



Taste of the Wild! Albuquerque BioPark, 505.848.7123

Event Services



Taste of the Wild Catering is here to provide excellent service and quality culinary creations. We engage our guests in a socially valuable experience through our partnerships with ABQ BioPark, Seafood Watch program supporting ocean-friendly seafood, and providing Sustainable Menus to our guests.

Taste of the Wild is Green: We are committed to conducting our business in an environmentally responsible manner. It is our policy to champion and support the conservation efforts of our host institution and educate our guests, vendors, and our employees to continuously improve our environmental and social performance.

Important Info:

Food and beverage cannot be taken from the premises by any party other than the catering department. Your catering agreement is based on the food served per the allotted event time, not per the food tray/items.

Event Production Fee (Service Charge)

Our event production fee is a 18% of food and beverage sales charged to cover all staffing and labor including planning, event design, and "whatever you need" services for your event.

We charge per guest, not per tray or menu selection as we guarantee to not run out and will continue to replenish displays for a fresh look for each guest. Prices listed are subject to proportionate changes in market conditions. Sales tax (7%) and a service charge (18%) will be added to the food and beverage items (not rentals). Rentals will be charge separate tax and delivery fee.

Liquor, beer and wine may not be brought into the ABQ BioPark from outside sources. Liquor, beer and wine may not be removed from the site. A signed contract detailing all arrangements must be received by SSA <u>and we must</u> be notified of the exact number of guests attending the function at least five business days before the event. All charges will be based on this guarantee or the actual number attending, whichever is greater.

Children 3-12 may receive a \$4.00 discount on all menus. If adult/ child break down is not given at the time of guarantee, discount will not be applied. There is no charge for children under the age of 3.

Members of the ABQ BioPark Society will receive a discount with membership card provided.



Presented by: Executive Chef: Tom Garton Catering Sales Manager: Maria Marquez

Service Systems Associates

A Taste of The Wild Catering!

Mission Statement

Conduct business in an environmentally responsible manner. It is our policy to champion and support the conservation efforts to our host institutions and educate our guests, vendors, and or employees to continuously improve our environmental and social performance.

Sustainable Menus

We are committed to using local, organic, and sustainable products wherever and whenever possible. Not only do local initiatives support regional farmers, but also reduces transportation costs and the consumption of fossil fuels. We also believe fresh, local food, tastes better too! We are also dedicated to ensuring that any seafood served comes from sustainable fish stocks and is caught legally and responsibly. We do not serve swordfish, Atlantic Blue fin tuna, Atlantic Sea Scallops, American Lobster, Shark, and many other items. Only "turtle safe" shrimp is served, and is required to come from fishermen who use turtle excluder devices in their nets. Our catering menu is well "stocked" with farm-raised items such as salmon, trout, and more.

Food Servicer Disposables

It is our goal to use packaging that is either compostable, biodegradable or includes recycled content. To do this, we are leveraging our national buying power with two companies that offer the nation's largest selection of compostable/ biodegradable products. Eco-Products™ and Greenware®

- Bio-Grade cutlery is made from a combination of cellulose and limestone and 100% degradable.
- Bagasse products are made from renewable resource-sugarcane. From this pulp, we provide Bagasse plates, bowls, and hot sandwich boxes.
- Clear corn cups can be imprinted with logos (soy ink), are odorless, completely non-allergenic, and are biodegradable.

 Whenever possible we try to eliminate as much as unnecessary paper and packaging. This also provides a more attractive presentation of our products. We vigorously promote the sale of fountain beverage to reduce consumption of plastic bottles.



Breakfast



Continental Breakfast- 11 per person

Muffins, Danish, and croissants, with whipped butter and preserves, sliced fresh fruit display.

Corporate Breakfast-14 per Person

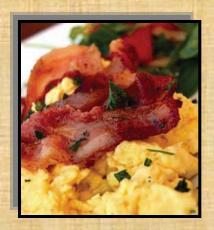
Muffins, Danish, New York style bagels with cream cheese shmear and cold smoked salmon, Greek yogurt with crunchy whole grain granola, sliced fresh fruit display.

New Mexico Rise & Shine- 17 per person

Locally made tortillas, scrambled eggs, carne adovada, breakfast potatoes, shredded cheddar jack cheese, locally harvested red & green chile sauce, choice of applewood smoked bacon, sausage crumbles, or hardwood smoked ham.

