

TOLEDO ZOO

Holiday Menu 2023

Holiday Parties at the Toledo Zoo!

THE GREAT HALL (MUSEUM)

Maximum capacity: 150
Availability: Evenings until 11 p.m.

RELIC ROOM (MUSEUM)

Maximum capacity: 40
Availability: Evenings until 11 p.m.

CAPTAIN'S ROOM

Maximum capacity: 20
Availability: Evenings until 11 p.m.

MALAWI EVENT CENTER

Maximum capacity:
Malawi Event Center: 700
Sapphire Room: 300
Imperial Room: 200
Indigo Room: 200
Availability: Evenings until 11 p.m.



Lights Before Christmas

Lights Before Christmas Hours

November 17 – December 31, 2023

Monday - Thursday 3 - 8 p.m. (park closes at 9 p.m.)
Friday - Sunday 3 - 9 p.m. (park closes at 10 p.m.)

Lights Before Christmas Catering Admission Package

Adult Admission (age 12-59)
Child Admission (age 2-11)
Senior Admission (age 60+)
Children under 2

**Special admission is only offered to groups hosting catered events during Lights Before Christmas. Special admission includes parking in the Anthony Wayne Trail lot, admission to Lights and a catering event pass. All groups hosting events must have the special passes.*

Catering Requirements

Guarantees:

Attendance must be guaranteed 15 calendar days in advance. The number reserved will be considered a guarantee and charges will be made for the number served or the number reserved, whichever is greater.

Food & Beverage:

- All food and beverage service will be provided by the Toledo Zoo.
- Toledo Zoo uses only the highest quality sustainable seafood and strives to purchase locally grown foods whenever possible.
- The consumption of raw or uncooked food such as beef or chicken, which may contain harmful bacteria, may cause serious illness or death.

Tax & Service Charge:

- All prices are subject to an 22% service charge and 7.75% Ohio sales tax.
- All prices are subject to change without notice.

Toledo Zoo has a full-service staff and an executive chef to accommodate all your catering needs. If you desire a custom menu or have special needs, we are more than happy to help.

Toledo Zoo does not book any wedding-related events during Lights Before Christmas.

Hospitality Stop

Welcome, Warm Up and Hang Out (priced per person for 2 hours)*

Hospitality Stop

- Hot chocolate
- Coffee
- Hot cider
- Toffee brownies
- Holiday cookie trays

Room rental fees, parking and Lights Before Christmas admission are additional.

**Additional hour for an additional charge per person.*

Appetizer Stations

Priced per person for 90 minutes. (minimum of 40 people)

Appetizer Station

Choice of 4 or 5

- Meatballs (Swedish, sweet and sour, BBQ)
- Buffalo chicken bites with celery and ranch
- Cajun crab stuffed mushrooms
- Spinach and artichoke dip with fresh tortilla chips or warm pita wedges
- Fresh vegetables with dill dip
- Holiday cheese tray with assorted crackers
- Buffalo chicken dip with tortilla chips and celery
- Hummus with toasted pita
- House made chips with French onion dip
- Roasted nuts
- Coffee, iced tea and water

Appetizers

All appetizers are priced per person for 60 minutes.

Cucumber round with herb cream cheese
Bruschetta
Chicken satay bites with peanut sauce
Hummus and pita
Creamy feta dip with pickled cucumbers and grilled bread
Pretzel bites with cheese sauce

Meatballs (BBQ, Swedish, Sweet and Sour or Marinara)
Fried ravioli
Spinach and artichoke dip
Veggie tray
Cajun crab stuffed mushrooms
Buffalo chicken egg rolls
Cheese and cracker tray

Trays

100 piece shrimp cocktail tray
50 piece shrimp cocktail tray
Baked Brie in puff pastry with maple bacon jam and crackers (serves up to 30 people)

Trays Below Serve 50-75 guests

Mini crab cakes with lemon caper aioli
Beef and shrimp skewers with garlic herb butter

25 person minimum on all appetizers



Served Dinners

All priced per person. Served dinners require assigned seating, excluding dual entrees.

All served dinners include:

- Holiday salad (*fresh greens, cucumbers, tomatoes, shredded carrots, dried cranberries, feta and red onions*)
Choice of ranch, Italian, raspberry vinaigrette, balsamic vinaigrette, French or creamy poppy seed dressing
- Choice of two entrées
- Vegetarian option (*Choose a vegetarian entrée as your second option at no additional charge OR as a third option for an additional fee*)
- Chef's choice starch and vegetable, dinner rolls and butter, coffee, iced tea and water

The Snowman Choice of two entrées

- Sliced turkey served with turkey gravy
- Grilled herb chicken
- Greek style Mahi Mahi topped with feta and dill

