Seneca Park Zoo is the perfect place for a fun & memorable event.

We have unique venues for nearly any occasion and group size, all in the natural surroundings of the Zoo. You and your guests will enjoy outstanding cuisine and service from the Zoo's own catering service, Eagle's Landing Café and Catering.

If you want to truly immerse your guests into a full Zoo experience, we can arrange up-close animal encounters to enhance your event!

We offer a perfect setting for a wide range of occasions:

- Corporate events
- Graduation parties
- Family reunions
- Engagement parties
- Weddings
- Rehearsal dinners
- Birthday parties
- College functions
- Retirement parties
- Cocktail parties
- Bridal and baby showers

Best of all, hosting your event at Seneca Park Zoo supports our education programs and our conservation efforts to save animals from extinction.

Book your event today, contact our special events team:
585.295.7399 ■ catering@senecazoo.org
senecaparkzoo.org/catered-celebrations

“We choose to hold our event at the Zoo every year because our guests love to be in the natural surroundings close to the animals. The catering staff is wonderful. They are very easy to work with, and they serve an amazing meal!”
- Pam Brown, University of Rochester Medical Center

“Our winter Zoo wedding was absolutely perfect! Laura, Chip, Denise, and the rest of the Seneca Park Zoo staff were a delight to work with. They answered all of our questions, accommodated our guests (during a severe snow storm), and made our day unforgettable. The food was delicious. The venue was decorated just how we had asked them, and they were there for every step of planning along the way. We highly recommend having your wedding with them! (Plus, your guests won’t be able to stop talking about the venue!)”
- Emily & Cody Woods
Crater Canteen Plaza
Located in the Zoo’s A Step Into Africa exhibit, this venue enables you and your guests to get up-close to lions, baboons and elephants in this one of a kind open air space. It’s the perfect outdoor site to make your event truly special.

Maximum Capacity:
100 seated/175 cocktail reception

Times Available:
After Zoo hours

Rates:
$1,250 evening/ $2,000 wedding

Baboon Camp Plaza
Also located in the Zoo’s A Step Into Africa exhibit, you’ll set the stage for a memorable event when you’re able to dine by the baboons and experience amazing views of the lions right from the safari bus.

Maximum Capacity:
125 seated/250 cocktail reception

Times Available:
After Zoo hours

Rates:
$1,250 evening/ $2,000 wedding

Eagle’s Landing Pavilion
Keep your guests cool and dry under our large timber frame pavilion. Lights, fans and radiant heaters keep guests comfortable from early spring to late fall. The pavilion is an ideal location to host your special event.

Maximum Capacity:
125 seated/250 cocktail reception

Extra picnic seating available for larger groups

Times Available:
After Zoo hours

Rates:
$1,500 evening/ $2,250 wedding
Rocky Coasts Gallery
This special spot provides guests with underwater viewing of the polar bear and California sea lions. The 550-gallon coral reef tank also provides amazing views. This venue is perfect for more formal events like weddings and corporate parties and is available year-round.

**Maximum Capacity:**
100 seated/150 cocktail reception

**Times Available:**
After Zoo hours

**Rates:**
$1,750 evening/$2,500 wedding

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Conference Center
Located in the Animal Health & Education Complex, this venue is the perfect fit for board meetings, budget sessions and corporate functions. This location is equipped with an LCD projector and a full drop-down screen for presentations.

**Maximum Capacity:**
30 to 60 depending on set-up

**Times Available:**
7 a.m. - 5 p.m.

**Rates:**
$100 per hour/ full-day rate: $700 for eight hours

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Main Event Tent *(Seasonal)*
Centrally located between the African penguins and Amur tiger, this outdoor tent is a great venue for picnics, family reunions and birthday parties. The ideal location when you want to be outside and in the heart of all the Zoo has to offer.

**Maximum Capacity:**
100 seated

**Times Available:**
Weekends during Zoo hours

**Rates:**
Basic Rate: $400 for four-hour rental. Admission to the Zoo will be added for each attendee. Group rates available.
Savanna Plaza

Opened in 2018, the Savanna Plaza offers the perfect open-air atmosphere for your next cocktail party. Guests can enjoy small bites and beverages with views of the Masai giraffe and plains zebras roaming together in their shared habitat. See many more incredible African species located just a few steps away in the Animals of the Savanna Building.

