

Chicago Zoological Society

EVENING
M E N U S

WELCOME

Join us here at Brookfeild Zoo, as we provide an extraordinary setting for any special occasion.

Receptions, dinners, dances... you name it, we can do it. We engage our guests in socially valuable experiences; work with your catering manager to add-on any of the incredible animal experiences & activities the Brookfield Zoo has to offer, to create a truly memorable experience for you & your guests!

Our unique venues & professional staff will make your event truly unforgettable. Plus, our catering & culinary teams will ensure that your event is elegant, exciting, & effortless.

HORS D'OEUVRE DISPLAYS

Service for up to 1 hour.

VEGETABLE CRUDITE

Heirloom Carrots | Cucumber | Radish
Cauliflower | Celery | Cherry Tomatoes
Served with Ranch & Hummus

ARTISANAL CHEESE DISPLAY

Select Domestic Cheeses | Crackers | Nuts
Dried & Fresh Fruits | Honey
ADD: Charcuterie, Olives, & Pickles \$6

HUMMUS BOARD

Traditional & Roasted Red Pepper Hummus | Olives
Marinated Vegetables | Toasted Pita | Crackers



HORS D'OEUVRES & APPETIZERS

Small yet exquisite bites, Hors D'oeuvres can be butler passed, displayed or can be combined with choices from our Hors D'oeuvres Stations menu.

Each menu item is based on 50 pieces

Passer fee of \$50 per passer for 1 hour of service.

1 passer per 30 guests is recommended.

SEA Hors D'oeuvre Selection

SALMON CROSTINI

Smoked Salmon | Beet Marmalade | Boursin Crostini

CRAB RANGOON

Crab Rangoon Tostada | Chili Jam

CEVICHE

Shrimp and Popcorn Ceviche with Orange & Cucumber

SCALLOP TARTARE

Scallop Tartare with Ponzu & Caviar on Yukon Gold Potato Chips

POKE TACO

Albacore Tuna Poke Taco | Avocado Puree & Sesame

MINI CRAB CAKES

Classic Mini Crab Cakes with Old Bay Aioli



AIR Hors D'oeuvre Selection

CHICKEN 'N WAFFLES

Nashville Hot Chicken & Waffle Bite with Jalapeño Maple Syrup

DEVILED EGGS

House Deviled Eggs with Piquillo Pepper & Crispy Prosciutto

DUCK CONFIT QUESADILLA

Hoisin-Lime BBQ | Cheddar | Grilled Scallion

CURRIED CHICKEN SALAD TARTLET

Golden Raisin | Green Onion | Cashew

LAND Hors D'oeuvre Selection

HUMBOLDT FOG TARTINE

Bacon Jam | Asian Pear

LAMB MEATBALL

Tzatziki

BEEF SLIDERS

Secret Sauce | American Cheese | Shaved Lettuce | Hawaiian Sweet Rolls

MINI CORNED BEEF REUBEN

CRISPY PORK BELLY LETTUCE WRAPS

Gochujang Aioli | Pickled Cucumber, Radish & Herbs



VEGETABLE Hors D'oeuvre Selection

BRUSCHETTA

Seasonal Vegetables | Burrata Crostini

GRILLED VEGETABLE TOSTADA

Black Bean Mole Pure | Lime Slaw

ELOTE SHOTS

Grilled Corn | Cilantro | Cotija | Chili with Cumin-Lime Mayo

ARANCINI

Parmesan Risotto Fritter | Spicy Tomato Sauce

CRISPY VIETNAMESE SPRING ROLL

Sweet Chili Sauce



Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 21% service charge and sales tax.
For parties under 30 guests, an additional \$50 fee will be assessed.

DINNER STATIONS

Service for up to 1 hour.
Minimum of 2 choices as Dinner Option
Add Station China for \$4 per guest

ITALIAN

Classic Caesar Salad | Antipasto Salad
Baked Penne Pasta with Peppers, Onions & Roasted Meatballs
Shells in Pesto Cream Sauce | Dinner Rolls

TASTE OF CHICAGO

Italian Sausage with Peppers & Onions
BYO Chicago Style Hot Dogs | BYO Italian Beef
Baked Penne Pasta with Tomato & Mozzarella

STREET TACOS

Marinated Skirt Steak | Chicken Tinga
Salsa Roja & Salsa Verde | Elote Salad | Cilantro Rice
Black Beans | Corn & Flour Tortillas