Total Package Breakfast-19 per person

Cheddar jack scrambled eggs, breakfast potatoes with peppers & onions, fresh baked biscuits with sausage gravy, assorted breakfast breads with whipped butter, fresh fruit display, choice of applewood smoked bacon, hand formed sausage patties, or grilled ham steak.



Price Based On Minimum Of 50 Guests. \$150 Additional Labor Will Apply For Groups Under 50.

All breakfasts come with coffee, tea and water service. Fresh squeezed juice upon request.

Snacks and Sweets



Beverage Service - 4 per person

- -Fresh brewed coffee
- -Decaf coffee
- -Tazo hot tea
- -Bottled water
- -Assorted canned Pepsi products
 Based on 3hr service

Something Sweet- 4 per person

- -Assorted fresh baked cookies and brownies
- -Bottled water
- -Assorted canned Pepsi products

Something To Dip-6 per person

- -Tortilla chips with salsa and guacamole
- -House made potato chips with ranch dip
- -Classic hummus with pita chips
- -Bottled water
- -Assorted canned Pepsi products

Something Healthy- 7 per person

- -Selection of fresh whole fruit
- -Greek yogurt with crunchy granola
- -Roasted mixed nuts
- -Oatmeal raisin cookies
- -Bottled water

Snack Attack - 8 per person

- -Assorted bagged chips
- -Crunchy pretzels
- -Fresh popped popcorn
- -Rice Krispies treat bites
- -Cantina snack mix
- -Pretzel bites with spicy mustard
- -Fresh baked cookies

Price Based On Minimum Of 50 Guests. \$150 Additional Labor Will Apply For Groups Under 50.

Lunch Option



Wraps and Sammies Board- 18 per person

Choose two:

ABQ Chicken Wrap- Grilled chicken breast, local green chile, applewood smoked bacon, avocado ranch dressing, tomato, field greens wrapped in a flavored tortilla.

Tri Tip Wrap– Grilled tri tip shaved thin, red chile bbq sauce, cheddar cheese, shredded cabbage, wrapped in a flavored tortilla.

Veg Head Wrap– Marinated grilled zucchini, yellow squash, bell pepper, onion, tomato, field greens, pesto cream cheese shmear, wrapped in a flavored tortilla.

Shark Reef Tuna Salad– Sustainable pole caught tuna, mayo, celery, red onion, bell pepper, capers, served on a brioche roll with sliced tomato, field greens.

Roast Beef Caprese – Slow roasted beef sirloin sliced medium rare, fresh mozzarella, sliced fresh tomato, whole leaf basil, balsamic drizzle, served on crispy French baguette.

Wraps and Sammies board served with choice of one salad, house made potato chips, fresh baked cookies.

Salad Selections

Classic Caesar with seasoned croutons and parmesan shards

Field greens with feta, strawberries, pinon, poppyseed vinaigrette

Tossed caprese salad with grape tomatoes, fresh mozzarella, cucumber, red onion, pesto vinaigrette

Roasted red potato salad

Bowtie pasta salad

Chopped Greek salad

Price Based On Minimum Of 50 Guests. \$150 Additional Labor Will Apply For Groups Under 50.

Lunch Option



Build Your Own Deli Platter - 16 per person

Choice of salad

Deli shaved roast turkey, hardwood smoked ham, slow roasted roast beef

Assorted cheese platter

All the fixins'

Assorted hearth bread basket

House made potato chips

Fresh baked cookies

Add Ons

Add chicken salad with grapes and walnuts, or pole caught tuna salad- 2 per person

Add second salad selection- 2 per person

Little Italy il Pranzo – 18 per person

Classic Caesar salad with seasoned croutons and parmesan shards

Choose two: meat lasagna, veggie lasagna, spaghetti & home-made meatballs, chicken piccata over fettuccini, eggplant parmesan

Fresh baked garlic breadsticks

Fresh baked cookies

Price Based On Minimum Of 50 Guests. \$150 Additional Labor Will Apply For Groups Under 50.

