



EVENING UNDER THE STARS AT THE AUDUBON ZOO *by Land or by Lazy River*

Venue

Land - Zoo Picnic Pavilion

The ZPP includes a covered pavilion with ceiling fans to cool you off even on the warmest of evenings, house music, seating for 200 guests and horseshoes.

Two Hour Event - \$1,000

Three Hour Event - \$1,300

Open 7 Days a Week, Year Round

Lazy River - Cool Zoo/Gator Run

Private use of Cool Zoo, wild and wet splash park, and Gator Run, a 750 foot lazy river with two sand beaches.

Rafts are included for all floaters and life jackets (required for children under 48 inches)

Two Hour Event - \$2,500

Three Hour Event - \$3,000

Open 7 days a week until October 2



Audubon Catering





Menu Packages

Easy Does It

Includes unlimited Hamburgers and Hot Dogs, Two Sides, One Dessert and Soft Drinks

From the Grill

Unlimited Hamburgers and Jumbo All-Beef Hot Dogs
Buns, Lettuce, Tomato, Onions, Pickles, Chili and Condiments

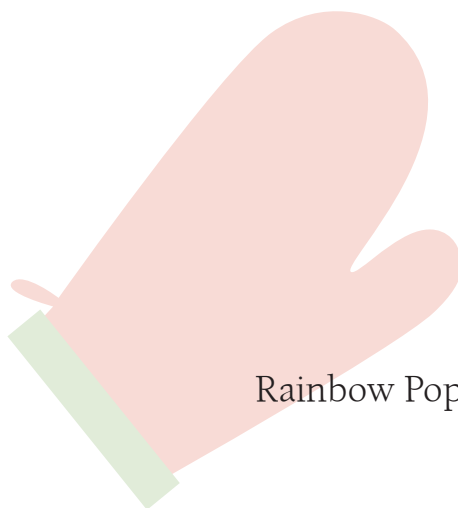
Side Items

(Choose Two)

Baked Beans, Traditional Potato Salad,
Cole Slaw, Macaroni and Cheese,
Chilled Pasta Primavera Salad,
Fresh Fruit Salad

Dessert

(Choose One)



Fudge Brownies,
Assorted Jumbo Cookies,
Ice Cream Novelties Including
Rainbow Pops, Ice Cream Sandwiches and Ice Cream Cups


Beverages

Pepsi, Diet Pepsi, Mist Twist, Orange Soda, Root Beer,
Lemonade and Iced Tea

\$26.00 per Person,

Plus 10.75% Tax and 22% Service Charge

Menus are designed for a minimum of 50 people





The Big Grill Package

Includes Choice of Two Grilling Stations, Two Sides, One Dessert and Soft Drinks
Unlimited Hamburgers and Jumbo All-Beef Hot Dogs
Buns, Lettuce, Tomato, Onions, Pickles, Chili and Condiments

Grilling Stations

(Choose Two)

Tri Tip Steak Topped with a Chimichurri Sauce
Served over Kale and Quinoa Salad

Boneless Grilled Chicken Breast Served with Bun with Memphis,
Kansas City and St. Louis Barbecue Sauces on the Side

Grilled Charcuterie of Alligator Sausage, Andouille Sausage, Cajun Smoked Sausage, Boudin,
Roasted Red Peppers, Poblano Peppers, Asparagus and Portobello Mushrooms,
Accompanied by Assorted Mustards, Aioli and Rolls

Grilled Tilapia with a Purple Cabbage, Red Onion, Cilantro Salad Tossed with a
Lime Vinaigrette Dressing on Flour Tortilla served with Guacamole, Salsa,
Shredded Cheddar Jack, Sour Cream, and Chipotle Lime Crema

Side Items

(Choose Two)

Assortment of Grilled Vegetables with Goat Cheese and Basil Salad

Blue Cheese Cole Slaw with Bacon

Gourmet Potato Salad with Red Potatoes, Tasso, Shallots and a Honey Creole Mustard Mayonnaise

Grilled Sweet Corn on the Cob Station with
Toppings of Feta, Cilantro, Lime, Garlic Butter, Bacon and Parmesan Cheese

Dessert Station with Server

(Choice of One)

Grilled Pound Cake topped with Strawberry Coulis, Whipped Cream and Vanilla Ice Cream

S'more Station with Graham Crackers, Hershey Chocolate Bar and Marshmallow

Grilled Banana Topped with Bananas Foster Sauce and Vanilla Ice Cream

Beverages

Pepsi, Diet Pepsi, Mist Twist, Orange Soda, Root Beer,
Lemonade and Iced Tea

\$42.00 per Person,

Plus 10.75% Tax and 22% Service Charge

Menus are designed for a minimum of 50 people