MAC BAR

Four Cheese Mac | Sausage, Peppers & Onion Mac
Bacon Jalapeno Mac | Garden Salad



CARVING STATION

\$100 Chef Attendant Fee

Whole Roasted Salmon *with Capers, Dill, Lemon Beurre Blanc*
Herb Roasted Turkey Breast *with Cranberry Chutney, Pan Sauce*
Pork Loin *with Mustard Cream Sauce, Honey Cider Gastrique*
Herb Rubbed Prime Rib *with Caramelized Onion Aioli, Red Wine Sauce, Horseradish Cream*
Served with Dinner Rolls

NOODLE BAR

\$100 Chef Attendant Fee

Includes Shoyu Chicken Broth
Choose two noodles: Chow Mein, Udon, Buckwheat Soba, Rice Noodle
Choose two Proteins:
Slow Roasted Pork Belly | Shredded Chicken | Ponzu Marinated | Tofu
Toppings to include: Bok Choy | Nori | Scallions | Hard Boiled Egg
Edamame | Cucumber | Kimchi | Furikake

BYO SLIDERS

Angus Beef Burgers | BBQ Pulled Pork
Brown Rice and Quinoa Burgers | All the Fixin's

SALAD STATION - SELECT 3

Farmer's Market Salad *with Mixed Greens, Shaved Seasonal Vegetables*
Quinoa Tabbouleh *with Cucumber, Tomato, Red Onion & Fresh Herbs*
Grilled Corn Salad *with Cotija, Onion, Cilantro, Chili, & Lime Mayo*
Classic Caesar *with Toasted Breadcrumbs, Grated Parmesan & Classic Dressing*
BLT Spinach *with Crispy Bacon, Cherry Tomatoes, Cheddar Cheese, Egg & Cider Vinaigrette*
Beet Salad *with Roasted Beets with Pistachios, Citrus, Goat Cheese, Shaved Fennel*
Antipasto Salad *with Romaine with Chickpeas, Salami, Olives, Sun-dried Tomatoes, Mozzarella*

DESSERT - SELECT 3

Seasonal Cobbler | Salted Caramel Bread Pudding
Buttermilk Biscuit Strawberry Shortcakes | Assorted Mini Cheesecakes
Vanilla Bean Panna Cotta with Blackberry-Ginger Compote
Chocolate Chip Cannoli | Butterscotch Pot de Cremes



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DINNER BUFFETS



PER PERSON
INCLUDES:

Choice of 2 Salads, Entrées, Sides & Desserts

Freshly Baked Bread, Water & Iced Tea

per additional added item

ADD Soup

SALADS - CHOOSE 2

FARMERS MARKET

Mixed Greens | Shaved Seasonal Vegetables

QUINOA TABBOULEH

Cucumber | Tomato | Red Onion | Fresh Herbs

ROASTED BEET

Pistachios | Citrus | Goat Cheese | Shaved Fennel | Meyer Lemon Vinaigrette

CLASSIC CAESAR

Toasted Breadcrumbs | Grated Parmesan | Classic Dressing

SPINACH BLT

Crispy Bacon | Heirloom Cherry Tomatoes | Cheddar Cheese | Egg | Cider Vinaigrette

GRILLED CORN SALAD

Cotija | Onion | Cilantro | Chili | Lime Mayo

ENTREE - CHOOSE 2
SEARED AIRLINE CHICKEN BREAST
Charred Lemons & Meyer Lemon-Tarragon Vinaigrette

PAN SEARED SALMON
Herb Salsa Verde

PETIT FLAT IRON STEAKS
Roasted Cherry Tomato Vinaigrette

CRAFT BEER BRINED PORK LOIN
Dijon Cream Sauce

ROASTED MUSHROOM RAVIOLI
Toasted Walnuts, Crispy Sage & Parmesan Cream

SIDES - CHOOSE 2

ROASTED GARLIC MASHED POTATOES

HERB ROASTED FINGERLING POTATOES

CHARRED BROCCOLINI

SWEET POTATO & BRUSSEL SPROUT HASH

BAKED MAC 'N' CHEESE

BROWN BUTTER ASPARAGUS WITH TOASTED ALMONDS

POMEGRANATE MOLASSES ROASTED BABY CARROTS

DESSERTS - CHOOSE 2

LEMON BARS

MINI VANILLA BEAN CHEESECAKES

SEASONAL COBBLER

SALTED CARAMEL BREAD PUDDING

BUTTERMILK BISCUIT STRAWBERRY SHORTCAKES

CHOCOLATE CHIP CANNOLI

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PLATED DINNER



INCLUDES:

