

2 0 2 5 C A T E R I N G M E N U S



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Buffet Options

Buffet Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Breakfast selections:

ZOO CONTINENTAL

Fresh baked scones, fruit Danish and croissants **v**
 Individual assorted yogurt cups with honey roasted granola **v**
 Seasonal fresh fruit arrangement **v VE GF DF**

\$19/person

THE RAINFOREST

Fresh baked scones, fruit Danish and croissants **v**
 Scrambled eggs **v GF DF**
 Crispy bacon **GF DF**
 Spolumbo's maple breakfast sausage **GF DF**
 Poplar Bluff potatoes with caramelized onions and herbs **v DF**
 Seasonal fresh fruit arrangement **v VE GF DF**

\$24/person

MORNING GLORY

Fresh baked scones, fruit Danish and croissants **v**
 Buttermilk pancakes with Chantilly cream, field berry compote and maple syrup **v**
 Individual assorted yogurt cups with honey roasted granola **v**
 Scrambled eggs **v GF DF**
 Crispy bacon, Spolumbo's maple breakfast sausage **GF DF**
 Poplar Bluff potatoes with caramelized onions and herbs **v DF**
 Seasonal fresh fruit arrangement **v VE GF DF**

\$27/person

Upgrades:

ADD EGGS BENEDICT

With back bacon

+\$7/person

ADD VEGAN SAUSAGE **v VE GF DF**

+\$5/person

UPGRADE SCRAMBLED EGGS TO 3 CHEESE STYLE EGGS **v GF**

+\$2/person

ADD CHEF-ATTENDED OMELETTE BAR

With smoked ham,
peppers, onions,
tomatoes, mushrooms
and cheese **GF**

+\$8 /person

All Buffet Breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and assorted teas.



Plated Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Breakfast selections:

SUNRISE BREAKFAST

Scrambled eggs, *Spolumbo's* maple breakfast sausage, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$24/person

ANGUS BEEF FILET AND BOWDEN FARM FREE RANGE EGG

3oz. Angus beef filet served with *Bowden Farm* egg, chimichurri, fresh fruit and *Poplar Bluff* potatoes with caramelized onions and herbs.

\$32/person

BANANA BREAD FRENCH TOAST

Spolumbo's maple breakfast sausages, Chantilly cream, fresh fruit, salted caramel sauce.

\$24/person

BREAKFAST BURRITO

Filled with ham, cheese, bell pepper. Accompanied by salsa fresca, sour cream, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$26/person

ZOO BENEDICT

Two poached *Bowden Farm* free range eggs with Canadian bacon, toasted English muffins, hollandaise sauce, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$28/person

All plated breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and teas along with fresh baked scones, fruit Danish croissants and whipped butter (shared at the table, family style).



Private Brunch Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Fresh baked scones, fruit Danish and croissants **v**

Buttermilk pancakes with chantilly cream, field berry compote and maple syrup **v**

Scrambled eggs **GF DF V**

Crispy bacon and *Spolumbo's* maple breakfast sausage **GF DF**

Poplar Bluff potatoes with caramelized onions and herbs **DF V**

Artisan tangled greens with assorted vinaigrettes **GF V**

Hearts of romaine salad, lemon garlic croutons, parmesan cheese and bacon bits

Chef fresh seasonal salad **v**

Artisan antipasto platter **GF**

Chef choice of alternate entrée

Variety of cakes and pastries **v**

Fresh seasonal fruit arrangement **V VE GF DF**

Variety of fruit juices

Starbucks shade grown coffee and assorted teas

Plus choose from these chef carved stations:

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef, seasoned with our specialty dry rub and served with a caramelized shallot merlot jus and creamy horseradish aioli **GF DF**

\$48/person

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$46/person

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OW = Ocean Wise™



Themed Coffee Breaks

30 guest minimum. \$5/person surcharge for groups of less than 30.

Themed Coffee Breaks are options to accompany lunch or breakfast events. Coffee and tea ordered on consumption.

BAKER'S DELIGHT **v**

Selection of whole fruit
(1 pc/person)

Variety of freshly baked scones, croissants and Danishes
(1.5 pc/person)

\$11/person

FITNESS BREAK **v**

Selection of whole fruit

Greek yogurt and wild berry compote parfait

House-made energy bars **GF**

\$12/person

"REV IT UP" BREAK **v**

Energy drinks and Vitamin Water

House-made energy bars **GF**

Fresh seasonal fruit arrangement
GF DF V VE

\$12/person

SUMMER BREEZE **v**

Fruit kabobs

Soft serve sundaes with assorted toppings

\$12/person

MEDITERRANEAN AFTERNOON **v**

Roasted red pepper hummus

Tomato bruschetta and tzatziki sauce

Oven baked garlic pita chips

\$14/person

CARNIVAL **v**

Theater style popcorn

Cotton candy

Mini donuts

Twizzlers

\$12/person

BISTRO BREAK

Charcuterie and cheese board

A selection of local and imported cured meats and cheeses, grainy mustard, pickles, and crackers

\$14/person

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Deluxe Buffet Lunch Menu

30 guest minimum. \$10 per person surcharge for groups of less than 30.

Included with this menu:

Fresh baked rolls and whipped butter **v**

Soup du jour

Organic gathered tangled greens with assorted dressings **v GF**

Hearts of romaine salad with lemon garlic croutons, parmesan and bacon bits

Chef selection of potato **v**

Chef selection of seasonal vegetable **v GF DF**

Variety of pastries

Fresh seasonal fruit selection **v VE GF DF**

Starbucks shade-grown coffee and assorted teas

Plus your choice of two entrées:

SMOKED ALBERTA BEEF BRISKET

Saskatoon berry demi-glace, Zoo Grown microgreens **GF DF**

FREE RANGE CHICKEN SUPREME

Grilled lemon and tarragon jus **GF DF**

BLACKENED STEELHEAD TROUT FILET

Tomato and mango salsa **GF DF OW**

COCONUT CHICKPEA CURRY

Roasted cauliflower florets, fresh herbs **GF DF v VE**

\$40/person

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Themed Buffet Lunch Menu

30 guest minimum. \$10 per person surcharge for groups of less than 30.

