits from your event will go towards our conservation projects, helping critically endangered animals and their habitats around the world. By hosting your event at the Zoo, you are helping provide a better world for animals through education and conservation efforts both locally and internationally.

**Sloat Boulevard & Upper Great Highway
San Francisco, CA 94132
Phone: 415-753-7236
www.sfzoo.org**

To inquire or place an order, please email:
planyouevent@sfzoo.org



BREAKFAST



Breakfast Buffets

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Dietary Key

V = Vegetarian

VG = Vegan

GF = Gluten Free

*See page 22 for
labeling details*

Classic Continental Breakfast \$20 per person

Assorted Freshly Baked Pastries (V)
Butter & Natural Preserves (V, GF)
Organic Fresh Sliced Seasonal Fruit (VG, GF)
Low Fat Yogurt with Granola & Berries (V)
Orange Juice and Ice Water Station
Freshly Brewed Coffee, Decaf, and Tazo Hot Teas

Executive Breakfast \$28 per person

Seasonal Vegetable Frittata (V, GF)
Garlic & Herb Roasted Gold Yukon Potatoes (V, GF)
Chicken Sausage (GF)
Brown Sugar Bacon (GF)
Organic Fresh Sliced Seasonal Fruit (VG, GF)
Orange Juice and Ice Water Station
Freshly Brewed Coffee, Decaf, and TAZO Hot Teas

BREAKFAST



Breakfast Enhancements & Add-Ons

Bottomless Mimosas \$6 per person

\$250 Personal Bartender Fee per 3 hours, additional hours \$50 each.

Bloody Mary Bar \$6 per person

\$250 Personal Bartender Fee per 3 hours, additional hours \$50 each.

Citrus Infused Water \$3 per person

Apple Juice \$3 per person

A La Carte Assorted Baked Goods \$5 per person

Assorted Muffins, Croissants, and Danish Pastries (V)

Al La Carte Chicken Sausage \$3 per person

LUNCH



Deli Sandwich Spread \$27 per person

Includes Individually Bagged Chips, Seasonal Fruit Platter, Chocolate Chip Cookies, Lemonade, and Ice Water Station.
If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Step One: Choose Two (2) Salads

Classic Caesar (V)

Mixed Seasonal Greens (VG, GF)

Traditional Caprese (V, GF)

Potato Salad (V, GF)

Cole Slaw (V, GF)

Step Two: Choose Three (3) Deli Sandwiches

Marinated Grilled Chicken

Organic Grilled Chicken, Garden Greens, Aged Cheddar, Garlic Aioli on a French Roll

Honey Ham & Swiss

Premium Ham and Swiss Cheese, Lettuce, Tomato, Mustard on a French Roll

Roast Beef & Jack

Tender Roast Beef, Monterey Jack Cheese, Mayo, Lettuce, Tomato, Mustard on a French Roll

California Veggie (V)

Avocado, Tomato, Arugula, Mozzarella with Balsamic Drizzle on a Multigrain Roll

LUNCH



Classic Boxed Lunch \$22 per person

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Includes

Individually Bagged Chips (V, GF)

Whole Fruit (VG, GF)

Chocolate Chip Cookie (V)

8oz. Bottled Water

Individual Condiment Packets

Choose Two (2) Deli Sandwiches:

Roast Turkey & Provolone

Premium Turkey, Provolone Cheese, Lettuce, Tomato on a French Roll

Honey Ham & Swiss

Premium Ham and Swiss Cheese, Lettuce, Tomato, on a French Roll

Roast Beef & Jack

Tender Roast Beef, Monterey Jack Cheese, Lettuce, Tomato, Mustard on a French Roll

California Veggie (V)

Avocado, Tomato, Arugula, Mozzarella with Balsamic Drizzle on a Multigrain Roll

LUNCH

Lunch Buffets

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.



