



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.

Tubes are included for all floaters.

Life jackets for children under 48 inches, are included and required.

Two Hour Event - \$2,500

Three Hour Event - \$3,000

Four Hour Event - \$3,500

Five Hour Event - \$4,000

Open 7 days a week June - August, weekends only May & September



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

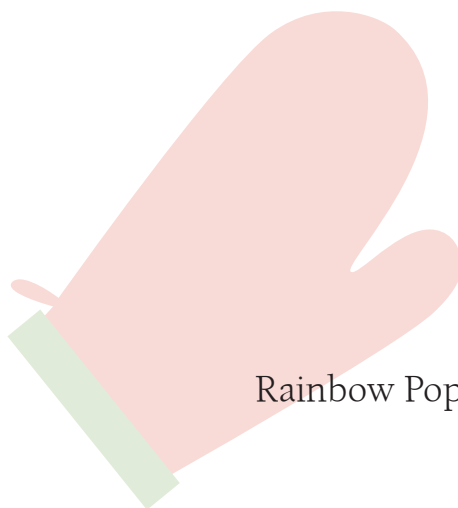
Side Items

(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



Beverages

Frozen Drinks

Daiquiri Machine Included on Site

Available Flavors:

Strawberry, Piña Colada, Margarita

\$75.00 per Gallon with Alcohol

\$45.00 per Gallon without Alcohol

(Minimum of 5 Gallon Purchase at a Time)

Basic Bar

Domestic Beer and Wine

\$15.00 per Person for Two Hours

\$19.00 per Person for Three Hours

Bottled Water

\$3.00 per Bottle

Full Bar Options

All Bar Service Includes: Beer, Wine, Club Soda, Tonic, Sour Mix, Rose's Lime, Bloody Mary Mix, Dry Vermouth and Juice (Cranberry, Grapefruit, Orange and Pineapple)

Garnishes: Lemons, Limes, Olives and Cherries

Brand Selections

Prices Include Disposable Serving Products Where Applicable.

Super Premium Bar

Chivas Regal Scotch

Eagle Rare Single Barrel Bourbon

Forty Creek Whiskey

Grey Goose Vodka

Bombay Sapphire Gin

Mount Gay Rum

Kendall Jackson Reserve Chardonnay

Kendall Jackson Cabernet Sauvignon and Merlot

Coors, Coors Light and Heineken or

Abita Amber, Abita Light and Heineken

\$22.00 per Person for Two Hours

\$28.00 per Person for Three Hours

Premium Bar

Dewar's Scotch/Glen Quentin Scotch

Buffalo Trace Bourbon

Rich and Rare Reserve Whiskey

Absolut Vodka/Epic Vodka

Bombay Gin

Margaritaville Rum

Robert Mondavi Woodbridge Chardonnay

Robert Mondavi Woodbridge Merlot

Coors, Coors Light and Heineken or

Coors, Coors Light and Abita Amber

\$18.50 per Person for Two Hours

\$23.00 per Person for Three Hours

Call Bar

Glen Quentin Scotch

Old Charter Bourbon

Canadian Hunter Blended Whiskey

Platinum Vodka

Platinum Gin

Margaritaville Rum

Robert Mondavi Woodbridge Chardonnay

Robert Mondavi Woodbridge Merlot

Coors, Coors Light and Heineken or

Coors, Coors Light and Abita Amber

\$17.00 per Person for Two Hours

\$21.00 per Person for Three Hours

Mojito Bar

As an Upgrade to any Full Bar Package

Includes Traditional Mojitos and

Your Choice of One Specialty Mojito

One Bartender is Complimentary for Every 150 Guests

Traditional Mojito

Light Rum, Fresh Lime Juice, Simple Syrup, Fresh Mint and Lime Slices for Garnish

Specialty Mojito Selections

Strawberry, Blueberry, Blackberry or Watermelon (When in Season)

\$7.00 per Person for Up to Three Hours

One Bartender is Complimentary in Increments of every 75 Guest Count Liquor, Beer, and Wine Brands are Subject to Change without Notification. All Beverage Options are Subject to 10.75% Tax and 22% Service Charge



Something Extra

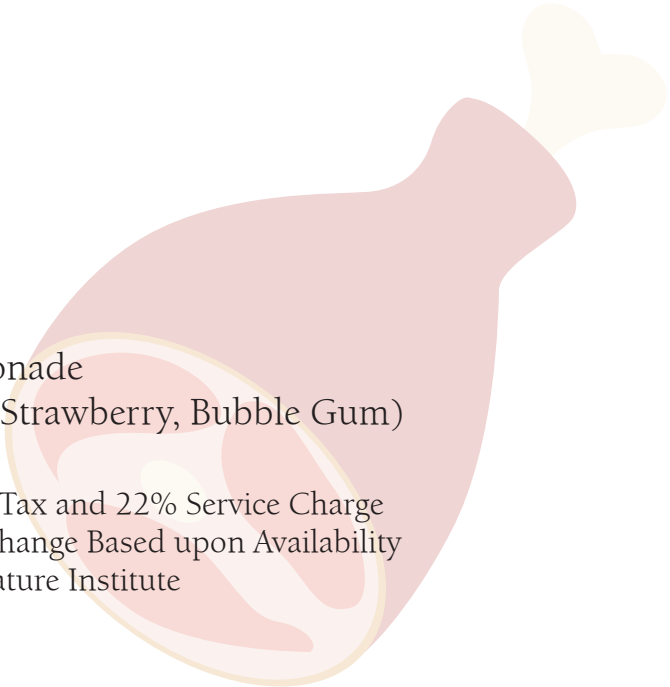
Snoball Stand

Two Hour Event -\$395 Includes up to 100 Snoballs
Three Hour Event -\$600 Includes up to 150 Snoballs
\$2.25 for Each Additional Snoball

Eleven Flavors Available on site Two Flavors per Snoball

- Bubble Gum
- Strawberry
- Spearmint
- Grape
- Cherry
- Chocolate Cream
- Coconut Cream
- Ice Cream
- Ice Coffee Cream
- Nectar Cream
- Sugar Free Pink Lemonade
- Rainbow (Ice Cream, Strawberry, Bubble Gum)

Snowballs are Subject to a 10.75% Sales Tax and 22% Service Charge
Menu Items and/or Prices are Subject to Change Based upon Availability
and/or Costs Audubon Nature Institute



Audubon Catering

Summer menus are designed for a minimum of 50 people

