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)

**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

**Call Bar**  
Glen Quentin Scotch  
Old Charter Blended 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

**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

**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

**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

**Mojito Bar**  
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