North Beach Trattoria \$32 per person

Freshly Baked Bread Rolls w/ Butter (V)
Chicken Marsala (GF)
Tomato Ragout Penne Pasta (VG)
Caprese Salad (V, GF)
Antipasti Selection with Assorted Italian Sliced Meats, Marinated Olives, Artichokes, Roasted Peppers (GF)
Your choice of Chocolate Chip Cookies (V) or Brownies (V)

Gates of Chinatown \$32 per person

Vegetable Chow Mein (VG)
Orange Chicken
Mandarin Orange Asian Salad (VG)
Vegetarian Spring Rolls (V)
Steamed Jasmin Rice (VG)
Your choice of Chocolate Chip Cookies (V) or Brownies (V)



Mission District Fresco \$32 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
(Corn Tortillas Available Upon Request)
Cilantro Rice and Black Beans (VG)
Mixed Green Salad with Corn Salsa, Cheese, Pepitas, Avocado, Tortilla Strips, & Cilantro Vinaigrette (V)
Your choice of Chocolate Chip Cookies (V) or Brownies (V)

LUNCH



Picnic Buffet

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Classic Grill Picnic \$28 per person

Grilled California Grass-Fed Angus Burgers
Vegetarian Garden Burgers
or Plant-Based Hot Links (VG)
Jumbo All-Beef Hot Links
Potato Salad (V, GF)
Grilled Seasonal Vegetables (VG, GF)
Chocolate Chip Cookies (V)
Individually Bagged Chips (VG, GF)
Lemonade & Ice Water Station

Smokehouse Special Picnic \$36 per person

St. Louis Style Pork Ribs
BBQ Chicken Breast (GF)
Vegetarian Garden Burgers
or Plant-Based Hot Links (VG)
Potato Salad (V, GF)
Grilled Seasonal Vegetables (VG, GF)
Chocolate Chip Cookies (V)
Individually Bagged Chips (VG, GF)
Lemonade & Ice Water Station

LUNCH



Lunch Enhancements & Add-Ons

Seasonal Garden Salad (VG, GF) \$4 per person

Southern Baked Beans (VG, GF) \$4 per person

Mac & Cheese (V) \$4 per person

A La Carte Grilled Beef Hot Links \$4 per person

A La Carte BBQ Chicken Breast \$6 per person

Brownies and Blondies (V, GF) \$3.50 per person

Lemon Bars (V) \$3.50 per person

Dippin' Dots Frozen Ice Cream (V, GF) \$5.50 per person

Canned Soft Drinks \$5 per person

Peerless Premium Coffee \$90 per gallon
Regular and Decaf Available

Assorted TAZO Teas \$90 per gallon

SNACKS



Snack & Break Packages

Fiesta Snack Break (VG) \$13 per person
Tri-Color Corn Chips with Housemade Ranchero Salsa, Pico De Gallo, & Guacamole

Jumbo Pretzel Bar (V) \$14 per person
Large Salted Pretzels, Melted Cheddar Cheese Sauce, Mustard, Chocolate Dipping Sauce
\$150 Station Attendant Fee for (2) hours of service.

Private Dippin' Dots Cart (V, GF) \$10 per person
Assorted Flavors of the World-Famous Frozen Ice Cream
\$150 Station Attendant Fee for (2) hours of service.

Cinnamon Churro Break (V) \$9 per person
Served with Ghirardelli Chocolate Dipping Sauce

DINNER



Reception Hors D'oeuvres

\$150 Butler Passing Fee for two (2) hours or service, additional hours \$50 each. Passing fee not required for hors d'oeuvres set up as a buffet station.

Hot Hors D'oeuvres \$8 per piece

Braised Pork Belly (GF) – served on a spoon with pickled red onion and apple slaw

Brie & Tapenade Crostini (V) – triple cream brie atop whole wheat crostini garnished with Greek olive tapenade

Miniature Cocktail Ruebens – juicy corned beef topped with cabbage, thousand island dressing, served on toasted rye

Chicken Satay Skewer – grilled chicken breast drizzled with spicy peanut sauce

Wild-Caught Crab Cakes – served with our housemade Old Bay tartar sauce

Pan Seared Scallops (GF) – served with fresh jicama salad

Grilled Garlic-Chili Shrimp (GF) – local sustainable shrimp skewer with garlic chili sauce

Prosciutto & Asiago Cheese Crostini – crispy crostini topped with prosciutto di parma and tangy asiago cheese, drizzled in orange blossom honey

Wild Mushroom Duxelles (VG) – wild mushrooms chopped and sauteed with herbs and brandy, served in a phyllo cup

Chilled Hors D'oeuvres \$8 per piece

Bay Shrimp Cocktail (GF) – succulent bay shrimp with our housemade cocktail sauce

