

Detroit Zoo Wedding Venues

WILDLIFE INTERPRETIVE GALLERY:

A beautiful, historic building with the most outstanding feature — the lush, tropical Butterfly Garden. A perfect setting for a romantic ceremony, up to 100 guests standing.

Rental 6:30 p.m. – 10:30 p.m. \$3,000

Capacity - 150 seated / 250 strolling. Includes tables, linens, chairs and parking.

POLK PENGUIN CONSERVATION CENTER:

This center provides views of penguins above and below water as the birds swim, dive and soar around you and your guests.

Capacity – 170 seated / 200 strolling. Includes tables, linens, chairs and parking.

RACKHAM FOUNTAIN:

This exquisite fountain, with two bronze bears standing 10 feet tall in the center of a formal pool, is an awe-inspiring venue for an evening wedding ceremony. Available April through September.

Includes up to 200 chairs and parking.

ARCTIC RING OF LIFE:

The Nunavut Gallery provides breathtaking underwater views of polar bears and seals. Have your dinner or cocktail reception winding through a 300,000-gallon chilled marine environment. Available May through September.

Capacity - 50 seated / 75 strolling. Includes tables, linen, chairs, one tram to transport guests to and from event and parking.

COTTON FAMILY WETLANDS BOARDWALK:

Your event experience on the Boardwalk will transport your guests into the world of wildlife and nature. The floating boardwalk will bring your guests into the heart of Michigan wetlands with the native fish, frogs, turtles and birds. Available June through August.

Rental 6:30 p.m. – 8:30 p.m. _____\$1,000

Capacity - 90 seated / 150 strolling. Includes tables, linens, chairs and parking.



All rentals include a one-hour ceremony rehearsal. Hours and rates subject to change. Zoo facilities may not be rented for any event that the Zoo deems inconsistent with its character and/or its mission of Celebrating and Saving Wildlife.



Wedding Menus

WEDDING BUFFET up to 150 guests \$54 per person

HORS D'OEUVRES (choice of two)

Seasonal fresh fruit, topped with berries

Seasonal farm fresh crudités tray with ranch dip and vegan bean dip

Artisan cheeseboard with grapes and crackers

SALAD (choice of one)

Market house salad with tomato, English cucumber, garbanzo bean, carrot and housemade croutons

Caesar salad with shredded parmesan and housemade croutons

Michigan salad with greens, carrots, dried cherries, red onion, tomato, cucumber, Mandarin oranges and walnuts

ENTREES (choice of two)

French style chicken with fresh thyme pan jus Sear roasted salmon with lemon dill butter Braised beef tenderloin tips with wild mushroom bordelaise Three cheese tortellini with charred tomato, fresh basil and parmesan

Say "IDO"" at the DETROIT ZOO

SIDES (choice of two)

Garlic and herb-mashed Yukon gold potatoes Roasted fingerling potatoes Dauphinoise potatoes Caramelized onion rice pilaf Sunshine blend of green beans, yellow beans and carrots Squash blend with zucchini, yellow squash, tomato and red onion Glazed carrots with fresh parsley and dill Roasted fresh asparagus (seasonal)

> Additional 21% service charge plus 6% sales tax added to all food and beverage. Four-hour venue rental required.

INCLUDES:

Cake-cutting service Oven-fresh assorted rolls with whipped butter

Coffee, decaffeinated coffee, tea, water and soft drinks

Price based on minimum 50 guests or \$150 additional fee. Pricing is subject to change.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

To confirm your event today, contact Megan Warren at **(248) 336-5805** or email **mwarren@dzs.org**



Wedding Menus

WEDDING PLATED DINNER up to 150 guests \$62 per person

HORS D'OEUVRES (choice of three)

Vegetable spring roll with Chinese plum sauce Tomato basil bruschetta with fresh basil and balsamic glaze Brie en croute with raspberry and almonds Spanakopita with Greek citrus yogurt sauce Smoked salmon and cucumber with cream cheese and dill Coconut shrimp with green curry mango Thai chicken satay with spicy peanut sauce Mini beef wellington with bleu cheese dipping sauce

SALAD (choice of one)

Market house salad with tomato, English cucumber, garbanzo bean, carrot and housemade croutons

Caesar salad with shredded parmesan and housemade croutons

Michigan salad with greens, carrots, dried cherries, red onion, tomato, cucumber, Mandarin oranges and walnuts

ENTREES (choice of two)

French style chicken with fresh tarragon béarnaise Sear roasted salmon with braised leeks and a lemon, caper beurre blanc

Angus roast beef with rosemary demi-glace Ricotta gnocchi with brown butter and fried sage

SIDES (choice of two)

Garlic and herb mashed Yukon gold potatoes Roasted fingerling potatoes Dauphinoise potatoes Caramelized onion rice pilaf Sunshine blend of green beans, yellow beans and carrots Squash blend with zucchini, yellow squash, tomato and red onion Glazed carrots with fresh parsley and dill Roasted fresh asparagus (seasonal)

> Additional 21% service charge plus 6% sales tax added to all food and beverage. Four-hour venue rental required. Place cards with menu selection required.

INCLUDES:

Cake-cutting service

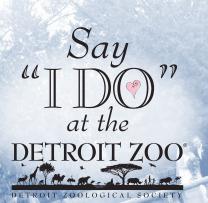
Oven-fresh assorted rolls with whipped butter

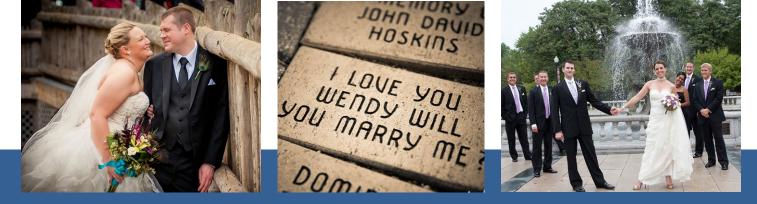
Coffee, decaffeinated coffee, tea, water and soft drinks

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Wedding Bar Menus

BAR PACKAGE

FULL BAR

Liquors

Dewars Scotch, Jim Beam Bourbon, Bacardi Superior Rum, Smirnoff Vodka, Seagram's Gin and Southern Comfort

House Wine

Cabernet Sauvignon, Chardonnay and Moscato

Beer

Budweiser, Bud Light, Shock Top and Craft Beer

Two hours	<i>\$18 per guest</i>
Three hours	<i>\$22 per guest</i>
Four hours	<i>\$26 per guest</i>

Bars to include: assorted soft drinks, water, mixers, ice, garnish and napkins.

BEER AND WINE BAR

House Wine

Cabernet Sauvignon, Chardonnay and Moscato

Beer

Budweiser, Bud Light, Shock Top and Craft BeerTwo hours.Two hours.\$14 per guestThree hours\$17 per guestFour hours\$20 per guest

Bars to include: assorted soft drinks, water, ice and napkins.

Additional 21% service charge plus 6% sales tax added to all food and beverage.

ENHANCE:

Champagne Toast Top Shelf Liquor

Price based on minimum 50 guests or \$150 additional fee.

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