

Celebrate your corporate event, anniversary, reunion, wedding or other special occasion in natural beauty of the Rio Grande Zoo.

SPACE CHARGES (Evening)

Evening events are scheduled May through September for a maximum of three hours (rain or shine).

Animals on Exhibit until 8 pm or DUSK

Roam the Zoo “A” (Entire Zoo)

As dusk approaches, the park lights will be turned on to complete a wonderful evening. Picnic in the Park Area.

Charges: (includes indoor areas)

750 or less	\$3,250.00/\$4,250.00 with <i>Roam Africa</i>
751 – 1000	\$4.50 per person
1001 – 2000	\$2.75 per person
2001 – 3500	\$2.25 per person
3501 – 6000	\$1.75 per person

Add liquor \$300.00



***Corporate Tables
Now Available for Zoo Music!***

Enjoy the concert and enjoy a great dinner buffet.

Menus change each concert

Starting from \$8.95 per person!

** Contact your catering sales representative for more information and availability.*

Roam the Zoo “B”

(Entire Zoo: Outdoor Areas Only)

Charges: (excludes indoor areas)

500 or less	\$2,000.00/\$3,000.00 with <i>Roam Africa</i>
501 – 750	\$4.00 per person
751 – 1000	\$3.00 per person
1001 – 2000	\$2.50 per person
2001 – 3500	\$2.25 per person
3501 – 6000	\$1.50 per person

Add liquor \$300.00

Roam the Zoo “C” (Catwalk, Polar Bear, Sea Lion Exhibits Only)

View exotic cats, polar bears and sea lions adjacent to the park area.

Charges:	250-500 people	\$850.00
	501-1,000 people	\$1050.00

Add liquor \$225.00

Roam Africa (African Exhibits Only)

View wild African animals and enjoy a safari-like adventure.

Charges:	100-500 People	\$1000.00
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SPACE CHARGES (Daytime)

Daytime events may be scheduled between 10:00a.m. and 4:30p.m., for up to 200 people; May through September.

Charges: (Picnics are in the Park Area)

Children (3-12)	\$3.00 per person
Adults (13-65)	\$7.00 per person
Seniors (66 –above)	\$3.00 per person

Facility Guidelines

- * These space charges apply only when Catering Services are being provided.
- * Per person admission charges will be based on the guaranteed number or actual attendance, whichever is higher.
- * The BioPark facilities may not be rented for fundraisers.
- * Entities wishing to book the BioPark must read and comply with all ***Special Event Guidelines***. These will be supplied along with a catering contract.

Food and Beverage pricing is subject to tax (6.875%) and service charge (18%).

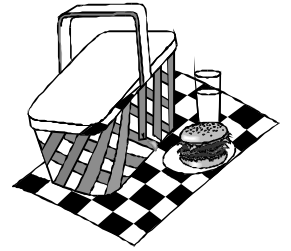
RIO GRANDE ZOO “ALL YOU CAN EAT” PICNIC BUFFETS

All buffet suggestions come with soft drinks and are all-you-can-eat for the buffet hours listed on the contract.

Picnics also include disposable serviceware.

The Classic American Picnic **\$9.95 per person**

Quarter pound hamburgers, hotdogs, potato salad, baked beans, potato chips, full fixin's bar (lettuce, tomatoes, pickles, onions, catsup, mustard, mayonnaise, relish), and cookies.



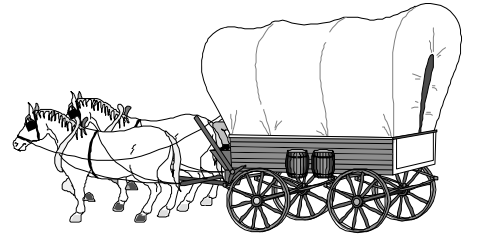
Try these options!

- add BBQ chicken...\$2.50 extra

- upgrade topping bar to include green chile, cheddar cheese sauce, sautéed mushrooms & onions...\$2.00

The Western BBQ **\$11.25 per person**

Zesty BBQ beef, BBQ chicken pieces, baked beans, choice of either potato salad or coleslaw, potato chips, rolls, and cookies.



