Private Party Space
Zoo Picnic Pavilion

Open from 6:00 to 9:00 PM during Audubon Zoo Lights presented by Children’s Hospital New Orleans

Check for Availability

Host your next private party in the middle of Zoo Lights! The Zoo Picnic Pavilion includes fenced green space surrounded by stately live oak trees. Amenities such as a covered pavilion, private restrooms, seating, and lawn games make this the perfect location for corporate or family gatherings. There is a convenient entry gate in the parking lot and a private gate leading directly to the main area of Zoo Lights.

• Zoo Picnic Pavilion: Up to 800 people
• Facility Rental: $800.00 for up to Three Hours
• Food and Beverage Minimum: $1,000.00, Plus 10.20% Tax and 23% Service Charge
• Audubon Zoo Lights Admission: $10 per person (additional)
• Children under 24 months admitted for free

Facility rental includes staff to manage your event, existing outdoor furniture for seating up to 200 guests, private restrooms, house music, television, compostable service-ware, and security.
# A La Carte Menu

(Menu Items-Based on 50 Portions Each)

## Grazing Stations

### Grilled Vegetables
Vegetables Grilled to Perfection, which may include: Red and Green Bell Peppers, Yellow Squash, Zucchini, Broccoli, Asparagus, and Baby Carrots, with Herb Dip

$262.50 per platter

### Gourmet International and Domestic Cheeses
A Variety of Wheels and Wedges of Cheeses, which may include: Wisconsin Cheddar, Monterey Jack, Brie, Smoked Gouda, Port Salut, Chevre, Havarti and Swiss, with Assorted Crackers

$150.00 per platter

### Fresh Seasonal Fruits
Sliced and Whole Seasonal Fruits, Which May Include: Strawberries, Grapes, Honeydew, Cantaloupe, Pineapple, Kiwi, Orange, and Mango, with Bittersweet Chocolate Dip

$150.00 per platter

## Cocktail Reception Stations

<table>
<thead>
<tr>
<th>Mixed Green Salad with Cucumbers and Tomatoes with Ranch and Balsamic Dressing</th>
<th>Caesar Salad</th>
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<tbody>
<tr>
<td>$262.50 per bowl</td>
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<table>
<thead>
<tr>
<th>Three Cheese Tortellini Mozzarella, Provolone &amp; Ricotta Rolled into Mini Tortellini with an Arugula Basil Pesto</th>
<th>Crawfish Audubon Pasta Crawfish Sautééd with Pasta, Butter, Garlic, and Chives and Tossed with a Seasoned Cream Sauce</th>
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<tbody>
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<td>$250.00 per pan</td>
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<tr>
<th>Shrimp and Arugula Basil Pesto Shrimp Sautééd in an Arugula Basil Pesto Cream</th>
<th>Pasta Atchafalaya Chicken and Andouille Sausage with Pasta Tossed in a Tasso Cream Sauce</th>
</tr>
</thead>
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<tr>
<th>Pasta Primavera Grilled Garden-Fresh Seasonal Vegetables sautééd with Pasta in an Arugula Basil Pesto</th>
<th>Golden Fried Chicken Tenders with Honey Mustard Dipping Sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>$250.00 per pan</td>
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</table>
New Orleans Red Beans with Andouille Sausage Served with Louisiana Long Grain Rice
$300.00 per pan

Barbecued Pulled Pork with Bun and Condiments
$300.00 per pan

Golden Fried Bayou Catfish with Tartar Sauce
$300 per pan

Barbecued Beef Brisket with Bun and Condiments
$450.00 per pan

Chicken Orleans Boneless Chicken Sautéed with Diced Creole Ham, Brabant Potatoes, Green Onions, and Mushrooms
$300 per pan

Chicken and Sausage Gumbo served over Rice
$300 per pan

### SWEET TREATS

Traditional Bread Pudding with Rum Sauce
$250 per pan

White Chocolate Bread Pudding with White Chocolate Rum Sauce
$250 per pan

Bananas Foster Bread Pudding with Banana Rum Sauce
$250 per pan

Assorted Jumbo Cookies Chocolate Chip, Oatmeal Raisin, and White Chocolate Macadamia Nut
$27.50 per dozen

