

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

Herb Encrusted Top Sirloin
Smokehouse Uncured Ham
Thai Chile glazed seared Salmon
Whole Roasted Cauliflower
Grilled Zucchini and yellow squash
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, rolls and butter, assorted soft drinks with brisk tea, 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

Beef Tenderloin

Prime Rib

Tuna Loin

Leg of Lamb

Salads

Harvest Blend Greens

Spinach Salad

Kales Salad

Caesar Salad

Sides

Seasonal Vegetable Medley

Honey Glazed Baby Carrot

Brown Butter Green Beans

Duck Fat Rosemary Red Potatoes

Wild Rice Pilaf

TIER 2 BUFFET

\$27 • ENTREES

Carved Top Sirloin

Carved Salmon

Carved Smokehouse Ham

Carved Tri Tip

Cornish Game Hens



Gourmet Sides

Additional \$3 per person per item

Roasted Garlic Mashed Yukon Potato
Bar

Macaroni and Cheese Bar

Includes assorted toppings

Dessert

Additional \$4 per person per item

Fudge Brownies and Lemon Bars

Strawberry Shortcake

S'mores (Build your Own)

Strolling Stations



Bibb Lettuce Wrap

Choose three

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

Portobello Mushroom

Grilled Portobello mushrooms with toppings:

Braised shredded beef

Sun Dried Tomatoes

Feta Cheese

Roasted Red Pepper

Spinach

Pinon

Green Chile



Crispy Potato Skins

Assorted Toppings

Sour Cream, green onion, pulled pork, bacon, shredded chicken, BBQ Sauce, shredded cheese, and blue cheese

Pick 2 stations at \$26.95 per person

Pick 3 stations at \$33.95 per person

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

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

Hors D' Oeuvres

Price listed are based on a selection of three Hors D' Oeuvres. If fewer than three are selected, prices are subject to change. We recommend three or four selections when a meal is served. For cocktail parties without a meal, we recommend a minimum of four selections.

New Mexico Shrimp Ceviche- \$9.00 per person

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

Cotton Candy Korean BBQ Glazed Pork Belly- \$8.00 per person

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

Antipasto Display- \$7.00 per person

With assorted meats, cheese, pickles, and olives

Bruschetta Bar- \$6.00 per person

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

Hummus Flight- \$5.00 per person

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



Fresh Fruit Display- \$6.00 per person

Domestic Cheese Board- \$5.00 per person

Traditional Chips and Salsa- \$4.00 per person

Custom Parties

Our custom menus are just the beginning of the wide variety of menu options we offer or can put together for your special event.

Here are a few examples, not limitations



Louisiana Seafood Boil

Down and Dirty or Civilized Buffet

Choose two

Shrimp, Crab, Crawfish, Muscles, Clams, Lobster, or Oyster

Served with corn on the cob, kielbasa sausage,
roasted new potato, red beans, and dirty rice

Market Price

Custom Parties start at \$29.95 per person

Carnival

Hors D' Oeuvres

Choose two

Assorted cheese, grapes, strawberries, and crackers
Mini Corn Dogs or Hamburger Sliders with Ketchup and Mustard
Watermelon Carving

Grill Station

Choose two

Turkey Legs
BBQ Chicken Pieces
BBQ Brisket

Sides

Choose two

Corn on the Cobb with butter and assorted shaker toppings
Baked Beans
Potato Salad
Pasta Salad

Snack Attack

Choose two

Shaved Ice with assorted flavors
Fresh Spun Cotton Candy
Fresh Popped Popcorn
S'mores (Build your Own)

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.

\$ 7.00 per person

Add fresh spun Cotton Candy

\$2.00 per person



Sweet Ending- \$4.00 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

Marble IPA, Marble Wheat, Marble Red, 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 (7.1875%) 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 2 eat free!

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 five 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	12.95 + Linen
8' Banquet Table seats 8	12.95 + Linen
6' Round Table seats 10	12.95 + linen

Other

Delivery Fee (applied to anything rented)	\$ 95
Linen Only	\$ 25
China and Service Ware Package	\$ 5 & up

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

Chairs

White Resin w/ Padded Seat	\$3.25
Plastic Picnic Chair	\$2.25

Tax will be applied (7.1875%)

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.

Linen

85" Square	\$ 3.00
120" Round	\$ 10.00 & up
Napkins	\$ 1.00
Color Linen	\$18.00 & up

Space Rentals

Aquarium

Capacity 200

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

Botanic Gardens

Capacity 1,500

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

Main Plaza and Aquarium

Capacity 400

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

Aquarium | Botanic Garden | Plaza

Capacity 2,000

Rental Fee \$2,500 Add liquor \$200

Shark Tank | Sea Horses | Jellies

Capacity 72 seated

Rental Fee \$500

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 .

Shark Reef Cafe

Capacity 120

Rental Fee \$500 Add liquor \$200

Animals on Exhibit until 8pm or dusk.

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

Zoo Entire

Explore the entire facility, including indoor areas

Add liquor \$300

Capacity 250– 6,000 \$ 4,000

6,001 + \$ 1.50 per guest

Zoo Outdoor

Interior areas will be closed

Add liquor \$300

Capacity 250– 6,000 \$ 3,000

6,001 + \$2.25 per guest

Zoo Central

Catwalk, polar bear, sea lion exhibits

Add liquor \$225

Capacity 250- 1,000 \$ 1,250

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.

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 (7.1875%) and a 22% service charge.



ABQ BIOPARK

ZOO BOTANIC GARDEN TINGLEY BEACH AQUARIUM