Lunch Option



South of the Border- 19 per person

Chopped salad with romaine, roasted corn, black beans, fresh jalapeno, tossed in toasted cumin vinaigrette

Flank steak carne asada

Achiote marinated grilled chicken

Charred bell peppers & onions

Seasoned Spanish rice

Pinto beans or refried beans

Fresh pico de gallo, house made guacamole, shredded cheddar jack cheese, salsa verde, shredded lettuce, sour cream, & warm tortillas

Downtown Power Lunch- 22 per person

Soup of the day

Quinoa salad with tomato, cucumber, avocado, fresh herbs, chickpeas, tossed in Greek vinaigrette

Choice of: seared salmon fillet topped with roasted pepper cream and confetti vegetable OR

Chicken Oscar topped with crabmeat, grilled asparagus & citrus hollandaise

Carrot cake bites with bourbon raisin sauce

Price Based On Minimum Of 50 Guests. \$150 Additional Labor Will Apply For Groups Under 50.

Barbeque Picnic



Classic American- 15 per person

1/3 lb grilled Angus beef patties, all beef hot dogs, with choice of two side items, potato chips, fresh baked cookies

The Western BBQ-18 per person

Choice of Two: smoked beef brisket, bbq chicken legs & thighs, slow cooked pulled pork, with choice of two side items, potato chips, fresh baked cookies

Side Items

Brown sugar baked beans
Tossed green salad
Homestyle Shredded coleslaw
Classic potato salad
Macaroni salad

Add Some Meat- 5 per person per item

Slow cooked pulled pork BBQ chicken breast Smoked beef brisket

Gourmet side items – 3 per person per item

Caesar salad with parmesan shards Red bliss potato salad Corn cobbettes with melted butter Bowtie pasta salad Greek chopped salad

Dessert Upgrades- 4 per person per item

Fudge brownies and lemon bars Strawberry shortcake Frozen novelties

All picnic packages come with ice water and lemonade service. Add canned Pepsi products for 1 dollar per person.

Hors D' Oeuvres



Bruschetta bar – 5 per person

-Classic tomato basil concasse, olive tapenade, roasted red pepper hummus, crostini.

New Mexico Shrimp Ceviche - 7 per person

-Sustainable black tiger shrimp, green chile, fresh jalapeno, onion, avocado, served with fresh tortilla chips.

Baked Brie en Croute- 6 per person

-Ripened brie cheese topped with sweet cranberry compote then wrapped in puff pastry and baked golden brown. Served with toast points and baguette.

Duke City Egg Roll – 6 per person

-Shredded chicken, chopped green chile, cheddar jack cheese all rolled in a won ton wrapper and deep fried until perfectly crispy. Served with house made salsa.

-Add guac for 1 dollar

Seared Salmon Cakes - 7 per person

-Hand formed from fresh salmon with green onions, secret seasonings, drizzled with caper aioli.

Antipasto Skewers - 5 per person

-Marinated fresh mozz, Genoa salami, kalamata olives, artichoke hearts.

Domestic Cheese Board - 4 per person

-Cubes of Swiss, cheddar, and pepper jack cheese artfully arranged with fresh red grapes & crackers.

Fresh Fruit Display - 5 per person

-Seasonal sliced fresh fruit

Veggie Crudite- 4 per person

-Fresh veggies served with ranch dip

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 being with at least four Hors D'oeuvres.

Hors D' Oeuvres



Satay Skewers (per person)

- -- Thai glazed pork-5
- -Beef teriyaki- 5
- -Greek chicken- 5
- -Gyro-6

Chipotle marinated shrimp-7

Stuffed Mushrooms – 5 per person

- **Choose two**
- -Sausage & fennel
- -Blue cheese & bacon
- -Sun dried tomato & basil
- -Spinach feta
- -Green chile chicken
- -Crabmeat & cream cheese

Crab Stuffed Avocado "Tacos" - 7 per person

-Avocado quarters stuffed with savory crab salad.

Spanakopita - 5 per person

-Spinach, sundried tomatoes and feta cheese wrapped in buttery phyllo dough.

Mini Chicken Tostadas - 6 per person

-Seasoned shredded chicken, avocado, shredded cheddar jack cheese and fresh salsa served on mini tostada shell.

Southwest Smoked Salmon Tartar - 6 per person

-Cold smoked salmon chopped and tossed with fresh jalapeno, hard cooked egg white, red onion, cilantro and cumin vinaigrette.

Crispy Pork Belly Skewers- 6 per person

-Crispy pork belly skewered and slathered with hoisin bbq sauce, topped with cotton candy wisp.

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 being with at least four Hors D'oeuvres.