The Reindeer Choice of two entrées or dual entrée option

- Sliced grilled flank steak with sautéed peppers, sweet soy and green onions
- Honey glazed ham
- Tender porkloin with rosemary cream sauce
- Chicken picatta topped with lemon gravy with capers, tomatoes and fresh parsley

Dual entrée:

- Beef & Chicken: 4 oz. beef tenderloin with a grilled chicken breast topped with an herb butter sauce

The Sleigh Ride Choice of two entrées or dual entrée option

- 6 oz. Blackened and grilled salmon with cajun cream sauce
- Chicken saltimbocca – lightly breaded chicken breast topped with prosciutto and melted cheese, sprinkled with fresh sage
- Marinated, seared, and sliced teres major steak with grilled lemon and garlic herb butter

Dual entrée:

- Surf & Turf: cajun shrimp skewer with a 4 oz. grilled beef tenderloin medallion

Kids Meal

- Chicken fingers, fries and fruit cup.

Vegetarian Options:

- Eggplant parmesan seasoned and deep fried over a bed of fettuccine noodles topped with marinara and parmesan
- Roasted mushroom risotto with creamy roasted mushroom sauce
- Pasta primavera with sautéed vegetables and pesto sauce
- Vegetable Napoleon served over bed of quinoa

We are happy to accommodate any custom menus or substitutions to existing packages.

Buffet Dinners

All priced per person, per 90 minutes serve time.

All buffet dinners include:

- Holiday salad (*fresh greens, cucumbers, tomatoes, shredded carrots, cranberries, feta and red onions*)
Choice of ranch, Italian, raspberry vinaigrette, balsamic vinaigrette, French or creamy poppy seed dressing
- Choice of two entrées
- Vegetarian option (*Choose a vegetarian entrée as your second option at no additional charge OR as a third option for an additional fee*)
- Chef's choice starch and vegetable, dinner rolls and butter, coffee, iced tea and water

Home for the Holidays choose two entrées

- Garlic rosemary roasted porkloin with stewed peppers and onions
- Sliced oven-roasted turkey and gravy with homemade stuffing
- Marinated herb chicken breast
- Beef stroganof

Merry Mistletoe Meal choose two entrées

- Sliced roasted beef with mushroom gravy
- Grilled chicken alfredo
- Honey glazed ham
- Kielbasa with sweet and sour cabbage

A Season for Celebrating choose two entrées

- Chicken cordon bleu with chicken veloute sauce
- Soy grilled flank steak topped with sautéed peppers and onions
- Greek-style Mahi Mahi topped with feta and dill
- Seared chicken marsala with a butter marsala sauce, mushrooms and herbs

Festival of Lights Feast choose three entrées

- Includes choice of two appetizers (*\$4 per person or less*)
- Herb roasted Teres major with grilled lemons
- Sliced oven-roasted turkey and gravy with homemade stuffing
- Marinated herb chicken breast
- Blackened and grilled salmon with cajun cream sauce
- Top round carving station with au jus and horsey sauce, and mushrooms
- Holiday cookie tray

Vegetarian Options:

- Eggplant parmesan seasoned and deep fried over a bed of fettuccine noodles topped with marinara and parmesan
- Roasted mushroom risotto with creamy roasted mushroom sauce
- Pasta primavera with sautéed vegetables and pesto sauce
- Vegetable Napoleon, served over bed of quinoa

Desserts *Two choices maximum and all priced per person*

Holiday cookies (2 per guest)

Red velvet cake

Flourless Chocolate torte with chocolate sauce (GF)

Traditional carrot cake

Layered lemon torte

Holiday cheesecake topped with peppermint candies and chocolate drizzle

Holiday Gathering Package

Package includes:

- Admission to Lights Before Christmas for all guests
- Parking for all guests
- Pizza (pepperoni & cheese)
- Cheese-filled bread sticks with marinara and ranch
- House salad (fresh greens, cucumbers, tomatoes, shredded carrots, pears and red onions)
Choice of ranch, Italian, raspberry vinaigrette, balsamic vinaigrette, French or creamy poppy seed dressing
- Coca-cola beverages (3 hours)
- Hot chocolate & coffee
- Holiday cookies

- *Food will be available for 90 minutes.*
- *Room subject to availability.*

For more information call the Group Sales Department at 419-385-5721 ext. 6001



Bar Service

All bars include:

- Coke, Diet Coke, Sprite, tonic and club soda, orange, cranberry and pineapple juices, Triple Sec, bar fruit, stirrers and cocktail napkins.

Open Bar

- Open bar service is based on amount consumed
- Minimum charge per hour, per bar, including bartender
- Priced per beverage

Cash Bar

- Priced per-bartender, per-hour
- Two bartenders per 100 guests are required
- Two-hour bar minimum
- Priced per beverage

House Bar

Domestic beer • House wine • House liquor • Soda

Select Bar

Domestic beer • Imported beer • Select wine • Select liquor • Soda

Premium Bar

Domestic beer • Imported beer • Premium wine • Premium liquor • Soda

Ask about adding craft beer or specialty drinks to your event!