ZOO DELI BOARD

Soup du jour

Freshly baked artisan rolls, whipped butter **v**

Local artisan greens with assorted vinaigrettes **v GF**

Hearts of romaine salad with lemon herb croutons, asiago cheese and bacon bits

Selection of artisan meats **GF DF**

Sliced assorted cheeses **v GF**

Tomato, lettuce and pickle **GF DF V VE**

Variety of condiments **v GF**

Assorted pastries and squares **v**

\$32/person

Gluten free breads available for \$3/person

BURGER BAR

Soup du jour

Variety of freshly baked buns and ciabatta **v**

Local artisan greens with assorted vinaigrettes **v GF**

Crispy French fries **DF V VE**

Top Grass beef burgers and grilled free range chicken breast **GF DF**

Sliced assorted cheese **v GF**

Tomato, lettuce, onions, dill pickle coins **GF DF V VE**

Variety of condiments **v GF**

Variety of inspired desserts **v**

\$34/person

Gluten free bread available for \$3/person

Veggie burgers available for \$5 each

Bacon (3pc/person) \$3/person

BUILD YOUR OWN FAJITA

Aztec tortilla soup **GF DF V VE**

Corn and black bean salad with Mexican vinaigrette **GF DF V VE**

Warm soft flour tortillas **DF V**

Cumin chili dusted Alberta beef tenderloin and chicken breast **GF DF**

Medley of roasted peppers and onions **GF DF V VE**

Mexican rice **GF DF V VE**

Salsa fresca, sour cream, guacamole, shredded lettuce, chipotle crème fraîche and shredded cheeses **v GF**

Variety of inspired desserts **v**

\$39/person

Gluten free tortilla available for \$3/person

All Buffet Lunches include Starbucks Shade Grown coffee and assorted teas.



Themed Buffet Lunch Menu

30 guest minimum. \$10 per person surcharge for groups of less than 30.

TASTE OF BANGKOK

Thai coconut soup **GF DF V VE**

Mango tangled greens with Thai sesame dressing **GF DF V VE**

Vegetable spring rolls with sweet chili sauce **DF V**

Coconut Thai jasmine rice **GF DF V VE**

Thai beef panang curry with summer vegetables, and Zoo Grown kaffir lime leaves **GF DF**

Pad Gra Prow chicken with Zoo Grown basil and Thai chili **GF DF**

Thai inspired desserts **v**

\$36/person

TUSCAN AFFAIR

Freshly baked garlic baguette and ciabatta buns, whipped butter **v**

Hearty minestrone soup **DF V**

Tomato and bocconcini salad with fresh basil **V GF**

Traditional caesar salad with lemon herb croutons, Parmesan and bacon bits

Oven roasted chicken thighs with Tuscan creamy garlic sauce **GF**

Ricotta gnocchi with creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives

Variety of inspired desserts **v**

\$34/person

Gluten free bread available for \$3/person

Chef attended big parmesan wheel, with tricolour fusilli, Alfredo sauce, truffle oil, fresh herbs

\$10/person (Minimum 75 guests)

ALBERTA HOUSE

Freshly baked rolls and whipped butter **v**

Chipotle corn chowder **V GF**

Local artisan greens with assorted vinaigrettes **V GF**

Coleslaw with tangy dressing **V GF**

Little Potato Company tricolour potatoes with caramelized onion and herbs **GF DF V VE**

Lethbridge Family Farms BBQ style pulled pork **GF DF**

Smoked Alberta beef brisket Saskatoon berry demi-glace, Zoo Grown microgreens **GF DF**

Variety of inspired desserts **v**

\$39/person

Gluten free breads available for \$3/person

GREEK ODYSSEY

Fresh baked bread rolls and pita with whipped butter **v**

Avgolemono Soup **GF DF**

Traditional Greek salad **GF V**

Lemon Greek potatoes **GF DF V VE**

Seasonal vegetables **GF DF V VE**

Oregano, garlic and lemon chicken thighs **GF**

Alberta beef and lamb moussaka

Variety of inspired desserts **v**

\$38/person

Gluten free breads available for \$3/person



Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls with
seasonal whipped butter **v**

Gluten free buns available: \$3/bun

Artisan greens with assorted
vinaigrettes **GF V**

Hearts of romaine salad with
lemon, garlic croutons, parmesan
cheese and bacon bits

Chef selection of fresh
seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

Chef selection of fresh
seasonal vegetables **GF V**

Variety of mousses,
cakes and pastries **v**

Seasonal fresh fruit
arrangement **GF DF V VE**

Starbucks shade grown
coffee and assorted teas

See next page for entrée selections.

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Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Choose one carved entrée:

OVERNIGHT BAKED HAM

Maple bourbon glaze and *Brassica* grainy mustard **GF DF**

\$58/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$60/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$64/person

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$69/person *Upgrade to whole roast beef tenderloin: add \$16/person*

ROASTED PORK LOIN

Stuffed with apple, prune and caramelized onion, served with spiced rum pan jus **GF**

\$60/person

Choose one alternate entrée:

BAKED COD

Thai inspired coconut sauce

GF DF OW

BAKED STEELHEAD TROUT

Lemon caper buerre blanc sauce **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

FRESH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**



Build-Your-Own BBQ Buffet

50 guest minimum. \$10/person surcharge for groups of less than 50.

