

# Taste

ABQ BIOPARK

## *Catering Menu*

*Aquarium and Botanic Garden*

# Wedding Package

\$29.95 per Person

## Hors D' Oeuvres

Domestic cheese and seasonal fruit board  
with grapes and crackers

## Choice of Salad

Choose one

Harvest blend greens with tomatoes, cucumbers,  
ranch, and balsamic vinegar

Spinach salad with bacon, blueberries, feta  
cheese, and poppy seed dressing

Kale salad with sunflower kernels, roasted red  
pepper, red onion, and balsamic vinegar

Classic Caesar salad with grape tomatoes and  
parmesan shards



## Carving Station

Choose one protein and one side

### Protein

Pinon Coffee Rubbed Top Sirloin

Smokehouse Uncured Ham

Thai Chile glazed seared Salmon

Whole Roasted Cauliflower with Grilled Zucchini,  
Yellow Squash and

Marinated Portobello Mushrooms

### Sides

Seasonal Vegetable Medley

Duck Fat Rosemary Red Potatoes

Wild Rice Pilaf

## Pasta Station

Penne with House Made Marinara

Fettuccini with Roasted Garlic and Caramelized Onion Cream Sauce

Rolls and Butter

# Dinner Buffets

Dinner buffets include a choice of one salad, two entrées, two sides, seasonal vegetable medley, rolls and butter, fudge brownie and lemon bars, assorted soft drinks and iced water.

Ask us about our VEGETARIAN ALTERNATIVES, substitute a vegetarian entrée on your buffet at no additional cost!

Add a vegetarian Entree to your buffet for \$4 per person.

## TIER 1 BUFFET

\$37 · ENTREES

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Beef Tenderloin

Prime Rib

Tuna Loin

Leg of Lamb

## Salads

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Harvest Blend Greens

Spinach Salad

Kales Salad

Caesar Salad

## TIER 2 BUFFET

\$30 · ENTREES

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Carved Top Sirloin

Carved Salmon

Carved Smokehouse Ham

Carved Tri Tip

Cornish Game Hens

## Sides

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Honey Glazed Baby Carrot

Brown Butter Green Beans

Duck Fat Rosemary Red Potatoes

Roasted Garlic Mashed Yukon Potato Bar

Macaroni and Cheese Bar



## Dessert

Additional \$5 per person per item

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Strawberry Shortcake

S'mores (Build your Own)

# Strolling Station

Pick 4 \$27.95 per person - price listed are based on a selection of two Hors D' Oeuvres displays and two entrée options listed on page 2.

Pick 5 \$33.95 per person - price listed are based on a selection of two Hors D' Oeuvres display and three entrée options listed on page 2.

## ***New Mexico Shrimp Ceviche***

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

## ***Cotton Candy Korean BBQ Glazed Pork Belly***

Crispy pork belly topped with Cotton Candy wisp on a sesame wonton chip

## ***Antipasto Display***

With assorted meats, cheese, pickles, and olives

## ***Bruschetta Bar***

Classic tomato basil concasse, olive and caper tapenade, marinated artichoke hearts, and herb ricotta cheese, served with toasted baguettes

## ***Hummus Flight***

Roasted red pepper, green edamame, and roasted cauliflower hummus, served with pita and fresh veggies



## ***Fresh Fruit Display & Domestic Cheese Board***

## ***Traditional Chips and Salsa***

*Salsa Verde, Pomegranate Salsa, Melon Salsa*

# Strolling Stations



## **Bibb Lettuce Wrap**

Choose two

Grilled Duck Breast with pickled sweet peppers and orange blueberry drizzle

Crispy Pork Chicharrone with salsa verde and pickled red onion

Sesame Soy Glazed Shrimp with crispy wonton strips and Thai chile cream

Jalapeno Bacon BLT with heirloom tomatoes, sourdough croutons and pesto mayo

Pinon Chicken Salad with mandarin orange and dried cranberries

Seasonal Grilled Vegetables with balsamic drizzle

## **Street Taco**

Choose two

Served with pinto beans, Spanish rice, fresh pico de gallo, sour cream, shredded cheese, and flour tortillas