Try these options!

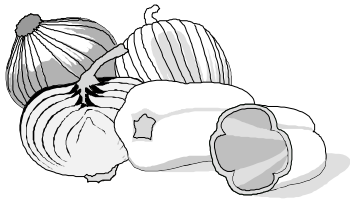
- add BBQ shredded pork...\$1.50 extra

- add BBQ pork ribs and corn bread...\$3.00 extra

Italian **\$8.95 per person**

Vegetable lasagna with an alfredo sauce and a marinara meat sauce, Caesar salad, breadsticks and cookies.

- add chicken to the salad...\$2.00 extra



Fajita Bar **\$10.95 per person**

Marinated strips of chicken served with flour tortillas, sautéed green peppers and onions. Also includes Spanish rice, pinto beans, shredded lettuce, tomatoes, cheese & salsa and cookies.

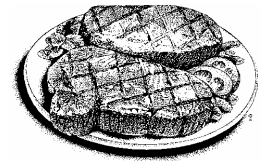
- add choice of red or green chile cheese enchiladas...\$1.75extra

- add guacamole & sour cream...\$2.00 extra

- add marinated strips of beef...\$2.00 extra

Steak Fry **\$14.95 per person**

Tossed greens, ranch and Italian dressings, mustard potato salad, baked beans, rolls and butter, 8 oz. top sirloin grilled with red and green jalapenos, served with Texas toothpicks (deep fried bell peppers & onions) and cookies.



Add these fun extras to your event!

- *Have our concession available for your guests to purchase Dip-n-Dots, Icee drinks, popcorn, and select ice cream novelties. \$100.00 for three hours (night events only, open for most daytime events).*
- *Add ice cream novelties to any menu for \$2.25*

Southwest Express

A Unique Taste from South of the Border

Chips & Salsa

Mixed Greens

*with jicama, tomato, and roasted jalapenos
served with a spicy ranch dressing*

Tropical Fruit and Cheese Display

with domestic and imported cheeses

****Cerdo Asada***

Seasoned roast pork with tortillas and red and green chile

****Fajitas Del Pollo***

Grilled marinated chicken breasts with sautéed tri-colored bell peppers and onion, with a full topping bar

****Calabacitas y Papas***

Sautéed zucchini and onions with potatoes

\$23.95 per person

Strolling Dinner Package

This fun package provides delicious tastes from around the world!

Package includes soft drinks and iced tea.

Martha's Vineyard

Sliced fresh fruit

*Assorted cheeses with
crackers and baguettes*

The Jetty Carving Station

*Roasted top sirloin
with stone ground mustard and horseradish*

Mini sandwich rolls

Ciao Belle Italian Pasta Station

Mixed greens with ranch and Italian dressing

Penne pasta with marinara sauce

*Fettuccini pasta with roasted garlic sauce with
caramelized onions*

Garlic Bread

Package Price: \$24.00 per person

CATERING BAR OPTIONS

Host Beer and Wine: \$9.95 per person, not including tax & service charge, for a three (3) hour period (unlimited service). Each additional hour is available at \$2.00 per person, not including tax and service charge.

- Beer:
- Bud and Bud Light
 - Corona
 - Non-Alcoholic Beer
 - Sam Adams
- Wines:
- Red and White (ask for our selection)

Add Mojitos or Margaritas for \$2.00

Host Full Bar: \$12.95 per person, not including tax & service charge, for a three (3) hour period (unlimited service). Each additional hour is available at \$2.50 per person, not including tax and service charge.