This menu includes:

TOP GRASS BEEF BURGERS HOT DOGS

Grass fed all-beef patties. Hot dogs served with fresh baked buns, tomato, lettuce, onions, dill pickle coins, cheese slices, ketchup, relish and mustard

Add sauerkraut, hot peppers and diced onions +\$2/person

Add sautéed mushrooms and caramelized onions +\$4/person



SUMMER SLAW

With kale and coleslaw vinaigrette

GF V

HOMESTYLE POTATO SALAD

With Zoo Grown pea shoots

GF DF V

INFUSED ICED TEA

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

Plus choose one additional side dish:

COUNTRY STYLE BAKED BEANS

With chipotle essence **GF DF V VE**

CORN ON THE COB

With butter **GF V**

GRILLED VEGETABLES

With fresh herbs **GF DF V VE**

BAKED POTATO WITH "THE WORKS"

With butter, sour cream, bacon bits and chives **GF**

Additional Side Dish selection +\$3/person

And choose one House-made Dessert:

FRESH SLICED WATERMELON

GF DF V VE

STRAWBERRY SHORTCAKE **v**

Available gluten free +\$2/person

ASSORTED HOUSE-MADE SEASONAL SQUARES **v**

PEACH CRUMBLE **v**

*Additional Dessert selection +\$3/person
Add assorted ice cream treats +\$5/pc
Add cotton candy +\$4/bag
Add popcorn +\$3/person
Add assorted potato chips +\$3/bag*

\$32/adult • \$24/child (3-12 yrs)

Lunch or dinner. Menu items selected apply to entire party. Full bar service (host or cash) available for an additional charge. Canned Pepsi products/bottled water can be added at \$3 each and charged per consumption.

ELEVATE YOUR BBQ BUFFET

See next page for additions.



Elevate Your BBQ Buffet

50 guest minimum. \$10/person surcharge for groups of less than 50.

Additional entrée selections:

SMOKEHOUSE ALBERTA BEEF CHILI

Slow-cooked chili with corn and black beans and a hint of smoky chipotle **GF DF**

\$6/person

MAPLE BOURBON ST. LOUIS BBQ RIBS

Braised and grilled pork side ribs in a sweet and spicy house-made BBQ sauce **GF DF**

\$12/person

BBQ CHICKEN THIGHS

Chicken thighs marinated in a sweet but bold sauce and barbecued for that rustic backyard taste **GF DF**

\$8/person

SPOLUMBO'S ITALIAN SAUSAGE

With sauerkraut and dijon mustard **GF DF**

\$7/person

ASIAN SPICY ALBERTA BEEF BRISKET

Brassica mustard demi glaze

GF DF

\$12/person

VEGAN BURGER

Vegetable protein **GF DF V VE**

\$5/person

CHIPOTLE GRILLED STREET CORN **v**

\$6/person

SMOKEHOUSE PULLED PORK

Smoky hickory BBQ sauce

\$6/person

CHEF ATTENDED OPEN FIRE STEELHEAD TROUT

Tomato and mango salsa

GF OW

\$15/person

(Minimum 100 guests)

Additional dessert selection:

ICE CREAM SUNDAE STATION

Vanilla ice cream with Variety of toppings like candy gummies, Skor pieces, Oreo crumbs, salted caramel sauce and more **v**

\$9/person

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Premium BBQ Buffet Experience

50 guest minimum. \$10/person surcharge for groups of less than 50.

Starters:

ARTISAN DINNER ROLLS

With seasonal whipped butter **v**

Gluten free buns available: \$3/bun

CAESAR SALAD

Hearts of romaine salad with lemon, garlic, croutons, parmesan cheese and bacon bits **GF V**

HOMESTYLE POTATO SALAD

With Zoo Grown pea shoots **GF DF V**

GREEK SALAD WITH FETA **GF V**

Entrées:

FRESH GRILLED TO ORDER

RIBEYE STEAK **GF DF**

BBQ CHICKEN THIGHS **GF DF**

GRILLED VEGETABLE KEBAB

GF DF V VE

CHEF ATTENDED OPEN FIRE STEELHEAD TROUT

Tomato and mango salsa

GF DF OW

\$15/person

(Minimum 100 guests)

Dessert and beverages:

ASSORTED HOUSE-MADE SEASONAL SQUARES **v**

FRESH SLICED WATERMELON

GF DF V VE

INFUSED ICED TEA

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

\$60/person

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Plated Meal Options

Plated Lunch Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

All Plated Lunches include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum two courses required.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

\$7/person

POTATO LEEK CHOWDER **GF DF V VE**

\$7/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig and white balsamic dressing **GF DF V VE**

\$8/person

COMPRESSED WATERMELON SALAD

Charred jalapeño, Brassica honey citrus vinaigrette, baby greens mesclun, olive oil snow, kalamata olive dust **V GF DF**

\$8/person

CAESAR SALAD

Double smoked bacon, lemon scented croutons and grated parmigiana

\$8/person

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Plated Lunch Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée selections:

FREE RANGE CHICKEN SUPREME LEMONE

Oven roasted with lemon tarragon jus, herb roasted baby potatoes **GF DF**

\$27/person

OVEN BAKED STEELHEAD TROUT

Lemon caper beurre blanc and "Little Potato Company" herb smashed potatoes **GF**

\$29/person

RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

\$24/person

FIRE GRILLED AAA NEW YORK STEAK

Herb butter, onion rings, garlic toast, caesar salad (cooked medium rare)

\$32/person

All entrées are served with seasonal vegetables.