Add house made guacamole \$2.00

Seasoned Shredded Beef

Seasoned Chicken Tinga

Achiote Seasoned Carnitas

Chipotle Shrimp

Roasted Corn and Black Bean

## **Portobello Mushroom**

Grilled Portobello mushrooms with toppings:

Sun Dried Tomatoes

Feta Cheese

Roasted Red Pepper

Spinach

Pinon

Green Chile



## **Veggie Carving Station**

**Whole Roasted Cauliflower, Grilled Zucchini, Yellow Squash, Marinated Portobello Mushrooms**

**Served with Flat Bread**

## **Sliders**

Choose two

Served with shoestring fries and assorted toppings

Angus Beef Patty

All Beef Hot Dog

Slow Roasted Pulled Pork

Grilled Portobello Mushroom

Grilled Chicken Breast

# 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. Together we will create the best candy buffet for your event. We offer a variety of styles, sizes, color schemes and themes.

**\$ 8.00 per person**

## **Add fresh spun Cotton Candy**

**\$2.00 per person**



## **Sweet Ending- \$5.00 per person**

*Choose one*

### **Strawberry Shortcake Builder**

Strawberries, pound cake, and whipped topping

### **Cake Display**

Choice of one: Death by Chocolate Cake, Carrot Cake, or New York Style Cheesecake.

### **S'mores**

Build your own. Fun for all Ages!

### **Sweet Bar**

Assorted dessert bars to satisfy everyone's cravings

# Bar Packages

**Service Requirement:** (a) request proper identification (photo id) of any person who in SSA's judgement 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, SSA's judgement, 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.

## Host Bar Package

Bartender Fee · 150

1.5 hours · 20 | 2 hours · 34 | 3 hours · 43

Host Bar must be purchased for all adults

### Spirits

Appleton Rum, Jack Daniels Whiskey, Jose Cuervo Tequila, Smirnoff  
Vodka, Tanqueray Gin, Johnny Walker Scotch.

### Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Moscato,  
Riesling. Brands available upon request.

### Beer

Local Brewery selections, Stone IPA, Dos XX Lager and Amber, Negra  
Modelo, Corona, Bud Light, Budweiser.

Includes assorted Pepsi products and bottle water

## Wine and Beer Host Bar Package

Bartender Fee · 150

1.5 hours · 18 | 2 hours · 30 | 3 hours · 39

Host Bar must be purchased for all adults

Ask your catering sales manager for our selection of beer and wine.

Includes assorted Pepsi products and bottle water

## Cash Bar

Bartender Fee · 150 | Recommend 1 Bartender per 100 guests

### Premium Cash Bar

Wine or Mixed Cocktail · 10

Beer · 8

Pepsi Products · 2

### House Cash Bar

Wine or Mixed Cocktail · 8

Beer · 7

Pepsi Product · 2

## Liquor | Beer | Wine Tastings

Bartender Fee · 150 | Recommend 1 Bartender per 100 guests

### 20 per person

Design a custom liquor tasting for your event

### Tequila Tasting

### Local Beer Tasting

### Local Wine Tasting

# Beverage Packages

## Aqua Bar

\$5 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 fresh and frozen fruit to their flute. Lemon and lime slices can be used as a garnish or a hint of extra flavor.

*Lime, Blue Raspberry, Cherry, Grape, and Pina Colada*

*Add Liquor for an additional \$8.00 per person.*



## Agua Fresca Bar

\$5 per person

Cool down your event by adding a refreshing beverage station.

Create your perfect combination. Bar includes Iced Tea and Water.

*Choose three*

*Watermelon, Strawberry Lime, Strawberry Mint, Very Berry, Cucumber Mint, Blueberry Lime, Orange Lemon, and Horchata*

*Add Liquor for an additional \$8.00 per person.*

# Event Services

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

**Taste ABQ BioPark 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.

**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.

# Important Information

Food and Beverage **cannot** be taken from the premises.

Your Catering Agreement is based on the food served per the allotted event time, not per food tray items.

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 (7.3125%) and a service charge of (22%) will be added to food and beverage items (not rentals). ABQ city tax will be applied to rentals, regardless of billing address.