Mediterranean Crostini (VG) – eggplant, hummus, sundried tomato tapenade

Thai Chicken Cups – tender chicken breast marinated in housemade chili sauce and served in a crisp lettuce cup

Shrimp Ceviche (GF) – shrimp, cilantro, and red onion in a tomato lime marinade

DINNER



Seasonal Specialty Displays

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Charcuterie Board \$18 per person

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

Vegetable Crudité Platter (VG, GF) \$12 per person

Seasonal and locally sourced fresh vegetables with housemade Chef's choice dipping sauces

Family-Style Salad Displays \$12 per person

Select Two (2) Options:

Cobb Salad (GF) – baby spinach, hard boiled egg, bacon, red onion and herbed vinaigrette

Thai Chicken Salad – spicy chicken breast marinated in chili vinaigrette, chopped romaine, green onion, crispy wonton, cilantro, and sesame seeds

Traditional Chopped Salad (V, GF) – romaine, green peas, red onion, radish, blue cheese, shaved carrots, tarragon vinaigrette

Seasonal Fruit Platter (VG, GF) \$14 per person

Seasonal and locally sourced fresh fruit

Mediterranean Platter (VG, GF) \$12 per person

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

Gastropub Sliders

Select Two (2) Options \$22 per person

Select Three (3) Options \$26 per person

House Bacon Burger Slider

Angus Beef & Swiss Slider

Vegan Black Bean Veggie Slider (VG)

Buffalo Chicken Slider with Slaw

DINNER



Personal Chef Stations

\$200 Personal Chef Fee per three (3) hours, additional hours \$50 each.

Meat Carving & Searing Stations

Served with Dinner Rolls, Butter, and Classic Accompaniments.
Stations are priced per portion with a fifty (50) portion minimum.

Honey-Baked Ham with Assorted Mustards \$20

Pork Loin with Roasted Garlic, Pine Nuts, Asiago Cheese,
served with Apple Onion Marmalade \$20

Prime Rib with Au Jus and Horseradish Cream \$25

Sesame-Crusted Ahi Tuna with Ginger Lemongrass Sauce \$27

Street Taco Station

Select Two (2) Options \$20 per person

Select Three (3) Options \$23 per person

Grilled Julienne Chicken

Seasoned Ground Beef

Mushroom & Zucchini (VG)

Steak or Shrimp **ADD \$4 per person**

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

DINNER



Dinner Buffets

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

North Beach Trattoria \$55 per person

Freshly Baked Bread Rolls w/ Butter (V)
Chicken Marsala (GF)
Rosemary Flank Steak (GF)
Tomato Ragout Penne Pasta (VG)
Caprese Salad (V, GF)
Antipasti Selection with Assorted Italian Slices Meats, Marinated Olives,
Artichokes, Roasted Peppers (GF)
Mini Italian Petit Fours Display
Regular and Decaf Coffee
Assorted TAZO Hot Teas

Napa Valley Farmers Market \$65 per person

Pan Seared Chicken with Herb Cream Sauce & Wild Mushrooms (GF)
Roasted Salmon in Champagne Beurre Blanc (GF)
Spring Mix Salad tossed with Red Wine Vinaigrette (VG, GF)
Steamed Haricot Vert (VG, GF)
Garlic Parmesan Roasted Yukon Gold Potatoes (V, GF)
Assorted Gourmet Mini Tart Display
Regular and Decaf Coffee
Assorted TAZO Hot Teas

DINNER



Dinner Buffets

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Premium Surf & Turf \$70 per person

Hard Carved Grilled Tri Tip Filet bathed in Buttery Garlic Sauce (GF)
Roasted Salmon in Champagne Beurre Blanc (GF)
Field Green Salad with Dried Cranberries, Goat Cheese, and Balsamic Vinaigrette (V, GF)
Steakhouse Broccoli with Lemon and Shallot Butter (V, GF)
Garlic Buttered Mashed Potatoes (V, GF)
Assorted Mini Cheesecake Display
Regular and Decaf Coffee
Assorted TAZO Hot Teas



DINNER



Three Course Plated Dinner \$85 per person

Includes Baked Dinner Rolls & Butter, Ice Water, Regular and Decaf Coffee, and assorted TAZO Teas.