**Maximum Capacity:**
150 cocktail reception

**Times Available:**
After Zoo hours

**Rates:**
$1,500 evening
Breakfast Selections
Served with coffee, tea, juice and fruit-infused ice water

- **Continental / $10 per person (VG)**
  Assorted breakfast pastries, seasonal fresh fruit, vanilla yogurt dip and granola

- **Traditional / $15 per person**
  Assorted breakfast pastries, seasonal fresh fruit, vanilla yogurt dip and granola, scrambled eggs, seasoned breakfast potatoes

- **Breakfast Sandwich Bar / $12.75 per person**
  Egg patties, breakfast meats, cheeses, vegetables. Served with Di Paolo twist rolls, seasoned breakfast potatoes, and seasonal fresh fruit with a vanilla yogurt dip

Lunch Selections - $15 per person
Select two (2) slider options or select one (1) slider and one (1) salad. Served with lemonade, raspberry iced tea and fruit-infused ice water and housemade potato chips.

- **Slider Sandwiches**
  - **The Italian**
    Genoa salami, ham, mixed greens, provolone, and pepperoncini
  - **Turkey Avocado**
    Turkey breast, avocado, American cheese, lettuce and tomato
  - **Tuna Salad**
    Housemade tuna salad, mixed greens and tomato
  - **Veggie 'BLT'**
    Tempeh ‘bacon’, leaf lettuce and sliced tomato
  - **Apple-Craisin Chicken Salad**
    Chicken breast, apples, Craisins, celery, red onion
  - **The Caprese (VG)**
    Roma tomatoes, fresh mozzarella, mixed greens with Balsamic glaze
  - **Ham & Cheese**
    Ham and provolone cheese with a honey mustard dressing

- **Salads**
  - **Garden (V, GF)**
    Spring mix, onions, grape tomatoes and shredded carrots
  - **Southwest (VG, GF)**
    Spring mix, onions, cheddar, tomatoes, black beans, corn & tortillas
  - **Berry (VG, GF)**
    Spring mix, strawberries, blueberries, raspberries and feta cheese
  - **Caesar (VG)**
    Chopped romaine, housemade croutons, parmesan cheese and red onion

- **Enhancements**
  - **Fruit, Cheese & Vegetable Display / $7.50 per person**
  - **Cookie & Mini Brownie Tray / $4.25 per person**
  - **Assorted Mini Cupcake Platter / $6 per person**
  - **Coffee & Tea Station / $3 per person**

These menus are our most popular selections. We will be happy to design a personalized menu to suit your special occasion. Some menu selections can be made gluten free.
Hors d’oeuvre Selections

These menus are our most popular selections. We will be happy to design a personalized menu to suit your special occasion. Some menu selections can be made gluten free.

■ Displays
  • **Fresh Fruit / $6 per person (VG)**
    Seasonal fruit with vanilla yogurt
  • **Vegetables / $6 per person (VG)**
    Fresh vegetables, hummus, and buttermilk ranch dip
  • **Cheese & Fruit / $7.50 per person**
    A variety of fresh fruit and cheeses served with crackers and pita chips
  • **Fruit, Cheese & Vegetables / $12 per person (VG)**
    Assortment of cheeses with crackers & pita chips, seasonal fruit and vegetables accompanied by buttermilk ranch dip
  • **Bruschetta / $8 per person**
    Crostini with heirloom tomato & basil (V), corn & black bean salsa (V), and marinated cucumbers & feta cheese (VG)

■ Dips / $6 per person
  Served with an assortment of tri-colored tortilla chips (GF) and pita chips. **Choice of two (2):**
  • Hummus (V, GF)
  • Medium salsa (V, GF)
  • Spicy mango salsa
  • Spinach & artichoke (VG)
  • Buffalo chicken wing (GF)
  • Chili con queso

■ Appetizers / $235 per 100 pieces
  Appetizers can be passed or displayed
  • Chicken Cordon Bleu bites
  • Feta & spinach spanakopita (VG)
  • Buffalo chicken with bleu cheese in phyllo cups
  • Raspberry-Balsamic glazed meatballs
  • Thai vegetable spring rolls with teriyaki glaze (V)
  • Sirloin & vegetable skewers (GF)
  • BBQ pulled pork with housemade coleslaw in phyllo cups
  • Chicken French bites
  • Polenta bites with wild mushrooms and fontina cheese (VG/GF)
Station Selections

Served with lemonade, raspberry iced tea and fruit-infused ice water. Choice of two (2) options per station served with specified sides.