Dessert selections:

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti **v**

\$9/person

SEASONAL FRUIT TART

Vanilla bean pastry cream, assorted fresh fruit and berries **v**

\$9/person

CARAMELIZED WHITE CHOCOLATE PANNA COTTA

Sponge toffee, fresh berries **GF v**

\$9/person

FRENCH PASTRIES AND TARTS

Variety of fresh made decadent desserts served family style **v**

\$9/person

DARK CHOCOLATE SOY MOUSSE

With fresh berries **GF DF v VE**

\$9/person

(dietary option only)

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Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls,
Zoo Grown microgreens **GF V**

THAI COCONUT CURRY VEGETABLE BISQUE

Crispy basil **GF DF V VE**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish,
grape tomatoes, fig and sherry maple
vinaigrette **GF DF V VE**

COMPRESSED WATERMELON POKE SALAD

Mesclun greens, rainbow radish, pickled
vegetable, mango, Togarashi dressing **GF DF V VE**

CAESAR SALAD

Double smoked bacon, lemon scented croutons
and grated parmigiana

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

PAN SEARED HOKKAIDO SCALLOP

+\$12/person (pc)

GRILLED PRAWN BROCHETTE

with lemon garlic butter **GF OW**

+\$10/person (3pc)

All Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum three courses required.



Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

OVEN BAKED STEELHEAD TROUT FILLET

Sweet Thai black rice, soy lime ginger sauce **GF DF OW**

\$58/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus, Café de Paris herb whipped butter, Yam and Agria potato purée **GF**

\$82/person

MEDALLIONS OF ALBERTA PORK TENDERLOIN

Port wine fig jus, yam and Agria potato purée **GF**

\$56/person

ALBERTA LAMB DUO

Pistachio crusted lamb rack, braised shoulder, roasted yam and Agria potato purée, roasted garlic cream sauce and Shiraz wine jus **GF**

\$75/person

FREE RANGE CHICKEN SUPREME

Gratin potato, Pinot Noir infused jus **GF**

\$58/person

SURF AND TURF

Medallion of Alberta beef tenderloin, prawn brochette, wild rice Agria potato purée, Cabernet Sauvignon infused jus and lemon garlic cream sauce

\$65/person

PAN SEARED HALIBUT FILLET

Sweet Thai black rice, Thai coconut basil cream sauce **GF DF OW**

\$69/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic Poplar Bluff mashed potatoes, rosemary demi-glace **GF**

\$68/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$46/person

CHICKPEA CURRY

Basmati rice **GF DF V VE**

\$46/person

CAULIFLOWER STEAK

Sweet Thai rice, chimichurri sauce **GF DF V VE**

\$46/person

VEGAN BOWL

Basmati rice, vegetable pakora, pickled vegetable, coconut vindaloo sauce **GF DF V VE**

\$43/person

PORCINI AND WILD MUSHROOM RAVIOLI

Wilted arugula, tomato, pepper, saffron and kalamata olives **V**

\$46/person

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Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Dessert Selection

Organizers choice of one Dessert Selection per group.

CHOCOLATE OLIVE OIL PYRAMID CAKE

Chocolate, olive oil, and almond meal cake with raspberry coulis, fresh berries and chocolate garnish (contains nuts)

GF V

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti

V

CITRUS MERINGUE TART

Fresh seasonal berries and coulis

V

Gluten friendly tarts available to substitute for additional: \$3/pc

DARK CHOCOLATE SOY MOUSSE

With fresh berries

GF DF V VE

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À la Carte Options

À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Hot hors d'oeuvres (Stationed):

SURF AND TURF SKEWER

Selva shrimp and Spolumbo's spicy chorizo, sun dried tomato pesto

GF OW

\$41/dozen

SPOLUMBOS CHORIZO STUFFED MUSHROOM

\$40/dozen

PETITE TRUFFLE BAKED POTATO

Asiago cheese, smoked paprika, chives GF V

\$36/dozen

BOMBAY VEGETABLE SAMOSA

Cucumber raita V

\$38/dozen

PAKORA VEGETABLE BITE

Sweet tamarind sauce

GF DF V VE

\$38/dozen

FREE RANGE BUTTER CHICKEN SKEWER

Tandoori and yogurt marinated chicken GF

\$40/dozen

STEAMED PORK AND SHRIMP SHUMAI

Soy, lime and ginger drizzle

\$41/dozen

JAPANESE GYOZA

Chicken dumpling, ponzu chili sauce DF

\$38/dozen

Hot hors d'oeuvres (Passed):

ALBERTA BEEF YORKIE

Shaved Alberta beef, natural jus, peas, mint, goat cheese GF

\$44/dozen

TEMPURA FRIED CAULIFLOWER

Curry crème fraiche V

\$36/dozen

COCONUT CRUSTED TIGER SHRIMP

House-made pineapple salsa

\$44/dozen

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney V

\$40/dozen

CRISPY ALBERTA PORK BELLY

Sweet chili lemongrass, chives GF DF

\$42/dozen

OVEN BAKED FALAFEL BITE

Mini naan, tzatziki GF V

\$36/dozen

ROASTED TOMATO BISQUE

Crispy basil, cheese mousse GF V

\$33/dozen

MUSHROOM ARANCINI

Truffle aioli V

\$42/dozen

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À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Cold hors d'oeuvres (Stationed):

MANGO SALAD ROLL

Pineapple aioli, cucumber slivers **GF DF V VE**

\$38/dozen

ASSORTED SUSHI

Pickled ginger, wasabi **ow**

\$48/dozen (Minimum 10 dozen)

SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF DF OW**

\$42/dozen

TOMATO BOCCONCINI SKEWER

Balsamic glaze, Zoo Grown basil **v**

\$34/dozen

Cold hors d'oeuvres (Passed):

TUNA POKE

Wonton crisp, wasabi aioli, sesame seeds and cucumber slices **DF OW**

\$42/dozen

ZOO CURED STEELHEAD GRAVLAX

Blini, Aquavit dill cream cheese **ow**

\$44/dozen

COMPRESSED WATERMELON

Kalamata dust, maple lemon thyme simple syrup **GF DF**

\$32/dozen

DUCK CONFIT

Blini, Zoo Grown sour cherry compôte

\$40/person

ROASTED ALBERTA BEEF STRIPLOIN

Horseradish herb aioli, garlic rubbed crostini

\$40/dozen

APRICOT CHICKEN SALAD

Mini naan, curry mayonnaise

\$40/person

Desserts (Stationed or Passed)

MINI DARK CHOCOLATE POT DE CREME **v GF**

\$38/dozen

CHOCOLATE DIPPED OREO **v**

\$40/dozen

LEMON MERINGUE TARTLET **v**

\$36/dozen

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



À la Carte Cocktail Reception

50 guest minimum.

