Chicago Zoological Society

DAYTIME MENUS
RISE & SHINE
BREAKFAST
Service for up to 1.5 hours.
INCLUDES:
Water, Juice, Assorted Herbal Teas & Coffee

THE CONTINENTAL
Assorted Breakfast Pastries | Muffins | Breakfast Breads

HEALTHY START
Assorted Breakfast Pastries | Muffins | Breakfast Breads
BYO Yogurt & Granola Parfaits | Plain Greek Yogurt | Honey | Steel Cut Oats
Honey Granola | Seasonal Fruit Salad

BREAKFAST BUFFET
Cage Free Scrambled Eggs | Roasted Red Skin Potato Hash with Peppers & Onions
Choice of Sausage Links or Thick-Cut Bacon
BYO Yogurt & Granola Parfaits | Plain Greek Yogurt | Honey | Steel Cut Oats
Honey Granola | Seasonal Fruit Salad
Assorted Breakfast Pastries | Muffins | Breakfast Breads

ADD-ONS
CINNAMON SWIRL FRENCH TOAST BAKE
SEASONAL VEGETABLE QUICHE
ASSORTED DONUTS
CHICKEN & WAFFLES
BISCUITS & GRAVY
BREAKFAST BURRITOS
Choice of 2:
Bacon, Egg, Potato
Chorizo, Egg, Potato
Veggie, Egg, Potato

BRUNCH BARS

BLOODY MARY BAR
Celery | Pepperoncini Peppers | Green Olives | Bacon | Lemons & Limes

MIMOSA BAR
Oranges | Strawberries | Mint | Assorted Juice Mixers

Bartender Required
2 Hours Hosted
3 Hours Hosted
To Enjoy Both Bars Add $4 Per Person

Vegetarian options are available as protein substitutes upon request.
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.
**Boxed Lunches**

Each Box Lunch will include the following:
- One Sandwich or Wrap per guest
- Up to three sandwich or wrap selections per event
- Fresh whole fruit, chips, house baked cookies
- Water or assorted Pepsi products

**Hickory Smoked Turkey Breast**
Apricot-Chili Mayo | Pepper-jack Cheese | Lettuce & Tomato | Ciabatta

**Shaved Ham**
Whole Grain Brown Sugar Mustard | Cheddar | Lettuce & Tomato | Pretzel Bun

**Roast Beef**
Horseradish Aioli | Smoky Bleu Cheese | Greens & Tomato | Pretzel Bun

**Classic Chicken Wrap**
Parmesan | Romaine & Tomato | Classic Caesar Dressing | Whole Grain Tortilla

**Charred Eggplant Caprese**
Heirloom Tomatoes | Fresh Mozzarella | Red Onion & Greens
Balsamic Reduction | Ciabatta

**Caesar**
Romaine | Olive Oil Breadcrumbs | Parmesan | Classic Caesar Dressing

**Quinoa Salad**
Red Quinoa | Shredded Kale | Carrots | Cranberries | Feta | Balsamic Vinaigrette

**Pasta Salad**
Marinated Artichokes | Sundried Tomatoes | Olives | Mozzarella & Parmesan

**Spinach BLT**
Spinach | Smoked Bacon | Heirloom Cherry Tomatoes | Egg
Cheddar | Cider Vinaigrette

**Roasted Beet Salad**
Beets | Arugula | Oranges | Goat Cheese | Toasted Pecans | Citrus Vinaigrette

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TASTE OF THE WORLD

BUFFETS

ITALIAN
CLASSIC CAESAR SALAD

ANTIPASTO SALAD
Romaine | Salami | Olives | Sun-dried Tomatoes | Mozzarella | Italian Dressing

BAKED PENNE PASTA
Peppers & Onions | Roasted Meatballs

SHELLS IN PESTO CREAM SAUCE
Served with Dinner Rolls & Cannoli’s
Add Panko Crusted Chicken Parmesan

LATIN

ELOTE SALAD
Romaine | Grilled Corn | Cherry Tomato | Cotja Cheese | Chili and Lime Vinaigrette

TORTILLA CHIPS WITH SALSA AND GUACAMOLE

CILANTRO LIME RICE

CHICKEN FAJITAS
Cheese | Sour Cream | Cilantro & Limes | Onion
Served with Mini Churros with Chocolate Sauce
Can substitute Calabasas (roasted zucchini) Fajitas for chicken or add them on for

MEDITERRANEAN

CHOPPED SALAD
Tomato | Cucumber | Red Onion | Olives | Chickpeas | Red Wine Vinaigrette

QUINOA TABOULI

BASMATI AND ALMOND PILAF

HARISSA GRILLED CHICKEN WITH TZATZIKI AND HUMMUS
Served with Pita Bread & Greek Yogurt & Honey Panna Cotta with Walnuts & Berries
Add Pan Seared Salmon with Labneh and Pomegranate Molasses

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Service for up to 1.5 hours.

INCLUDES:
Water & Lemonade

Additions to any menu:
Freshly baked cookies
Sliced fruit
Dessert Bars & Brownies
MAKE IT A PICNIC

Service for up to 1.5 hours.

INCLUDES:

Admission, Parking
Children 3-11, Adults 12+
Cookies

BACKYARD GRILLOUT
Grilled Burgers | Vienna Hot Dogs | Red Skin Potato Salad
Vegetarian Baked Beans | Celery Seed Slaw | All the Fixin’s
Add Bacon, Guacamole & Roasted Mushrooms
Add Chili, Shredded Cheddar & Onions

SMOKEHOUSE BBQ
Slow Roasted BBQ Brisket | Brown Sugar Rubbed Pulled Pork
Vegetarian Baked Beans | Celery Seed Slaw
Red Skin Potato Salad | Corn Bread Muffins

BBQ GRILLED CHICKEN BREAST
VEGETARIAN BURGERS
GLUTEN FREE BUNS
CORN ON THE COB
MAC ‘N’ CHEESE
FRESH SLICED WATERMELON
KETTLE CHIPS
MIXED GREEN SALAD
NOVELTY ICE CREAM
PAVILION FOUNTAIN SODA

NOVELTY SNACK CART VOUCHERS

Pick (2) or Pick (3)
Popcorn, Reg Dippin’ Dots, Cotton Candy, 24oz Reg Fountain Soda
Bottle Water, Ice Cream Cone, Churro

Park Meal Voucher
Any Denomination and used anywhere in the park

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Break Time

Snacks & Beverages

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Snack Boards

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

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

Non-Alcoholic Beverages Packages

Option 1
- Coffee | Assorted Hot Herbal Tea | Water
- 2 hours or less
- 3-5 hours

Option 2
- Coffee | Assorted Hot Herbal Tea | Water
- Assorted Pepsi Products
- 2 hours or less
- 3-5 hours

Option 3
- Assorted Pepsi Products | Water
- 2 hours or less
- 3-5 hours

Option 4
- Iced Tea | Lemonade | Water
- 2 hours or less
- 3-5 hours

Add-Ons

Freshly Baked Cookies and Brownies
- Granola Bars
- Popcorn
- Mini Pretzels
- Whole Fruit
**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 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. 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.