WEDDING PACKAGES

To check availability or book your upcoming party, please contact us at events@houstonzoo.org

Vegetarian options are available as protein substitutes upon request.

Due to the nature of our industry, prices are subject to change. Prices are subject to a 22% service charge and 8.25% sales tax.

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EMERALD CUT

$80.00 PER PERSON

PACKAGE INCLUDES:
- Four Hour Premium Bar
- Champagne Toast
- Selection of Two Silver Butler Passed Hors D’oeuvres
- Dinner Buffet
- Katz Coffee
- Cake Cutting Service
- Black or White Linen is Provided for Guest Tables

PRINCESS CUT

$90.00 PER PERSON

PACKAGE INCLUDES:
- Four Hour Premium Bar
- Champagne Toast
- Selection of One Silver & One Gold Passed Hors D’oeuvres
- One Appetizer Station
- Selection of Two Dinner Stations
- Katz Coffee
- Cake Cutting Service
- Black or White Linen is Provided for Guest Tables

RADIANT CUT

$100.00 PER PERSON

PACKAGE INCLUDES:
- Four Hour Premium Bar
- Champagne Toast
- Selection of One Silver, One Gold & One Platinum Passed Hors D’oeuvres
- One Appetizer Station
- Two Course Plated Dinner
- Katz Coffee
- Cake Cutting Service
- Black or White Linen is Provided for Guest Tables
WEDDING PACKAGES

HORS D’OEUVRES & APPETIZERS

PREMIUM BAR

- Dewar’s Scotch | Jack Daniel’s Whiskey
- Tito’s Vodka | Captain Morgan Spiced Rum
- Lone Star Gin | Jose Cuervo Tequila | Triple Sec
- Chardonnay & Cabernet Sauvignon Wine from Trinity Oaks by Trinchero Family Estates
- Bud Light | Budweiser | Corona | Michelob Ultra
- Assorted Coca Cola Sodas | Juices | Spa Water
- Katz Coffee

BARTENDER

REQUIRED FOR ALL ALCOHOL SERVICE

$150 For up to 4 hours of service
1 Bartender required for every 75 guests

SILVER

FRIED GREEN TOMATOES
Fried Green Tomatoes | Pimento Cheese

POT STICKERS
Chicken Pot Stickers | Sweet Chili Dipping Sauce

TEX MEX BRUSCHETTA
Grilled Corn | Cilantro | Cotija Cheese | Chipotle Aioli

RISOTTO FRITTER
Parmesan Risotto Fritter | Roasted Red Pepper Sauce

MAC & CHEESE FRITTER
Herb Breadcrumbs

VEGETABLE PINWHEEL
Herbed Goat Cheese | Pickled Red Onion
Carrot | Bell Pepper

GOLD

CAPRESE SKEWER
Tomato | Mozzarella | Artichokes
Basil-Balsamic Reduction

DEVILED EGG
Nashville Hot Chicken | House Pickle

EMPANADA
Beef & Cilantro Empanada | Chipotle Aioli

MEDITERRANEAN BRUSCHETTA
Olive Caper Tapenade
Goat Cheese | Balsamic Glaze

BEEF MEATBALL
Honey Sriracha | BBQ Sauce

PLATINUM

CRAB SHOOTER
Creole Crab | Roasted Corn | Bell Peppers

BACON WRAPPED SCALLOPS
Honey Mustard Sauce

SWEET CHILI PORK BELLY BITE
Crispy Pork Belly | Sweet Chili Sauce | Green Onion

COFFEE TENDERLOIN CROSTINI
Tomato Jam | Blue Cheese | Coffee Roasted Tenderloin

CHICKEN & WAFFLES
Sage & Vanilla Syrup | Candied Jalapeño

SPANAKOPITA
Spinach | Cheese | Phyllo
**APPETIZERS STATIONS**

**SEASONAL VEGETABLE DISPLAY**
Heirloom Carrots | Organic Cucumber Slices | Sliced Bell Peppers
Broccoli | Celery | Cherry Tomatoes
*Served with Tarragon-Buttermilk Ranch Dipping Sauce*

**DOMESTIC CHEESE DISPLAY**
Pepper Jack | Swiss | Cheddar | Chef’s Choice
*Served with Grapes, Seasonal Berries, House Made Flatbread & Crackers*