- **Picnic Station / $16 per adult / $10 per youth**
  Served with macaroni salad and fresh watermelon. Complemented with rolls, condiments, lettuce, tomato and red onion
  - Zweigle's red hot dogs
  - Zweigle’s Italian sausage with peppers and onions
  - Char-grilled burgers
  - Seasoned chicken breast (GF)
  - Marinated portabella mushrooms

- **BBQ Station / $17 per adult / $10.50 per youth**
  Served with corn bread, coleslaw and salt potatoes. Complemented with Heinz mustard & house BBQ sauces
  - Beef brisket (GF)
  - BBQ chicken quarters (GF)
  - BBQ pulled pork with slider rolls
  - Jerk seasoned eggplant skewers (GF)

- **Compost Plate Station / $15.75 per adult / $9.75 per youth**
  Served with home fries, macaroni salad, meat hot sauce and chopped red onion
  - Zweigle’s red hot dogs
  - Char-grilled burgers
  - Marinated portabella mushrooms

- **Slider Station / $17 per adult / $10.50 per youth**
  Served with housemade chips, garden salad and slider rolls
  - Buffalo chicken
  - BBQ pulled pork
  - Philly cheese steak
  - BBQ artichoke hearts
  - Eggplant parmesan
  - Falafel with tzatziki and pickled red onion

- **Carving Station / $18 per adult / $12 per youth**
  Choice of two (2) meats. Served with oven-roasted potatoes, seasonal vegetables, rolls & housemade condiments
  - Herb crusted roast beef (GF)
  - Honey and pineapple glazed pit ham (GF)
  - Parmesan-herb crusted pork loin
  - Seasoned turkey breast (GF)
Station Enhancements  
Beverages not included

- **Macaroni & Cheese / $8 per person** *Choice of two (2):*
  - Buffalo chicken
  - BBQ pulled pork
  - BBQ artichoke hearts
  - Beef chili
  - Vegetarian chili

- **Nachos / $8.50 per person** *Choice of two (2):*
  Tortilla chips served with toppings: queso, jalapenos, chopped onions, black olives, salsa and sour cream
  - Buffalo chicken
  - Beef chili
  - Seasoned ground beef
  - Vegetarian chili
  - Fajita chicken

- **Mashed Potato / $7.25 per person**
  Toppings include: bacon, cheddar cheese, sour cream, chives and butter

- **Add-ons**
  - Garden salad / $3 (VG, GF)
  - Caesar salad / $3.25 (VG)
  - Potato salad / $3 (VG, GF)
  - Coleslaw / $2.25 (VG, GF)
  - Fruit salad / $4 (V, GF)
  - Macaroni & cheese / $4 (VG)
  - Baked ziti / $3.25 (VG)
  - Baked ziti with meat / $4.25

**Bar Service**

- **Beer and wine or full bar available. Pricing on request.**
  50 guest minimum required
Desserts

- **Cookie & Mini Brownie Display / $4.25 per person**  
  Chocolate chip cookies and mini brownie bites

- **Assorted Mini Cupcake Display / $6 per person**  
  Secret Ingredient Cupcakery **Choice of three (3) flavors:**  
  Triple chocolate, vanilla bean, salted caramel, cookies & crème, chocolate peanut butter cup

- **S'more Station / $6 per person**  
  Hershey's chocolate, marshmallows and graham crackers  
  *(Only available after Zoo hours)*

- **Dippin' Dots / $5 per person**  
  Guests redeem ticket for dessert.  
  **Choice of two (2) flavors:**  
  Cookies & cream, chocolate, cotton candy or rainbow ice *(V)*

- **Novelty Ice Cream / $3 per person**  
  Guests redeem ticket for dessert.

- **Coffee & Tea Station / $3 per person**  
  Regular and decaffeinated coffee with assorted flavored teas

*(V) Vegan   (VG) Vegetarian   (GF) Gluten Free*
Wedding Package / $48 per person
Served with dinner rolls, butter and choice of garden or Caesar salad, coffee & tea. Includes: fruit, cheese & vegetable display, choice of two passed hors d’oeuvres, two entrées and one starch accompanied by roasted seasonal vegetables.

- **Hors D’Oeuvres**
  - Fruit, Cheese & Vegetable Display: Assortment of cheeses with crackers & pita chips, seasonal fruit and vegetables accompanied by buttermilk ranch dip

- **Passed Hors D’Oeuvres**
  - Mini seafood rolls
  - Blistered Caprese skewers (VG, GF)
  - Shrimp cocktail bites on cucumber (VG, GF)
  - Feta and spinach spanakopita
  - Caribbean bruschetta with spicy mango salsa
  - Sirloin crostini with pickled red onions and bleu cheese
  - Spinach and goat cheese on mini naan bread
  - Polenta bites with wild mushrooms and fontina cheese (VG/GF)

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Eagle’s Landing Café & Catering Rental Policies

**Rental Fee**
Your rental fee includes use of the facility, plus custodial and onsite event staff. Charges for additional security staff may be added to the contract depending upon the final headcount submitted. Rental rates do not include catering or bar costs. The Zoo is a rain or shine facility.