Chef Stations:

CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

AAA Alberta beef striploin (3oz) seasoned with our special blend of herbs and spices and slowly roasted. Served on mini ciabatta with an assortment of condiments.

\$18/person

FLAMBÉ SHRIMP STATION

Tomato, peppers, fennel, pernod and fine herb on garlic herb crostini **GF**

\$20/person (4pc)

SEAFOOD CANOE STATION

Selection of east or west coast oysters, Steelhead trout gravlax and tiger prawns, horseradish, lemon, hot chili sauce, ponzu chili mignonette, vodka lemon and chive mignonette, wasabi aioli, cocktail sauce and a variety of pickles **OW**

\$32/person

(Minimum 75 people)

SIGNATURE LIVE EDGE CHARCUTERIE BOARD

Fresh sliced cured meats, domestic and international cheeses, exotic fruit, dried fruit, pickles, rain coast crackers, ciabatta, preserves

\$29/person

(Minimum 100 people)

WATERMELON POKE BOWL

Mesclun greens, rainbow radish, pickled vegetable, mango, Togarashi dressing **GF DF V VE**

\$17/person

ALBERTA OVERNIGHT BRAISED BEEF SHORT RIB AND ROASTED GARLIC MASHED POTATO MARTINI

Crispy onions, Okanagan red wine demi-glace

\$20/person

BUILD-YOUR-OWN BUDDHA BOWL STATION

Wild rices and variety of organic Zoo Grown microgreens, fresh vegetables, beans, dried seeds, sprouts and dressings **GF DF V VE**

\$15/person

RISOTTO STATION

CHICKEN

Chicken, black garlic, asparagus, sundried tomato, cream, asiago **GF**

\$16/person

VEGETABLE

Local grilled vegetables and goat cheese **GF V**

\$13/person

V = Vegetarian

VE = Vegan

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OW = Ocean Wise™



À la Carte Cocktail Reception

50 guest minimum.

Pasta Stations:

RAVIOLI FILLED WITH PORCINI MUSHROOMS

Garlic cream sauce, roasted bell pepper, baby arugula, Broxburn cherry tomato v

\$17/person

CHEF ATTENDED BIG PARMESAN WHEEL

With tricolour fusilli, Alfredo sauce, truffle oil, fresh herbs, bacon bits, chicken, grilled vegetables

\$20/person (Minimum 75 guests)

Dessert Buffets:

CALLEBAUT CHOCOLATE FONDUE

Free-flowing chocolate served with seasonal fresh fruit, strawberries, marshmallows and lady fingers for dipping v

\$14/person

CHEF ATTENDED FLAMBÉ DONUT HOLE STATION

Spiced rum, vanilla gelato, variety of toppings such as chocolate sauce, salted caramel sauce and Oreo crumbs v

\$15/person

SWEET ESCAPE

A display of house-made desserts including cakes, tartlets, squares, pastries, mousses and a decadent chocolate fountain with strawberries and seasonal fruits to dip v

\$18/person



À la Carte Cocktail Reception

Must be ordered in conjunction with a cocktail or meal package. 50 guest minimum.

Add-ons:

CHARCUTERIE

A selection of local and imported cured meats, grainy mustard, pickles, crackers **GF**

\$14/person

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$14/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$7/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits **v VE GF DF**

\$8/person

MINI SPOLUMBO'S SAUSAGE SLIDER

Pork sausage, French rolls, pickled onions, banana peppers, saurkraut, grainy mustard **DF**

\$13/person

TRADITIONAL POUTINE BAR

Crispy French fried potatoes, with rich beef gravy, cheese curds, bacon bits and green onions

\$12/person

TACO BAR

Warm soft taco, pork carnitas, salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde and shredded cheeses

\$14/person

Gluten free tortillas available: \$3/tortilla

MEDITERRANEAN AFTERNOON

Roasted red pepper hummus, tomato bruschetta and tzatziki sauce with oven baked garlic pita chips **v**

\$12/person

LATE NIGHT FLATBREADS

Three varieties: BBQ chicken, margherita, local sausage and bell pepper

\$16/person

BUILD YOUR OWN SLIDER BAR

Miniature angus beef patties grilled and served with fresh baked buns, lettuce, tomato, pickles, red onions, sliced cheddar cheese, ketchup and mustard

\$13/person

SLIDER ENHANCEMENTS:

- Roasted Vegetable Slider
+ \$2/person
- BBQ Pulled Pork
+ \$3/person
- Gluten Free Buns
+ \$3/person

CANDY BAR

Assorted candy, cotton candy, popcorn

5 servings: \$8
7 servings: \$10

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VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



À la Carte Snack Breaks

Must be ordered in conjunction with a cocktail or meal package. 15 guest minimum.

Baked Selections

FRESHLY BAKED BANANA BREAD v
\$4/person

SOFT AND CHEWY COOKIES v
\$3/person

MUFFIN TULIP v
\$4 each

HOUSE-MADE ENERGY BAR v
\$6 each

FRESH-BAKED CINNAMON BUNS v
Cream cheese icing
\$5/pc.