- Beer:
- Bud and Bud Light
 - Corona
 - Non-Alcoholic Beer
 - Sam Adams
- Wines:
- Red and White Wines (ask for our selection)
- Liquor:
- Bombay Gin
 - Jack Daniels Bourbon
 - Dewars Scotch
 - Bacardi Rum
 - Cuervo Tequila
 - Skyy Vodka

Cash Full Bar: \$75.00 bartender fee, per bartender. (One bartender/each 100 people if Cash Bar)

****Service Requirements** - SSA shall: (a) request proper identification (photo ID) of any person who in SSA's judgment appears to be of questionable age and refuse alcoholic beverage service if either the person is under age or proper identification cannot be produced, and (b) refuse alcoholic beverage service to any person who, in SSA's judgment, appears intoxicated, or for any other reason required by law, cannot be served. Training - SSA personnel that dispense alcoholic beverages have undergone adequate training to prevent any incidents which could result in claims of liquor liability.

Rentals

Rental fees may not include set-up, tear-down, breakage deposit, and applicable tax.

TABLES		CHAIRS	
5' Round Tables (seat 8)	\$10.75	White Resin w/ Padded Seat	\$2.75
8' Banquet Tables (seat 8)	\$10.25	Plastic Chair	\$1.95
5' Round Table w/ Umbrella (seat 8)	\$30.00		
LINEN		OTHER	
Table Linen (White)	\$2.50	Delivery Fee (Applied to anything rented)	\$75.00
Napkins	\$1.00	China & Serveware Package	\$5.00 and Up
Umbrella Linen/ Colored Linen	\$14.00 and Up	<i>Dinner & Dessert Plate, Knife/Fork/Spoon, Water Goblet, & Coffee Cup</i>	
<i>(Additional labor charges may be applicable depending on the order size, set-up location, and delivery/pickup date.)</i>			

ENTERTAINMENT & SOUVENIRS

Due to the sensitive nature of the Bio Park, all performers are booked solely by the BioPark.

- Musical Entertainment - A variety of entertainment can be provided, from DJ's to full bands, to suit your budget and musical tastes. (Evenings only)



- Children's Entertainment - Clowns, face-painters, actors, and magicians! Looking for children's activities? Liven up your event with entertainers for children and adults.

Miscellaneous

- Prices listed are based on at least fifty guests. If group guarantee falls below this number, prices are subject to change. All pricing is subject to proportionate changes in market conditions. 6.875% sales tax and 18% recommended service charge will be added to food and beverage items on the total bill.
- Liquor, beer and wine may not be brought onto the grounds from outside sources.
- All guests are required to have on their person a wristband for daytime events. This is solely to insure you that unauthorized guests do not partake in your event.
 - **A deposit of 100% of the estimated total is due upon receipt of the catering agreement.** Deposits and final payments can be made with checks or credit cards. We accept Visa, MasterCard, Discover and American Express.
 - **If a deposit is not received prior to the event, the event is considered cancelled, and no services will be rendered.**
- The catering department must receive a signed contract detailing all arrangements at least one month prior to the event. It is vital that the catering sales office be notified of the guaranteed number of guests attending the function at least 5 business days before the event. This is the official guaranteed number for which you will be billed, even if fewer guests attend. We will, however, prepare for 5% above this figure to allow for last minute additions

HORS D'OEUVRE SUGGESTIONS

(prices are per person)

Elegant Cheese Board (\$2.75)

Variety of cheeses served with assorted crackers and garnished with fresh grapes

Fresh Vegetable Crudite (\$2.75)

Seasonal fresh veggies served with sun-dried tomato dip

Traditional Chips & Salsa (\$1.95)

Rainbow corn tortilla chips served with fresh salsa

Party Chip & Dip Tray (\$2.50)

Tortilla chips, homemade potato chips, black bean dip, homemade salsa, and herb dip

Cucumber with Spicy Peanut Noodles (\$2.50)

Marinated Mushroom Caps (\$2.75)

Mushroom caps in a beef demi glaze with pine nuts and rosemary

Fresh Fruit Display (\$2.75)

Seasonal selections

Chicken or Beef Sate (\$4.50)

with spicy peanut sauce

Basil & Roasted Red Pepper Pinwheels (\$3.25)

Roasted red peppers, fresh basil, with goat cheese wrapped in flavored tortillas

Curried Chicken Puffs (\$4.50)

Chicken, grapes, almonds and apple with a curry dressing wrapped in a puff pastry

Bacon Wrapped, Herb Marinated Scallops (\$3.50)

Cheese and Green Chile Quesadillas (\$2.75)

with a savory dipping sauce

Smoked Salmon Display (\$4.50)

Ornately decorated with capers, cream cheese & more!