**SEASONAL FRUIT DISPLAY**
Local Farm Sliced Fruits | Seasonal Berries
*Served with Thyme-Yogurt Dipping Sauce*

**MEDITERRANEAN ANTIPASTO DISPLAY**
Assortment of Cured Meats | Domestic & International Cheeses
*Served with Hummus, Assorted Olives & Grilled Flatbread*

**SLIDERS**
Choose Two:
Cheeseburger *with Chipotle Ketchup*
Falafel *with Hummus & Cucumber Yogurt*
Pulled Pork *with Crispy Onions & Pepper Mash Sauce*
Nashville Hot Chicken *with Pickles & Chipotle Aioli*

**EMPANADAS**
Beef & Cilantro | Buffalo Chicken | Vegetable
Wedding Packages

Dinner Stations

Italian Countryside
- Shrimp Scampi Risotto | Chicken Scaloppini
- Roasted Garlic Mashers | Garlic Citrus Glazed Green Beans
- Kale Caesar Salad

Texas Livin'
- Saint Arnold Braised Beef Short Ribs | Wild Texas Mushroom Ragout
- Smoked Cheddar Grits | Asparagus

Caribbean
- Smoked Jerk Chicken | Citrus Seared Salmon
- Caribbean Sauteed Corn
- Ginger Salad | Rice & Peas

Spanish
- Seafood Paella With Crispy Serrano Ham
- Patatas Bravas | Charred Green Onions with Romesco
- Salt Cod Fritters | Herbed Focaccia

Central Texas
- Slow Smoked Brisket | Spice Rubbed Grilled Chicken
- Burnt-end Baked Beans | Coleslaw | Onions | Pickles | Texas Toast
- BBQ Sauces

Mid-Atlantic
- Crab Cakes | Blackened Atlantic Salmon
- Garlic Mashers Potatoes | Parmesan Garlic Broccoli Steaks
- Cheddar Bay Biscuits

Southern
- Pickle Brined Fried Chicken
- Southern Mac & Cheese | Sauteed Zucchini & Squash
- Buttermilk Biscuits With Honey Butter

Premium Bar & Hors D'Oeuvres | Appetizers Stations | Dinner Stations | Dinner Buffets | Plated Dinner | Late Night | Elegant Additions
#Wedding Packages

##WEDDING PACKAGES

##DINNER BUFFETS

###SALADS

**Please Select One:**

**Farmer’s Market**
- Organic Baby Greens | Lone Star Chevre
- Pickled Onion | Cranberries | Balsamic Vinaigrette

**Classic Wedge**
- Tomato | Shaved Red Onion | Crumbled Bacon
- Blue Cheese Dressing | Balsamic Glaze

**Spinach**
- Baby Spinach | Roasted Beets | Mandarin Oranges
- Roasted Walnuts | Grain Mustard Vinaigrette

**House**
- Chopped Mixed Greens | Tomatoes | Cucumbers
- Carrots | Croutons | Ranch Dressing

###VEGETABLES

**Please Select One:**

- Roasted Brussel Sprouts
- Lemon Garlic Broccolini
- Citrus Glazed Heirloom Carrots
- Roasted Asparagus
- Charred Green Beans & Tomatoes
- Mixed Vegetable Medley

###SIDES

**Please Select Two:**

- Garlic Smashed Potatoes
- White Cheddar Grits
- Roasted Fingerling Potatoes
- Wild Mushroom Risotto
- Three Cheese Tortellini
- Toasted Crumb Macaroni & Cheese