Choice of: First Course, Entrée & Dessert

Bread & Butter

Water, Iced Tea & Coffee Service



FIRST COURSE

LITTLE GEM WEDGE

Bacon Lardons | Cherry Tomato | Roasted Corn | Chive | Pickled Red Onion
Bleu Cheese Dressing

ROASTED BEET

Roasted & Shaved Beets with Citrus | Feta | Pistachio | Arugula | Yogurt
Meyer Lemon Vinaigrette

SMASHED FAVA BEAN AND RICOTTA TARTINE

Prosciutto | Shaved Asparagus | Arugula Salad

HEIRLOOM TOMATO TART

Smoky Eggplant | Basil | Ricotta | Black Olives

CAESAR

Toasted Breadcrumbs | Fried Capers | Grated Parmesan | Classic Dressing

ROASTED PUMPKIN BISQUE

Dark Chocolate & Guajillo Cream

CREAMY CORN CHOWDER

Chive, Espelette, & White Truffle Popcorn

CREAMY POTATO SOUP


Crispy Pork Belly & Aged Cheddar

TOMATO BISQUE

Balsamic Reduction & Focaccia Croutons

STRAWBERRY GAZPACHO

Farmer's Cheese, Basil & Black Pepper



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PLATED DINNER CONTINUED

ENTREES

GRILLED FLAT IRON STEAK

Fennel | Bacon & Marble Potato Hash | Creamed Spinach | Red Wine Demi Glace

Make it a Duet with Pan Seared Diver Scallops or Jumbo Prawns

PAN SEARED SALMON

Cauliflower Puree | Sweet Potato & Brussels Sprout Hash with Golden Raisins & Capers
Cider Beurre Blanc

BEER BRINED PORK CHOP

Parsnip Puree, Swiss Chard & Mustard Cream Sauce

BRAISED DUCK LEG "CASSOULET"

Celery Root Puree | Fava Bean | English Pea | Gigante Bean
Roasted Tomatoes | Sherry Gastrique

SLOW BRAISED SHORT RIB

Rosemary-Mascarpone Polenta | Honey Glazed Heirloom Carrots
Hazelnut Gremolata | Braising Jus

PAN SEARED AIRLINE CHICKEN BREAST

Roasted Garlic Potato Puree | Charred Broccolini | Pumpkin Seed Romesco

VEGETARIAN/VEGAN

Spring Pea Ravioli with Asparagus, Pine Nuts, Lemon Creme Fraiche & Mint-Almond Pesto
Roasted Cauliflower Steak with Summer Squash, Fried Potatoes, Arugula & Pumpkin Seed Romesco
Mushroom Risotto with Braised Kale & Butternut Squash



DESSERT

SEASONAL FRUIT COBBLER

BUTTERMILK PANNA COTTA

Blackberry-Ginger Compote

BUTTERSCOTCH POT DE CREME

Chantilly Cream

CHEESECAKE

Apple Compote & Salted Bourbon Caramel

FRESH SEASONAL FRUIT

White-Chocolate Ginger Anglaise

PECAN PRALINE BREAD PUDDING

Banana Caramel

CHOCOLATE TORTE

Earl Grey Cream & Raspberries


KIDS PLATE \$24 (3-10)

Fruit Salad

Choice of Herb Roasted Chicken or Seared Salmon

Seasonal Vegetables & Mashed Potatoes or Plain Buttered Noodles

Dessert same as group



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EVENING BEVERAGES

WELCOME DRINK

Welcome Drinks are One Drink per Person.
Virgin Alternatives may be Requested.
Specialty Drinks may be Served at the Bar or Butler Passed.
\$500 min for Consumption or Cash Bars

CHAMPAGNE TOAST

SPECIALTY COCKTAIL

WELCOME DRINK

PACKAGES

HOSTED BAR PACKAGE

Premium Brands	Prestige Brands
1 Hour Package	1 Hour Package
2 Hour Package	2 Hour Package
3 Hour Package	3 Hour Package
4 Hour Package	4 Hour Package

HOSTED CONSUMPTION BAR

Premium Brands	Prestige Brands
Cocktails	Cocktails
Beer and Wine	Beer and Wine
Imported Beers	Imported Beers
Cordials	Cordials
Champagne	Champagne
Bottled Water	Bottled Water
Soft Drinks	Soft Drinks