Spanikopita (\$2.95)

Greek pie consisting of top and bottom phyllo-dough crust with a filling of sautéed spinach and onions mixed with sun-dried tomatoes, feta cheese, eggs and seasonings

Jumbo Iced Shrimp (\$5.95)

with cocktail sauce

Mini Farinettes (\$3.00)

Roasted chicken, gorgonzola and roasted garlic cakes

Coconut Shrimp or Chicken (\$4.25)

with plum sauce

Baked Brie with Pear (\$2.95)

Brie and pear wrapped in a puff pastry, served with grapes and crackers

Antipasto Display (\$4.50)

Large selection of black and green olives, marinated mozzarella, pepperoni slices, pepperoncini, cherry peppers, gherkins and artichoke hearts

Peel and Eat Shrimp (\$3.25)

Garnished with crab clusters and served with cocktail sauce and lemon wedges

New England Crab Cakes (\$3.75)

Arugula & Dijon Mustard wraps (\$2.95)

Fresh baguettes stuffed with New England style crab salad

Grilled Shrimp Marinated in a Chipotle Herb Oil (\$4.50)

Grilled Asparagus Spears (\$3.00)

Grilled balsamic asparagus spears sprinkled with feta cheese and roasted garlic

The prices listed above are based on a selection of three hors d'oeuvres.

If fewer than three are selected, prices are subject to change.

We recommend the selection of three or four hors d'oeuvres when a meal is served. For cocktail parties without a meal, we recommend beginning with at least four hors d'oeuvres.

YOUR PICNIC *PLANNING CHECKLIST*

MAKE IT EASY

A checklist for planning your group's event at the Albuquerque BioPark

No annual outing is more special than a group getaway and picnic at the Albuquerque BioPark. This special checklist has been designed to make it easy to plan your catering!

GET STARTED!

TO DO:

DATE COMPLETED:

<input type="checkbox"/> Contact the Catering Sales Representative. This person will provide you with a catering and rental package, answer any questions you may have, and offer further ideas about your picnic outing. Begin now by calling (505) 848-7123.	
<input type="checkbox"/> Select Your Menu and Confirm the Space for Your Picnic. Refer to the menu package to select your main course. You'll find a wide variety of delicious meals and prices that fit virtually any budget. There are a variety of space options available for your event. The Catering Sales Representative will provide helpful information on suggested spaces.	
<input type="checkbox"/> Set the time of your meal with the Catering Sales Representative. This time should take into account times in which your guests will arrive and / or when you would like beverages to be served.	
<input type="checkbox"/> Estimate how many Admission/Meal Tickets you'll need for your outing. This should include employees, members of employees' families, and special guests. All of your guests will need these passes for <u>daytime</u> meals at the BioPark. These passes are used only to ensure you that un-welcome guests do not partake in your picnic buffet. Call the Catering Representative with this number and the tickets will be mailed immediately upon the signing of an agreement.	
<input type="checkbox"/> Sign an agreement as early as you can. The Catering Sales Representative will send you an Event Agreement confirming all picnic arrangements. Read, sign, and return the Event Agreement with the applicable deposit, and begin publicizing your event as early as possible.	
<input type="checkbox"/> Set the Deadline for Signing Up. This is especially important since we must have your guaranteed final count for meal service no later than three business days prior to the date of your event. This ensures that the proper amount of food is prepared for your group.	
<input type="checkbox"/> Prior to your outing, distribute Admissions and Picnic wristbands to those people who will attend the outing. The people in your group must have admissions wristbands when they enter BioPark.	