###ENTREES

**Please Select Two:**

- Sirloin Au Poivre
  - Seared Sirloin | Cracked Peppercorn Sauce

- Pan-Seared Red Fish
  - Red Fish | Roasted Red Pepper Butter Sauce

- Southern Smothered Chicken
  - Seared Chicken | Pan Gravy

- Blackened Salmon
  - Charred Atlantic Salmon | Blackened Seasoning

- Brined Pork Chop
  - Apple Cider Brined | Herb Butter

- Herb Crusted Tenderloin
  - Oven Roasted | Zip Sauce

- Citrus Herb Chicken
  - Citrus Herb Marinated | Pan Jus
**Salad**

Please select one

**Baby Spinach**
Candied Bacon | Cage Free Egg | Wild Texas Mushrooms
Aged Sherry Vinaigrette

**Hearts of Romaine**
Focaccia Crostini | Shaved Local Parmesan Reggiano
Creamy Caesar Dressing

**Caprese**
Marinated Heirloom Tomato | Fresh Buffalo Mozzarella | Baby Arugula
Ciabatta Croutons | Olive Oil & Balsamic

**House**
Baby Greens | Tomato | Cucumber | Carrots
Balsamic Vinaigrette

**Entrée**

Please select one

**Brown Butter & Sage Chicken**
Giant Mushroom Ravioli | Charred Asparagus
Brown Butter Sage & Caper Sauce

**Seared Yellow Fin Tuna**
Asparagus & Lobster Hash | Truffled Vinaigrette

**Saint Arnold Braised Wagyu Flat Iron Steak**
Roasted Corn & Poblano Polenta Cake | Rainbow Chard | Guajillo Demi

**Striped Sea Bass**
Miso Butter Sauce | Sweet Potato Puree | Confit Porcini Mushrooms

**Filet Mignon**
Espresso Bordelaise | Caramelized Leek Potato Cake | Wild Mushroom Duxelle

**Chicken Paillard**
Roasted Fingerling Potatoes | Brown Butter Green Beans
Marinated Tomato | Olive & Caper Tapenade
LATE NIGHT MENU

PRETZEL DISPLAY $7.50 Per Person
- Pretzel Rods
- Pretzel Bites
- Beer Cheese
- Yellow Mustard

LOVE YOU S’MORE $9 Per Person
- Marshmallows
- Hershey’s Chocolate Bars
- Graham Crackers
- Peanut Butter
- Nutella
- Sliced Strawberries

SLIDER STATION $14 Per Person
- Classic Fried Chicken
- Honey Butter Smear
- Buttermilk Biscuit

CHURRO STATION $9 Per Person
- Cinnamon Sugar Churro
- Mexican Chocolate
- Grand Marnier Berry Compote
- Orange Cream Cheese

TACO TRUCK $14 Per Person
- Chipotle Skirt Steak
- Cilantro Lime Chicken
- Refried Black Beans
- Salsa Fresca
- Corn Tortillas

HOT WING STATION $12 Per Person
- Buffalo Hot Wings
- Garlic Parmesan Wings
- House Fries

SWEET MINIS $9.50 Per Person
- Chocolate Chip Cookies
- Fudge Brownies
- Rice Krispy Treats

Premium Bar & Hors D’Oeuvres
Appetizers Stations
Dinner Stations
Dinner Buffets
Plated Dinner
Late Night
Elegant Additions
SPECIALTY DRINK UPGRADES

UPGRADED PLATINUM BAR PACKAGE
Johnnie Walker Black Scotch | Crown Royal | Maker’s Mark Bourbon
Grey Goose Vodka | Captain Morgan Spiced Rum
Tanqueray Gin | Patron Tequila | Triple Sec
Chardonnay & Cabernet Sauvignon Wine from Dreaming Tree
Bud Light | Budweiser | Corona | Saint Arnold Seasonal | Michelob Ultra
Assorted Coca Cola Sodas | Juices | Spa Water

$6 per person
Add St. Arnold Seasonal Canned Beer
To Any Package $3 Per Person

SIGNATURE COFFEE STATION
(No Bartender Required)
Katz Coffee | Hot Herbal Teas | Flavored Syrups | Whipped Cream
Rock Candy Sugar Sticks
First hour $6 per person
Each additional hour $2 per person

INTERNATIONAL COFFEE BAR PACKAGE
(Bartender Required)
Kahlua | Grand Marnier | Bailey’s Irish Cream | Amaretto Di Saronno
Katz Coffee | Hot Herbal Teas | Flavored Syrups | Whipped Cream
Rock Candy Sugar Sticks
First hour $8 per person
Each additional hour $4 per person

SPECIALTY COCKTAILS
$8 per drink

SOUTHERN BELLE
Sweet Tea Vodka | Lemonade

SAY “I DO” SANGRIA
White Wine Sangria | Seasonal Fruit

MARRY ME MARGARITA
Tequila | Triple Sec | Lime

LOVE POTION
Vodka | Chambord Raspberry Liquor | Lemonade

GROOM’S GIMLET
Gin | Lime Juice | Soda Water

ALTAR-ED STATE
Bourbon Whiskey | Peach | Soda Water

ELEGANT ADDITIONS

Elegant Additions