Custom Dinner Buffets

Price Based On Minimum Of 50 Guests. \$150 Additional Labor Will Apply For Groups Under 50.



Dinner buffets include choice of one salad, one entrée, one starch, seasonal vegetables, rolls & butter.

Entrée Options

Chicken piccata- 24 per person

-Chicken breast dipped in seasoned egg batter and pan fried, drizzled with tangy lemon caper sauce.

Cabernet Braised Beef Short Rib- 32 per person

-Boneless beef short rib slow cooked in cabernet for hours with red onion confit and pan jus.

Honey Mustard Glazed Salmon- 28 per person

-Fresh salmon fillet glazed with whole grain mustard and honey with roasted tomato romesco.

Cider Brined Pork Loin - 26 per person

-Fresh pork loin brined in apple cider and roasted to juicy perfection with bourbon apple demi.

Chicken Marsala- 24 per person

-Seared chicken breast with forest mushrooms and marsala wine sauce.

Salad Options

- -Classic Caesar salad with garlic croutons, parmesan shards, and grape tomatoes
- -Santa Fe Caesar salad with roasted corn, black beans, shredded cheddar jack, crispy blue tortilla strips, green chile dressing
- -Spring mix salad with strawberries, feta, pinon, poppyseed dressing
- -Arugula with red wine poached pears, crispy pancetta, lemon honey vinaigrette
- -Romaine wedge salad with blue cheese crumbles, tomatoes, toasted walnuts, crumbled bacon, balsamic drizzle

Starch Options

- -Smashed Yukon gold potatoes
- -Rosemary roasted red potatoes
- -Wild rice pilaf
- -Saffron risotto
- -Roasted garlic cauliflower puree

All custom dinners come with assorted soft drinks with brisk tea & ice water

Custom Dinner Buffets

Price Based On Minimum Of 50 Guests. \$150 Additional Labor Will Apply For Groups Under 50.



Dinner buffets include choice of one salad, one entrée, one starch, seasonal vegetables, rolls & butter.

Entrée Options

Penne Fresca- 18 per person

-Al dente penne pasta tossed with roasted tomatoes, fresh spinach, mushrooms, fresh basil and olive oil. **Vegetarian**

Grilled Balsamic Portobello Steak - 18 per person

-Fresh Portobello mushrooms marinated in balsamic vinaigrette, char-grilled with rosemary cream reduction. **Vegetarian**

Chicken Fontina Roulade- 24 per person

-Chicken breast pounded and stuffed with fontina cheese, fresh herbs, mushrooms and prosciutto, sauced with red pepper cream.

Corned Beef Brisket - 26 per person

-Flat cut corned beef brisket braised in Marble Brewing red ale, served on a bed of wilted cabbage.

Carved Options

Beef Tenderloin - 34 per person

-Roasted medium rare and carved to order with caramelized onions, creamy horseradish and whole grain mustard.

Prime Rib of Beef-36 per person

-Slow roasted medium rare served with au jus and creamy horseradish.

Seared Duck Breast- 32 per person

-Coffee rubbed duck breast seared medium, served with red chile cherry relish.

Roasted Turkey Breast - 28 per person

-Slow roasted turkey breast served with cranberry chutney and turkey gravy.

Seated Dinner



Southern Hospitality

Iceberg wedge salad with blue cheese crumbles, tomatoes, bacon, ranch dressing

Roasted split Cornish game hen with fresh thyme jus

Cheesy grits

Bacon braised collard greens

Raisin bread pudding

38 per person

Asian Influence

Grilled bok choy and shiitake slaw with sesame vinaigrette

Miso glazed salmon fillet

Green tea scented jasmine rice

Edamame and carrot succotash

Banana orange wonton napoleon

42 per person

Country Club

Field green salad with chevre, blueberries dressed with shallot vinaigrette

Grilled filet of beef with charred scallion butter

Truffled smashed Yukon potatoes

Brown butter broccolini

Carrot cake with bourbon caramel

48 per person

Price Based On Minimum Of 50 Guests. \$150 Additional Labor Will Apply For Groups Under 50.