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Step One: Choose a Salad

Seasonal Green Salad with Locally Sourced Leafy Greens, Assorted Vegetables, and Red Wine Vinaigrette (VG, GF)

Classic Caesar Salad with Romaine, Parmesan, Housemade Croutons, and Creamy Caesar Dressing (V)

Greek Salad with Romaine, Feta, Tomato, Cucumbers, Kalamata Olives, Red Onions, and Herb Vinaigrette (V, GF)

Field Green Salad with Dried Cranberries, Goat Cheese, and Balsamic Vinaigrette (V, GF)

DINNER



Three Course Plated Dinner \$85 per person

Includes Baked Dinner Rolls & Butter, Ice Water, Regular and Decaf Coffee, and assorted TAZO Teas.

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Step Two: Choose Two (2) Entrees*

Grilled Tri Tip

Hand Carved and Bathed in a Buttery Garlic Sauce and Served with Parmesan Smashed Potatoes and Baby Glazed Carrots

Herb Roasted Chicken Breast

Served with Herbed Couscous and Baby Root Vegetables

Seasonal Vegetable Cavatappi Pasta

Italian Corkscrew Pasta with Baby Spinach, Asparagus, Broccoli, Cherry Tomatoes, Red Onion, Seasonal Squash, and Mushroom Tomato Sauce (VG, GF)

Roasted Salmon

Topped with Champagne Beurre Blanc and Served with Slow Cooked Sweet Peppers and Wild Rice

Pan Roasted Sea Bass – Add \$10

Served with Herb Roasted Yukon Gold Potatoes and Grilled Seasonal Vegetables (GF)

** For your choice of entrée, please select up to two (2) options. Counts for each entrée must be provided in advance to your event planner to ensure accurate service. We are happy to accommodate dietary restrictions in addition to the two entrée selections. The highest price entrée will apply.*

DINNER



Three Course Plated Dinner \$85 per person

Includes Baked Dinner Rolls & Butter, Ice Water, Regular and Decaf Coffee, and assorted TAZO Teas.

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Step Three: Choose a Dessert

Crème Brulee Cheesecake (V, GF)

Seasonal Fruit Tart (V)

Chocolate Violet Souffle Cake (V)

Moscato Berry Tiramisu (V)



DESSERT



Specialty Dessert Displays

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Cheesecake Martini Station \$16 per person

Rich & Silky New York-Style Cheesecake in Martini Glasses

Sundae Bar *Offered only at Indoor Venues*

\$150 Station Attendant Fee for (2) hours of service.

Choice of French Vanilla, Chocolate, or Strawberry Ice Cream with Hot Fudge, Caramel Sauce, Rainbow Sprinkles, Crushed Oreos, Whipped Cream and Maraschino Cherries

Choice of 1 Flavor \$14 per person

Choice of 2 Flavors \$16 per person

Choice of 3 Flavors \$18 per person

Signature Pastries Display \$10 per person

Choice of Two (2):

Petite Red Velvet Cupcakes (V)

Lemon Bars (V)

Chocolate Mousse Cups (V)

Mini Brownies (V)

Assorted European Macarons (V)

Mini Cheesecakes (V, GF)

Private Dippin' Dots Cart (V, GF) \$10 per person

Assorted Flavors of the World-Famous Frozen Ice Cream

\$150 Station Attendant Fee for (2) hours of service.

LATE NIGHT ENHANCEMENTS



Evening Snack Stations

If the guaranteed number for your event is less than thirty (30) persons, we will add a \$50 labor charge per meal function.

Pizza Station \$21 per person
(50 guest minimum)

Choice of Pepperoni, Margarita (V), or Cheese (V)

Dip 'Em Station \$16 per person
(75 guest minimum)

Housemade Spinach Dip (V) served with Sliced French Baguette

Fresh Salsa with Tortilla Chips



Late Night Burrito Run \$18 per person
(50 guest minimum)

Mini Bean-&-Cheese Burritos (V) and Grilled Chicken Burritos

Candy Shoppe \$13 per person
(50 guest minimum)

Glass Candy Jars Filled with Five Assorted Candies and served with Take-Away Bags for your guests.

Assorted Donut Wall \$14 per person

A Variety of Freshly Baked Donuts on a Peg Wall

BEVERAGES

Full Bar Options

Hosted: Beverages charged to the event host

Cash: Guest pays on own. Minimum \$500 requirement

25 guest minimum required for all bar packages. Bartender fees are charged to host. One bartender recommended for every 75-100 guests.