Wedding receptions require additional orchestration in relationship to other types of parties, leading to an additional surcharge. With most weddings, there are a wide array of additional vendors the bridal party may have commissioned (e.g. band/DJ, florist, bakery, etc.) which we coordinate with in order to receive deliveries, and to ensure seamless set up and wrap up at the event. In addition, we add supplemental staffing to superb service on your special day.

**Food and Beverage**
Eagle’s Landing Café & Catering caters all special events held at the Zoo. Outside caterers are not permitted. Menu selection should take place two months prior to the event. Substitutions due to dietary restrictions can be arranged. Final menu selections must take place two weeks prior to the event. Our menus are only a sampling of what we offer and we are happy to design a personal menu for your function. Placement of food and beverage stations in the Zoo is based on lighting availability, exhibit restrictions and fire code requirements. The catering staff will develop a floor plan that best suits your needs.

There is a $3,500 food and beverage minimum for weddings and a $1,500 food and beverage minimum for all other types of events (company picnics, showers, graduations, etc.).

**Alcoholic Beverages**
Alcoholic beverages are prohibited during daytime rentals. The Zoo contracts out all bar service which requires a four week time period to obtain a permit. It is our responsibility to enforce all alcohol service laws of New York State.

**Gratuity Charge and Sales Tax**
All food and beverage functions are subject to a gratuity charge of 18% and 8% sales tax. All prices quoted are exclusive of the gratuity charge and tax. Gratuity charge is based on the food and beverage total before tax. Sales tax will be charged on net sales by New York State and Monroe County rates. For tax-exempt organizations, a (ST-119) form must be submitted two weeks prior to the event.

**Guarantees and Cancellations**
Final headcount must be received seven business days prior to the function. This will be considered your guarantee. Final charges will be based upon this number. If you cancel the function, the Zoo will retain the deposit paid.

**Deposit and Payment Schedules**

<table>
<thead>
<tr>
<th>Wedding Payment Schedule</th>
<th>All Other Special Event Payment Schedule</th>
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<tbody>
<tr>
<td>$500 non-refundable deposit due at contract signing</td>
<td>$500 non-refundable deposit due at contract signing</td>
</tr>
<tr>
<td>$1,000 due four months prior to the event</td>
<td>Remaining balance is due seven business days before the event at the time the final headcount is submitted.</td>
</tr>
<tr>
<td>$1,000 due one month prior to the event</td>
<td>Remaining balance is due seven business days before the event at the time the final headcount is submitted.</td>
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A $25 fee will be assessed for any returned checks.

**Liability**
We reserve the right to inspect, control or revoke all functions in accordance with Seneca Park Zoo’s policies and current laws. The Zoo cannot assume responsibility for personal property and equipment brought onto grounds. It is Zoo policy that we do not give any left-over food and/or beverage after the function. Liability for any damage to the premises will be charged.

**Decorations**
All décor must be approved in advance by the Zoo. For the safety of the animals, we do not allow confetti, balloons, sand, live fish, sea shells or dried marine life, glitter, rice, bird seed or adhesive tape in the Zoo. Nothing can be nailed, glued or screwed to any permanent surface.

**Music and Entertainment**
All entertainment selections must be approved in advance by the Zoo. All entertainment must contact the Zoo at least two weeks prior to event to confirm electrical needs and set-up time. Any amplified music may be subject to volume control at the discretion of the event or security staff for the health of the animals. Music must end by 10pm for all events.

**Pricing**
Listed rental and food charges are subject to change without prior notice. Rental and food prices will be guaranteed when your selected menu is finalized and the contract is signed.

**After-Hour rental start and end times**

<table>
<thead>
<tr>
<th>Summer Hours</th>
<th>Winter Hours</th>
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<tbody>
<tr>
<td>5:30 p.m. Sun - Thur</td>
<td>4:00 p.m. Sun - Thur</td>
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<tr>
<td>6:00 p.m. Fri &amp; Sat</td>
<td>4:30 p.m. Fri &amp; Sat</td>
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All food, beverage and music must end by 10 p.m. Guests must be off premises by 11:00 p.m.

Zoo facilities may not be rented for any event that the Zoo deems inconsistent with its character and/or its mission.

Seneca Park Zoo is a non-smoking facility

**Cover Photo Credits:**
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