ASSORTED BAKED GOODS v
Fresh-baked croissants, Danishes and scones
\$6/person

Fruit and Veggies

FRUIT KABOBS GF DF V VE
\$5/person

INDIVIDUAL WILD BERRY SMOOTHIES GF V
\$6 each
Dairy-friendly option available

FRESH VEGETABLE PLATTER WITH HERB DIP GF V
\$7/person

FRESH FRUIT ARRANGEMENT GF DF V VE
Variety of tropical and seasonal fruits
\$8/person

Bistro Choices

CHARCUTERIE GF
A selection of local and imported cured meats, grainy mustard, pickles and crackers
\$14/person

ARTISAN CHEESE BOARD v
With a variety of crackers
\$14/person

Treats

INDIVIDUAL POTATO CHIPS GF V
\$3 each

FRESH THEATER-STYLE POPCORN GF V
\$3/person

VARIETY OF ICE CREAM NOVELTIES v
\$6 each

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Weddings

Wedding Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls with seasonal whipped butter **v**

Gluten free buns available: \$3/bun

Artisan greens with assorted vinaigrettes **GF V**

Hearts of romaine salad with lemon, garlic croutons, parmesan cheese and bacon bits

Chef selection of fresh seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of carved entrée

Organizer's choice of alternate entrée

Chef selection of fresh seasonal vegetables **GF V**

Variety of mousses, cakes and pastries **v**

Seasonal fresh fruit arrangement **GF DF V VE**

Starbucks shade grown coffee and assorted teas

See next page for entrée selections.

v = Vegetarian **VE** = Vegan **GF** = Gluten-Friendly **DF** = Dairy-Friendly **OW** = Ocean Wise™

Wedding Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Choose one carved entrée:

OVERNIGHT BAKED HAM

Maple bourbon glaze and *Brassica* grainy mustard **GF DF**

\$58/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$60/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$64/person

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$69/person *Upgrade to whole roast beef tenderloin: add \$16/person*

ROASTED PORK LOIN

Stuffed with apple, prune and caramelized onion, served with spiced rum pan jus **GF**

\$60/person

Choose one alternate entrée:

BAKED COD

Thai inspired coconut sauce

GF DF OW

BAKED STEELHEAD TROUT

Lemon caper buerre blanc sauce **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

FRESH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**



Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls,
Zoo Grown microgreens **GF V**

THAI COCONUT CURRY VEGETABLE BISQUE

Crispy basil **GF DF V VE**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish,
grape tomatoes, fig and sherry maple
vinaigrette **GF DF V VE**

COMPRESSED WATERMELON POKE SALAD

Mesclun greens, rainbow radish, pickled
vegetable, mango, Togarashi dressing **GF DF V VE**

CAESAR SALAD

Double smoked bacon, lemon scented croutons
and grated parmigiana

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

PAN SEARED HOKKAIDO SCALLOP

+\$12/person (pc)

GRILLED PRAWN BROCHETTE

with lemon garlic butter **GF OW**

+\$10/person (3pc)

All Wedding Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter as well as a Late Night Snack of assorted cheeses, crackers and fresh seasonal fruit. Minimum three courses required.



Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

OVEN BAKED STEELHEAD TROUT FILLET

Sweet Thai black rice, soy lime ginger sauce **GF DF OW**

\$58/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus, Café de Paris herb whipped butter, Yam and Agria potato purée **GF**

\$82/person

MEDALLIONS OF ALBERTA PORK TENDERLOIN

Port wine fig jus, yam and Agria potato purée **GF**

\$56/person

ALBERTA LAMB DUO

Pistachio crusted lamb rack, braised shoulder, roasted yam and Agria potato purée, roasted garlic cream sauce and Shiraz wine jus **GF**

\$75/person

FREE RANGE CHICKEN SUPREME

Gratin potato, Pinot Noir infused jus **GF**

\$58/person

SURF AND TURF

Medallion of Alberta beef tenderloin, prawn brochette, wild rice Agria potato purée, Cabernet Sauvignon infused jus and lemon garlic cream sauce

\$65/person

PAN SEARED HALIBUT FILLET

Sweet Thai black rice, Thai coconut basil cream sauce **GF DF OW**

\$69/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic Poplar Bluff mashed potatoes, rosemary demi-glace **GF**

\$68/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$46/person

CHICKPEA CURRY

Basmati rice **DF GF V VE**

\$46/person

CAULIFLOWER STEAK

Sweet Thai rice, chimichurri sauce **GF DF V VE**

\$46/person

VEGAN BOWL

Basmati rice, vegetable pakora, pickled vegetable, coconut vindaloo sauce **GF DF V VE**

\$43/person

PORCINI AND WILD MUSHROOM AGNOLOTTI

Wilted arugula, tomato, pepper, saffron and kalamata olives **V**

\$46/person

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Dessert Selection

Organizers choice of one Dessert Selection per group.

CHOCOLATE OLIVE OIL PYRAMID CAKE

Chocolate, olive oil, and almond meal cake with raspberry coulis, fresh berries and chocolate garnish (contains nuts) **GFV**

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti **v**

CITRUS MERINGUE TART

Fresh seasonal berries and coulis **v**

Gluten friendly tarts available to substitute for additional: \$3/pc

DARK CHOCOLATE SOY MOUSSE

With fresh berries

GF DF V VE

WEDDING CAKE CUTTING AND PLATING

\$3/person

With whipping cream,
berries and coulis

\$6/person

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Other Menu Offerings

Celebration of Life

Hot hors d'oeuvres:

Minimum order of five dozen per selection.

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney v

\$40/dozen

FREE RANGE BUTTER CHICKEN SKEWER

Tandoori and yogurt marinated chicken GF

\$40/dozen

PAKORA VEGETABLE BITE

Sweet tamarind sauce GF DF V VE

\$38/dozen

TEMPURA FRIED CAULIFLOWER

Curry crème fraîche v

\$36/dozen

Cold hors d'oeuvres:

Minimum order of five dozen per selection.