Full Bar Package

Bartender fee included for up to 100 guests. Additional bartender fee of \$250 added for events over 100 guests.

Unlimited Drinks, Including Canned Soft Drinks

1 Hour	\$22 per person
2 Hours	\$27 per person
3 Hours	\$34 per person
4 Hours	\$45 per person
5 Hours	\$50 per person
Add Champagne Toast or Festive Cocktail	\$8 per person

Consumption Bar

\$250 bartender fee required. Pricing is per drink and does not include tax or 22% service charge. Minimum will apply based on guest count.

Consumed Beverages Charged Post-Event

Cocktails	\$16 per person
Wine	\$15 per person
Beer	\$14 per person
Soft Drinks	\$7 per person

Beer & Wine Package

Bartender fee included for up to 100 guests. Additional bartender fee of \$250 added for events over 100 guests.

Unlimited Beer & Wine, Including Canned Soft Drinks

1 Hour	\$17 per person
2 Hours	\$23 per person
3 Hours	\$30 per person
4 Hours	\$40 per person
5 Hours	\$45 per person
Add Champagne Toast or Festive Cocktail	\$8 per person

Cash Bar

\$250 bartender fee required. Pricing is per drink and does not include tax or 22% service charge. Minimum \$500 requirement, host will be charged the difference if the minimum isn't met.

Guests Pay For Their Own Beverages

Cocktails	\$16 per person
Wine	\$15 per person
Beer	\$14 per person
Soft Drinks	\$7 per person



POLICIES

Banquet Policies and Guidelines

MEAL SERVICE

Plated meal service is based on a two (2) hour serve time. Snack breaks are based on a thirty (30) minute serve time. Buffets (breakfast, lunch, and dinner) are served for one and a half hours. Buffets have a minimum requirement of twenty-five (25) guests. Due to health regulations and quality standards, items from the buffets cannot be re-plated and re-served during other meal functions. An extension of actual serve time is subject to additional labor fees.

CONFIRMATION OF SETUP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to your event will be outlined on a Banquet Event Order. Unless otherwise stated on the Banquet Event Order, we reserve the right to change function rooms at any point should the number of attendees decrease, increase, or when we deem it necessary.

MENU TASTING

Tasting panels are available after the event has been contracted with your event manager. A total of two (2) guests may attend. Please coordinate with your event manager to determine a tasting date. Additional guests, second tastings, or tasting requested prior to signature of a contract will incur a cost of \$75 per person.

FUNCTION GUARANTEES

Food guarantees are due by noon three (3) working days prior to the scheduled function. This number will be considered your minimum guarantee and is not subject to reduction. If no guarantee is given, the expected attendance, as stated on the contract, will be considered the guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Our chef will prepare for 3% over the quoted guarantee. Dietary restriction numbers are required when the guarantee is provided. Revisions in your group counts, times, dates, or meal functions may incur additional charges.

POLICIES

Banquet Policies and Guidelines

SIGNS AND DISPLAYS

All signs, displays or decorations proposed by the client are subject to our approval. All registration, directional or advertisement signs must be printed in a professional manner. We do not permit affixing anything to the walls, doors, or ceilings that would leave damage. All decorations must meet the approval of the San Francisco Fire Department. We will assist in placing all signs and banners. A \$50 charge per banner will apply.

CONSUMER ADVISORY DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

CORKAGE CHARGES

You may bring wines or champagnes which are not available through our events department. We will apply a corkage fee of:

\$25 per 750 ml bottle of wine

\$25 per 750 ml bottle of champagne

\$85 per 750 ml bottle of liquor

23% service charge will be added, based on our catering department's selling price.

About Our Labeling:

GLUTEN-FREE INGREDIENTS

Items labeled as gluten-free (GF) in this menu are not prepared with ingredients containing gluten, however please be aware that glutinous items are prepared in our kitchens, including food containing wheat, milk, soy, tree nuts and seed, etc. We cannot ensure that cross contamination of ingredients does not occur in our kitchen and there is a possibility that food items will come into contact with wheat and/or gluten. We do not recommend the consumption of our gluten free foods by those with celiac disease.

VEGETARIAN

We are aware that there are various types of vegetarian diets and each has its own unique restrictions. For the (V) labeling on this menu, we have used the category of lacto-ovo-vegetarianism, meaning that consumption of egg and dairy products is acceptable.