- Cash bar prices include Ohio tax.
- Specific liquors can be added for an additional cost per bottle.

Individual Beverages

Hot chocolate

100% Colombian coffee, regular or decaffeinated

Chilled fruit punch

Freshly brewed iced tea

Lemonade

Dasani bottled water

Juices (*orange, pineapple and cranberry*)

Beverage Package for 3 hours

- Hot chocolate
- Hot tea
- Soda service

Equipment Rental

Equipment Rental

- Lavalier Microphone
- Risers *(Per 4' x 8' Section)*
- Floor Length Linens
- Laptop or Tablet
- Linen Chair Covers with Sashes
- Satin Table Runners
- Sequin Table Runners
- Sequin Table Cloths
- Charger Plates
- Data Projector
- White Cushioned Chairs
- Tech Time
- Chiavari Chairs
- Wheelchair
- Electric Scooter

**All rentals are subject to a delivery fee.*

All Venue Rentals

- **Animal Demonstrations** Priced per 1 hour
 - Sloth, Penguins, or 2 small animals

Please note: The welfare of our animals is our highest priority. Therefore the animal participation is under the discretion of the Zoo's animal staff. Animals cannot be guaranteed but we will try our best to ensure the animal of your choice.

- **Amusement Ride Tickets** Priced per ticket
 - Valid for Ice Slide, Train, or Carousel
- **Caricature/Face Painting Artists**
 - **Minimum 2 hour requirement** Priced per artist per hour

**Must use Zoo artists. Outside artists are not permitted unless approved by the Zoo.*

Conservation Today Program

At the Toledo Zoo, conservation is at the heart of what we do. The Conservation Today program is one way you can make a difference in the natural world.

Your guests will love the sophisticated design of our Conservation Today cards or plaque, along with the powerful message that lets them know you are making a difference for the natural world.

Please contact your sales representative to learn more.

Priced per card • 100 card minimum • Assortment of animals and colors available.

Directions

Toledo Zoo is located four miles south of downtown Toledo.

Traveling north or south:

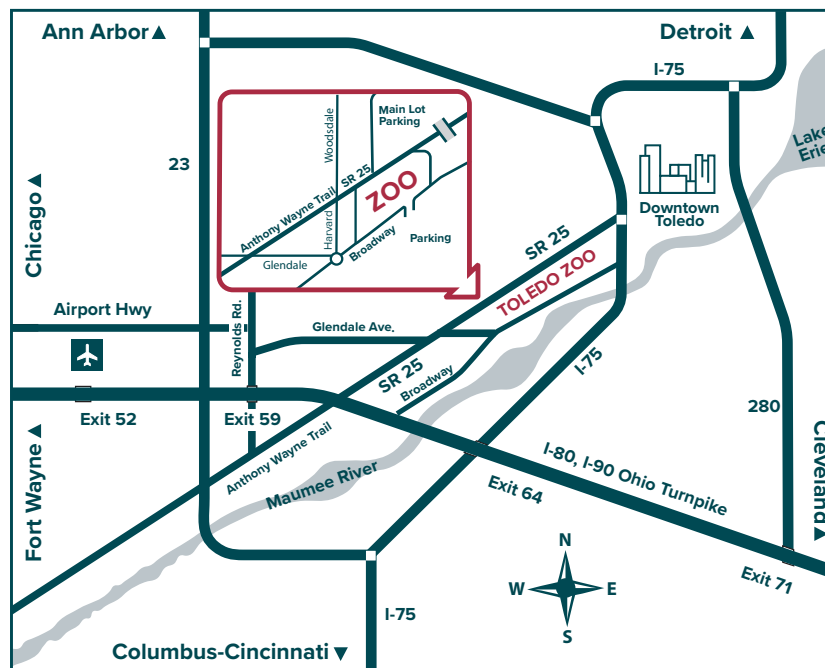
take I-75, exit at #201-A and you are five minutes away on S.R. 25 South.

Traveling east or west:

Take the Ohio Turnpike, (I-80/I-90) exit at gate 59 and you are approximately 10 minutes away by following Reynolds Rd. (U.S. 20) north to Glendale Ave. to the Anthony Wayne Trail (S.R. 25) or exit at gate 64, follow I-75 North to exit #201-A and follow S.R. 25 South.

- Please park in the main parking lot on the north side of the Anthony Wayne Trail and use the pedestrian bridge or tunnel to access historic side of Zoo.
- Handicap parking is available at the main parking lot.
- The pedestrian bridge and tunnel are handicap accessible.

Lights open at 3 p.m. - early arrival for your event is suggested to ensure parking.





Catering & Group Sales
PO Box 140130
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Non- Profit Org.
U.S. Postage
PAID
Toledo, Ohio
Permit No.707