MANGO SALAD ROLL

Pineapple aioli, cucumber slivers GF DF V VE

\$38/dozen

SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce GF DF OW

\$42/dozen

DUCK CONFIT

Blini, Zoo Grown
sour cherry compôte

\$40/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Horseradish herb aioli, garlic rubbed crostini

\$40/dozen

Chef Stations:

30 guest minimum. \$10/person surcharge for groups of less than 30.

CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

AAA Alberta beef Striploin (3oz) seasoned with our special blend of herbs and spices and slowly roasted. Served on mini ciabatta with an assortment of condiments.

\$18/person

FLAMBÉ SHRIMP STATION

Tomato, peppers, fennel, pernod and fine herb on garlic herb crostini GF

\$20/person (4pc)

RISOTTO STATION

CHICKEN

Chicken, black garlic, asparagus, sundried tomato, cream, asiago cheese GF

\$16/person

VEGETABLE

Local grilled vegetables and goat cheese GF V

\$13/person

v = Vegetarian

ve = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Celebration of Life

Platters:

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$12/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits

v VE GF DF

\$8/person

MEDITERRANEAN AFTERNOON

Roasted red pepper hummus, tomato bruschetta and tzatziki sauce with oven baked garlic pita chips **v**

\$12/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$7/person

CHARCUTERIE

A selection of local and imported cured meats, grainy mustard, pickles, crackers **GF**

\$14/person

SOFT AND CHEWY COOKIES **v**

\$3/person

FRENCH PASTRIES

Variety of French pastries freshly made by our pastry chef (3 pcs/person)

\$8/person

TRADITIONAL POUTINE BAR

Crispy French fried potatoes, with rich beef gravy, cheese curds, bacon bits and green onions

\$12/person

ASSORTED BAKED GOODS

Fresh baked croissants, Danishes and scones **v**

\$5/person



Drinks

Bar Service

Highballs

WELL LIQUORS

<i>Vodka:</i>	Skyy
<i>Gin:</i>	Bombay Sapphire
<i>White Rum:</i>	Captain Morgan's White
<i>Spiced Rum:</i>	Captain Morgan's Spiced
<i>Whiskey:</i>	Canadian Club
<i>Tequila:</i>	El Tequileño Reposado
<i>Bourbon:</i>	Bulleit

\$8 (1oz)

ENHANCEMENTS

<i>Vodka:</i>	Wild Life Wild Wolf
<i>Whiskey:</i>	Crown Royal
<i>Scotch:</i>	Glenlivet 12 yr
<i>Gin:</i>	Wild Life Rundle Bar Gin
<i>Tequila:</i>	Casamigos Blanco
<i>Bourbonish:</i>	Woodford Reserve
<i>Rum:</i>	Bumbo Original

\$10 (1oz)

Beer

BEER

Moosehead: Lager/Cracked Canoe
Corona

\$8

CIDER AND CRAFT/READY TO DRINK COCKTAILS

Angry Orchard Cider
Wild Life Craft Cocktails: Problem Bear/Let 'R
Buck
Olé: Chili Mango/Paloma

\$10

LOCAL CRAFT BEER

Artisan Local Craft (rotational)
Annex A Moment in the Sun
Annex Amber Ale
Annex Forward Progress Ale
Fernie What the Huck

\$10 (473ml)

Wine by the Glass

TRULY WILD SAUVIGNON BLANC

Calgary Zoo exclusive private label white wine from Mendoza, Argentina

\$8 (5oz glass)

TRULY WILD CABERNET SAUVIGNON

Calgary Zoo exclusive private label red wine from Mendoza, Argentina

\$8 (5oz glass)

ELEVATED WINE (rotational)

Red / White

\$10 (5oz glass)

Cocktails and Zero Proof Options

Zoo Cocktails

PEACOCK MARGARITA

El Tequileño, Blue Curaçao, butterfly flower simple syrup, lime juice

SHAFT

Skyy Vodka, Kahlua, cold brew, oat milk

ZOO OLD FASHIONED

Bulleit Bourbon, brown sugar simple syrup, bitters

\$12 (2oz)

Non-alcoholic

Soft Drinks and Juices
\$4

Proudly serving 

Classic Specialty Cocktails

Mojito: classic, raspberry, coconut, or passionfruit

Grey Hound

Classic Martini

Cosmopolitan

Violette French 75

Espresso Martini

Ranch Water

Add up to 2 specialty cocktails to your event.

If you have an idea of a specialty cocktail let us know and we will work with our team to make it happen.

Zero Proof Cans

Atypique: Gin & Tonic/Amaretto Sour/Sparkling

Red Sangria

Rotational Non- alcoholic Beer

Olé: Chili Mango/Paloma

\$7

Zero Proof Crafted Cocktails

FAUX 75

A non-alcoholic twist on a classic. Atypique Gin & Tonic, lemon juice, butterfly pea flower simple syrup

NON-ALCOHOLIC APEROL SPRITZ

Undone non-alcoholic Italian Bitter Aperitif, Angostura Bitters, tonic

NON-ALCOHOLIC BLUE MARGARITA

Undone non-alcoholic Smokey Mezcal, butterfly pea flower simple syrup, Blue Curaçao syrup, lime Juice

\$7

White Wine and Sparkling

ZOO WINE PRIVATE LABEL SAUV. BLANC
MENDOZA, ARGENTINA

Fresh citrus, grapefruit and green tangerine accompany tropical notes. Fruity flavors, that gives potency and persistence in the palate.

\$40

CAMPAGNOLA PINOT GRIGIO
VENETO, ITALY

Light straw in colour. Aromas are fine, elegant, clean and intense. On the palate, it is dry with a pleasant green apple aftertaste.

\$50

VILLA MARIA SAUV. BLANC
MARLBOROUGH,
NEW ZEALAND

Fresh and vibrant aromas jump out of the glass, such as lemongrass, jalapeno peppers and fresh herbs. Ripe citrus and tropical fruit flavors make for a delicious drop.