Chocolate Fudge Brownie
$27.50 per dozen

S’mores Station
Assorted Marshmallows, Hershey’s Milk, Dark, and White Chocolate Bars, Traditional and Chocolate Graham Crackers, Kiwi Sauce, and Raspberry Sauce
$6.95 per person

### WARM DELIGHTS

Coffee & Tea
Freshly Brewed Dark-Roasted Coffee and Decaffeinated Coffee with Cream and Sugar
$40.00 per gallon

Hot Chocolate
$40.00 per gallon

Warm Delights Enhancements
Presented with Chocolate Covered Spoons, Shaved Dark and White Chocolate, Whipped Cream, and Peppermint Sticks
Additional $3.50 per person

Food Items with an Asterisk (*) Must be Ordered Based on the Guest Guarantee
Menu Items and/or Prices are Subject to Change Based Upon Availability and/or Costs
Prices are Subject to a 23% Service Charge and Applicable Sales Tax and are Subject to Change
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BEVERAGE MENU

Pepsi, Diet Pepsi, Mist Twist, Orange Soda, Root Beer, Lemonade, Iced Tea, and Gatorade Lemon Lime
$6.00 per Person for 3 Hours

Keg Beer
(125 Cups per Keg)
Bud Light, Coors Light, or Miller Lite
$300.00 per Keg

Abita Amber
$350.00 per Keg

Wine
Trinity Oaks
Chardonnay, Merlot, or Cabernet Sauvignon
$28.00 per Bottle

Fruit Punch
$25.00 per Gallon

HOSTED BAR

Super Premium Bar
Chivas Regal Scotch, Eagle Rare Single Barrel Bourbon,
Legacy Canadian Whiskey, Forty Creek Whiskey,
Grey Goose Vodka, Wheatley Vodka,
Bombay Sapphire Gin,
Mount Gay Rum, Milagro Silver Tequila,
Kendall Jackson Reserve Chardonnay, Cabernet Sauvignon
and Merlot, Cristalino Sparkling Wine
Heineken, Abita Amber, and a choice of two of the
following: Coors Light, Bud Light, or Miller Lite

And a choice of Two Specialty Cocktails Served at the Bar

$39.00 per Person for 3 Hours

Premium Bar
Dewar’s Scotch, Glen Quentin Scotch,
Buffalo Trace Bourbon, Rich and Rare Reserve Whiskey,
Absolut Vodka, Wheatley Vodka,
Bombay Gin, Cane Run Rum, 1800 Blanco Tequila,
Trinity Oaks Chardonnay, Cabernet Sauvignon and
Merlot, Cristalino Sparkling Wine
Choice of Heineken or Abita Amber
and a choice of two of the following:
Coors Light, Bud Light or Miller Lite

And One Specialty Cocktail Served at the Bar

$33.00 per Person for 3 Hours

SPECIALTY COCKTAIL SELECTIONS

Hot and Spicy Cider
Cinnamon Whiskey and Hot Apple Cider Topped with Whipped Cream and Rimmed with Cinnamon Powder

Hot Irish Coffee
Irish Whiskey, Irish Cream, and Hot Coffee Topped with Whiskey Cream and Shaved Nutmeg

Kir Royale * Poinsettia

Call Bar
Glen Quentin Scotch, Old Charter Bourbon, Canadian
Hunter Blended Whiskey, Platinum Vodka, Platinum Gin,
Margaritaville Rum, Margaritaville Tequila, Trinity Oaks
Chardonnay, Cabernet Sauvignon, and Merlot
Choice of Heineken or Abita Amber and a choice of two of the following: Coors Light, Bud Light, or Miller Lite

$25.00 per Person for 3 Hours

House Bar
Legacy Scotch, Benchmark Bourbon, Imperial American
Whiskey, Taaka Vodka, Taaka Gin, Calypso Rum,
Margaritaville Tequila, Trinity Oaks Chardonnay, Cabernet
Sauvignon and Merlot.
Choice of Heineken or Abita Amber and a choice of two of the following: Coors Light, Bud Light, or Miller Lite

$21.00 per Person for 3 Hours