All custom dinners come with assorted Ice tea, water, & coffee service

Strolling Stations



Slider Station-8

Choice of two

-Angus beef with green chile
& cheese sauce
-Ground elk patty with crispy
shallot & juniper ketchup
-Veggie burger with sautéed
mushrooms
-Salmon patty with caper aioli
-Pulled pork with coleslaw

Street Taco Station-7

Choice of two
-Slow cooked carnitas, carne asada,
pollo asada, roasted salmon

Accompanied by pico de gallo, house made guacamole, diced tomato & onion, sour cream, shredded cheese and warm tortillas

Risotto Station-6

Choice of two
-Classic risotto
-Saffron risotto
-Green chile risotto
-Cabernet mushroom risotto
-Fresh spinach risotto

Accompanied by an assortment of toppings including shaved parmesan, sautéed seasonal veggies, grilled asparagus, grilled chicken. Add jumbo shrimp for 2 dollars per person

Chopped Salad Station-7

Choice of two

-Santa Fe chicken Caesar

Romaine, roasted corn, black beans, crispy blue tortilla strips, green chile dressing

-Asian Shrimp

Sesame coated shrimp, shredded bok choy, bean sprouts, sweet & sour dressing

-Parmesan kale

Chopped kale, toasted pinon, dried cranberries, shaved parm, lemon honey vinaigrette

Sweet Endings

Strawberry shortcake builder display – 3.50 per person

Cake display – 4 per person
Choice of one
Death by chocolate cake
Carrot cake
New York style cheesecake

Fruit cobbler – 5 per person Choice of apple, cherry, peach, blackberry A la Mode - 2 per person

Miniature sweet station - 4 per person



Pricing based on minimum 3 stations

Strolling Packages



A Taste of New Mexico

Santa Fe Caesar

Chopped romaine, roasted corn, black beans, shredded cheddar jack, crispy blue corn tortilla strips, tossed in green chile dressing

Queso dip with tortilla crisps

Stuffed sopapilla or Navajo taco

Carne adovada, pinto beans, red & green chile sauce, shredded cheddar jack, diced tomato & onion, shredded lettuce

Enchiladas

Choice of green chile chicken or red chile beef baked enchiladas,
Spanish rice

Grilled Calabacitas

Grilled chunks of zucchini, summer squash, red onion, corn and green chile, baked with cheddar jack cheese

Warm Flour Tortillas

28 Per Person

Packages include iced tea and water

A Taste of the Wild

Seasonal fruit display

Domestic cheese board

The Carvery

Slow roasted top sirloin OR glazed roasted pork loin
Roasted rosemary red potatoes
Chef's choice vegetables
Creamy horseradish
Whole grain mustard

Ciao Bella Pasta Station

Tossed green salad
Penne with house made marinara
Fettuccini with roasted garlic cream sauce
Garlic bread

28 per person

Packages include iced tea and water

Confections Corner

Candy Lovers Heaven

Candy Buffet, Candy Station, Candy Bar. Call it what you want. It's the new trend in party favors. Forget the old boring party favors and get a candy buffet customized for your party. We will work with you to create the best candy buffet for your event. Candy stations can be created in a variety of styles, sizes, color schemes and themes. Ask your Catering Sales Manager for different styles to choose from.

7 different types candies: \$7.00 per person

10 different types candies: \$9.00 per person

14 different types candies: \$13.00 per person

Add fresh spun Cotton Candy for \$1.00 more per person



Bar Packages

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.

Full Bar

Standard Brand Liquors

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels Bourbon, Dewar's Red Label Scotch

Standard House Wine

Chardonnay, Cabernet Sauvignon, Merlot Standard Selection of Imported and Domestic Beers

3 Hours (minimum) Unlimited Service......\$18.95 per person

Bars include: Assorted Sodas and Bottle Water Additional Charge to extend bar is \$2.50 per guest per hour

Beer and Wine Bar

Premium House Wine: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon Premium Selection of Imported, Domestic, and Microbrew Beer

3 Hours (minimum) Unlimited Service......\$12.95 per person

Bars include: Assorted Sodas and Bottle Water
Additional Charge to extend bar is \$2.00 per guest per hour

Cash Bar: Bartender fee applied, full bar offered Beer and Wine \$6.00 Cocktails \$7.00

Bartender fee: \$150.00 per 100 guests, per bar set up.

Drink Tickets: \$6.00 per ticket. Pre purchase drink tickets for your guests. SSA will bill only for what is collected by the bartender. Bartender fee will be applied.