DOMESTIC BEER & WINE PACKAGE

- 1 Hour Package
- 2 Hour Package
- 3 Hour Package
- 4 Hour Package

CASH BAR

Premium Brands	Prestige Brands
Cocktails	Cocktails
Beer and Wine	Beer and Wine
Champagne	Champagne
Bottled Water	Bottled Water
Soft Drinks	Soft Drinks

SODA AND WATER BAR PACKAGE

(No Bartender Required)

Assorted Sodas | Juices | Spa Water

Up to two hours
Each additional hour

BARTENDER

REQUIRED FOR ALL ALCOHOL SERVICE

\$100 For up to 2 hours of service

\$50 per additional hour

1 Bartender required for every 75 guests

PASSER

\$60 per Passer for 1 hour of service
1 Passer per 50 guests is recommended

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EVENT INFORMATION

CATERING

The Brookfield Zoo is a full service catering operation. We do not permit outside food, beverage or alcohol to be brought into your event or to leave your event location. We will do our best to accommodate allergy or dietary preferences as needed. All quoted prices are current and subject to change thirty (30) days prior to the confirmed date of your event in order to meet increased operational and/or market costs. A 21.0% taxable service charge and the applicable sales tax will be added to all food and beverage prices.

BEVERAGE

We offer a complete selection of beverages to compliment your function. Please note that the Illinois State Liquor Commission regulates alcoholic beverage sales and service. The Zoo, as a licensee, is responsible for administration of these regulations. Therefore, no alcohol may be brought into the Zoo from outside

FOOD GUARANTEES

Final guest count is to be advised no later than 11:00AM, Ten (10) days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Catered Events Agreement to be your guaranteed number of guests, the number indicated on the contract. The guarantee is not subject to reduction after the above deadline. Please advise us as soon as possible should your guest count be greatly reduced or increased. The Zoo will prepare to serve five percent (5%) over the guaranteed number.

FUNCTION SPACE

The Brookfield Zoo reserves the right to change venues to accommodate changes, and limit or move the location of an Event, before or during the Event, if in its opinion the Event is harmful to the Zoo's animals, image, facilities or other property, or if the facility is unavailable for any reason beyond its control. If attendance increases or decreases and limit or move the location of an Event, before or during the Event, if in its opinion the Event is harmful to the Zoo's animals, image, facilities or other property, or if the facility is unavailable for any reason beyond its control. If attendance increases or decreases dramatically, the Zoo reserves the right to change venues to accommodate such change. Smoking is not permitted in any of our indoor or outdoor private venues or on Zoo grounds.

PROHIBITED

For the safety of our animals, the following items are strictly forbidden on Zoo grounds and in its facilities: Balloons, plastic straws, confetti, centerpieces with fish, fire lit lanterns, glitter, sparklers, open flame candles, amenities containing food or beverage and bird seed. This is not an inclusive list. Please check with your Sales Manager if you have any questions or concerns and to receive approval. For the welfare and safety of our animal collection we do not allow musical entertainment inside or outside our animal habitats.

CONTRACT & DEPOSIT

In order to finalize the booking process, your Sales Manager must receive the signed contract, banquet event order and the 25% deposit based on the total estimated revenue to secure the function space. On page 5 of your contract, the credit card authorization form must also be completed, even if a check is being used for your deposit. Please ensure the credit card is valid through the date of your event. Deposit payments may be made by cash, credit card, personal check, cashier's check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

The final balance of all Catered Events is due in full Ten (10) days prior to the event by cash, credit card, cashier's or certified check.
No personal checks will be accepted.

BANQUET EVENT ORDER

A final Banquet Event Order (BEO) will be provided outlining all of the details of your event. Please read through your BEO and return a signed copy to your Brookfield Zoo Sales Manager Ten (10) days prior to your event. If there are any specific changes or orders, return at the earliest convenience so your Sales Manager can make sure everything is ordered.

CANCELLATION

Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Zoo: Ninety (90) days to thirty-one (31) days prior to the date of the event, seventy-five percent (75%) of the total estimated revenue will be due to Brookfield Zoo. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Brookfield Zoo.

AUDIO VISUAL

We will be happy to assist you with any audio-visual requirements. Rental prices will be provided upon request for equipment not currently available at the Zoo. No devices can be connected to any of Brookfield Zoo's electronic equipment to play music or any sound.