\$60

11TH HOUR CHARDONNAY
CALIFORNIA, USA

This wine offers a bouquet of ripe apple, pear, and citrus, enhanced by subtle hints of vanilla and toasted oak. Its well-rounded texture and balanced acidity create a smooth, lingering finish.

\$50

BLASTED CHURCH - HATFIELD'S FUSE VQA
OKANAGAN VALLEY, CANADA

This wine features a medley of tropical fruit, citrus, and floral aromas. Enjoy its balanced acidity and smooth finish, showcasing the distinctive terroir of Canada's Okanagan Valley.

\$70

FUISSE MÂCON VILLAGES
BURGUNDY, FRANCE

This wine features fresh citrus, grapefruit and green tangerine notes delivered with tropical notes. It has a crispy finish leaving lingering fruity flavours.

\$80

BURROWING OWL CHARDONNAY
OKANAGAN VALLEY, CANADA

This wine features rich notes of apple, pear, and vanilla with a hint of oak. Enjoy its balanced acidity and creamy finish, showcasing the exceptional quality of Canada's Okanagan Valley.

\$110

Sparkling

VILLA MARCHESI PROSECCO
VENETO, ITALY

This wine features fresh notes of green apple, pear, and white peach. Enjoy its fine bubbles and crisp finish, capturing the lively spirit of Italy's Veneto region.

\$50

FAUSTINA ROSÉ BRUT
RIOJA, SPAIN

This wine features fresh red berry and delicate floral aromas. Enjoy its lively bubbles and crisp finish, capturing the vibrant essence of Spain's Rioja region.

\$55

VEUVE CLICQUOT
CHAMPAGNE, FRANCE

This wine features vibrant notes of apple, citrus, and toasted brioche. Enjoy its fine bubbles and balanced finish, exemplifying the elegance of France's Champagne region.

\$115

Red and Rosé Wine

ZOO WINE PRIVATE LABEL CABERNET SAUVIGNON

MENDOZA, ARGENTINA

Eucalyptus and pepper add to the complexity the presence of red and black fruits. On the palate, black pepper, and sweet tannins its softness transforms it into a delicate and elegant wine.

\$40

UMA COLLECTION MALBEC

MENDOZA, ARGENTINA

This wine features bold blackberry, plum, and subtle spice aromas. Enjoy its smooth tannins and rich finish, highlighting the vibrant character of Argentina's Mendoza region.

\$45

GERARD BERTRAND CORBIERES

LANGUEDOC-ROUSSILLON, FRANCE

With vibrant aromas of ripe black fruits, subtle pepper, and herbal notes, it offers a harmonious blend of richness and finesse. The balanced tannins and lingering finish make it a sophisticated choice for any wine enthusiast.

\$50

HENRY OF PELHAM BACO NOIR

NIAGARA PENINSULA, CANADA

This wine features ripe dark fruit, smoky, and earthy aromas. Enjoy its bold structure and smooth finish, showcasing the unique terroir of Canada's Niagara Peninsula.

\$55

CHATEAU STE MICHELLE CABERNET SAUVIGNON

WASHINGTON STATE, USA

This wine offers a rich tapestry of blackcurrant, cherry, and subtle notes of cedar and vanilla. With its structured tannins and well-balanced acidity, it delivers a refined and lasting finish.

\$60

GREY MONK MERLOT

OKANAGAN VALLEY, CANADA

This wine features ripe plum and berry flavors with hints of chocolate and a touch of spice. Its supple tannins and balanced acidity create a harmonious, velvety finish.

\$80

BURROWING OWL CABERNET FRANC

OKANAGAN VALLEY, CANADA

This wine reveals vibrant notes of red berries, ripe plum, and subtle herbal undertones, complemented by a touch of pepper and oak. Its elegant structure and smooth tannins provide a refined and lingering finish.

\$110

GÉRARD BERTRAND CÔTE DES ROSES ROSÉ

LANGUEDOC, FRANCE

This elegant wine features delicate notes of fresh strawberries, citrus, and a hint of floral essence. Its vibrant acidity and smooth texture offer a beautifully balanced and sophisticated experience.

\$70

Beverage Service

Hot Beverages

FRESHLY BREWED SHADE GROWN STARBUCKS COFFEE

Regular or decaf

Silex: \$40 *15 cups*

Cambro: \$125 *50 cups*

ASSORTED TEA

\$3/bag

HOT APPLE CIDER

Silex: \$40 *15 cups*

Cambro: \$125 *50 cups*

Cold Beverages

INFUSED WATER

Orange, vanilla and cinnamon or cucumber mint

Pitcher: \$20 *Serves 8-10*

Cylinder: \$70 *Serves 50*

100% FRUIT JUICE

Apple, orange or cranberry

Pitcher: \$35 *Serves 8-10*

Cylinder: \$150 *Serves 50*

FRUIT PUNCH

Pitcher: \$35 *Serves 8-10*

Cylinder: \$150 *Serves 50*

TRADITIONAL HOME BREWED ICED TEA

Pitcher: \$25 *Serves 8-10*

Cylinder: \$115 *Serves 50*

OLD FASHIONED LEMONADE

Pitcher: \$25 *Serves 8-10*

Cylinder: \$115 *Serves 50*

Upgrade to herb infused lemonade: +\$1/guest

ALCOHOLIC BEVERAGE CYLINDERS

Delicious drinks in a self-serve cylinder. Choose from vodka and Zoo Grown herb infused lemonade, fresh fruit sangria (red, white or rosé) or rum and pineapple punch

\$250 *Serves 50*

Serving suggestions based on average consumption.

Individual Beverages

SOFT DRINKS

Assorted Varieties

\$3/can

JUICES

Assorted Varieties

\$4/bottle

INDIVIDUAL MILK

White or Chocolate

\$3/carton

THANK YOU FOR SUPPORTING WILDLIFE CONSERVATION