Alcohol- ABQ Biopark prohibits liquor, beer, and wine to be brought in from outside sources and **cannot** be taken from the premises.

Children under 12 may receive a \$4.00 discount on all menus. If adult/child breakdown is not given at the time of guarantee, discount will not be applied. Children under the age of 2 eat

Last minute orders and an increase in attendance are gladly accepted, please note due to the need to expedite staffing, ordering and preparations, a late fee may be applied.

All buffets are served for 1.5 hours, a \$2.00 per person charge will be added to extend the time by 1 hour.

A signed contract detailing arrangements must be received by SSA (Taste ABQ BioPark) We must be notified of a final guarantee number of attendance at least 10 business days before the event. All charges will be based on this guarantee or the actual number attending, whichever is greater.

**Service Charge** (Event production fee), Our service charge is 22% of food and beverage sales. This charge covers all staffing and labor including planning, event design, and execution of the event.

Prices based on a minimum of 50 guests. \$150 additional labor charge will apply for groups under 50. There is also a minimum of \$17.99 per person on food in order to book your catered event with Taste ABQ BioPark. This excludes alcohol.

# Rentals

## Tables

5' Round Table seats 8	\$14.95 + Linen
8' Banquet Table seats 8	\$14.95 + Linen
6' Round Table seats 10	\$14.95 + linen
30" Tall Round Bistro Table	\$19.95 + linen

## Chairs

White Resin w/ Padded Seat	\$4.25
Plastic Picnic Chair	\$3.25

## Linen

85" Square	\$ 4.00
120" Round	\$ 10.00 & up
Napkins	\$ 1.25
Color Linen	\$18.00 & up

## Other

Delivery Fee (applied to anything rented)	\$ 95
Linen Only	\$ 30
China and Service Ware Package	\$ 5 & up

*Dinner and Dessert plate, knife, fork, spoon, water goblet, and coffee cup*

Tax will be applied (7.3125%)

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, delivery and pick up.

# Space Rentals

To book your event call Jenelle Montano 505.848.7115

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 .

## Aquarium

Capacity 200

Rental Fee \$1,000    Add liquor \$200

## High Desert Rose Garden

Capacity 80

Rental Fee \$500    Add liquor \$200

## Shark Reef Cafe

Capacity 120

Rental Fee \$500    Add liquor \$200

## Botanic Gardens

Capacity 1,500

Rental Fee \$2,000    Add liquor \$200

**Animals on Exhibit until 8pm or dusk.**

As dusk approaches, the park lights will be turned

## Zoo Entire

Explore the entire facility, including indoor areas

Add liquor \$300

Capacity 250– 6,000    \$ 4,000

6,001 +    \$ 1.50 per guest

## Main Plaza and Aquarium

Capacity 400

Rental Fee \$1,500    Add liquor \$200

## Zoo Outdoor

Interior areas will be closed

Add liquor \$300

Capacity 250– 6,000    \$ 3,000

6,001 +    \$2.25 per guest

## Aquarium | Botanic Garden | Plaza

Capacity 2,000

Rental Fee \$3,500    Add liquor \$200

## Zoo Central

Catwalk, polar bear, sea lion exhibits

Add liquor \$225

Capacity 250- 1,000    \$ 1,250

## Shark Tank | Sea Horses | Jellies

Capacity 72 seated

Rental Fee \$500

## Roam Africa

Ape, Hippo, Rhinos Giraffe exhibits

Capacity 100-500    \$1,000

# Admissions and Guidelines

## Daytime

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

## Picnics are held in the park area

Children 2-12	\$4.00 per person
Adults 13-65	\$9.00 per person
Seniors 66– above	\$4.50 per person

## Zoo Music Tables

Corporate tables are available for our Zoo concerts. Call our Catering Manager to schedule a Zoo Music buffet.



**ABQ BIOPARK**  
ZOO BOTANIC GARDEN TINGLEY BEACH AQUARIUM



## Facility Guidelines

These space rentals apply only when catering services are 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 without notice. Contract has to be signed to honor present pricing.

Food and beverage pricing is subject to tax (7.3125%) and a 22% service charge.