Aqua Bar

\$4.00 per person

Spice up or cool down your event by adding a refreshing "interactive" water station. Guests are offered a flute filled with their choice of bottle water or sparkling Perrier to create their own infused delight. Your guests will be able to add flavored ice along with frozen fruit pieces to their flute. Lemon and lime slices can be used as a garnish or a hit of extra flavor. Add liquor for an additional \$8.00 per person.

Select four of the following flavors for your events sparkling station:

Lime

Blue Raspberry
Maraschino Cherry
Watermelon
Grape
Pineapple
Strawberry
Apple
Orange



Add two additional flavors at \$1.50 per person Price does not include service charge and tax

Rental Options



<u>Tables</u>	
5' Round Table with Linen (seats 8)	\$15.70
8' Banquet Table with Linen (seats 8)	\$18.70
5' Round Table w/ Umbrella (seats 8)	\$35.00
Chairc	
<u>Chairs</u>	
White Resin w/ Padded Seat	\$3.25
Plastic Chair	\$2.25
Linen	
Table Linen	\$3.00
Round Table Linen	\$10.00 and up
Napkins	\$1.00
Umbrella Linen/ Color Linen	\$18.00 and up
<u>Other</u>	
Delivery Fee (applied to anything rented)	
Linen Only	
China and Service Ware Package	\$5.00 and up
Dinner and Dessert Plate, Knife/Fork/Spoon, Water Goblet, and Coffee Cup	

Tax will be added to total (7%)

Rental Fees do not include set up, tear down, breakage deposit, and applicable tax Additional Labor charges may be applicable depending on the order size, setup location, and de-

Space Charges



All events are scheduled in the evening for a maximum of three hours (rain or shine). The Aquarium, Shark Tank, and Shark Reef Café are rented year-round. The Gardens, Main Plaza, and Zoo are rented May through September only. For rental information pleas call Renee Rivera at 505.848.7115.

Aquarium (Add \$200.00 for liquor)

Capacity: 200

Rental Fee: \$1,000.00

Botanic Gardens (Add \$200.00 for liquor)

Capacity: 1,500

Rental Fee: \$1,500.00

Main Plaza and Aquarium (Add \$200.00 for liquor)

Capacity: 400

Rental Fee: \$1,250.00

Aquarium/Botanic Garden/ Plaza (Add \$200.00 for liquor)

Capacity: 2,000
Rental Fee: \$2,500

Shark Tank/Sea Horses/ Jellies

A section of the Aquarium can be rented for dinner parties of 72 or less.

Capacity: 72 seated Rental Fee: \$500.00

Shark Reef Café

The Shark Reef Café is booked through the catering sales manager.

Please call 848-7123 for more information.

Capacity: 130 seated Rental Fee: \$500.00 Animals on Exhibit until 8pm or Dusk

Roam the Zoo 1 (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 with Roam Africa

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

Roam the Zoo 2 (Entire Zoo: Outdoor Areas Only)

Charges: (excludes indoor areas)

500 or less \$2000.00/\$3000.00 with Roam Africa

501-1000\$4.00 per person1001-2000\$3.00 per person2001-3500\$2.50 per person

3501– 6000 \$1.50 per person

Add Liquor \$300.00

Roam the Zoo 3 (Catwalk. Polar Bear, Sea Lion Exhibits Only

Charges:

250-500 people \$850.00 501-1000 people \$1050.00

Add Liquor \$225.00

Space Charges



Roam Africa (African Exhibits Only)

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

Charges: 100-500 people

\$1,000.00

Admissions (Daytime)

Daytime events may be scheduled between 10:00 am and 4:30 pm for up to 200 people. May through September.

Charges: (Picnics are in the Park Area)

Children 3-12 \$4.00 per person Adults 13-65 \$9.00 per person Seniors 66-above \$4.50 per person



Corporate Tables Now Available for Zoo Music

Enjoy the concert and enjoy a great dinner buffet Starting from \$14.00 per person!

Facility Guidelines

- These space charges apply only when Catering Services are being provided.
- The BioPark facilities may not be rented for fundraisers.
- Entities wishing to book the Park must read and comply with all rules and regulations.
 These will be supplied along with a catering contract.

All pricing is subject to change with notice. Contract has to be signed to honor present pricing.

Food and Beverage pricing is subject to tax (7%) and a 18% Event Production Fee.

^{*} Contact your catering sales representative for more information and availability. One group booked per concert.