



# Zoo Atlanta

## *Catering & Special Events*

Company Picnics \* Weddings \* Mitzvahs \* Birthday Parties \* Meetings \* Holiday Parties \* Social Events \* Dinners

**Zoo Atlanta offers year-round daytime and evening events for 20 to 5,000 people. The savory cuisine of Culinary Sol, Zoo Atlanta's preferred caterer, will delight any palate. From backyard barbecues to plated dinners, our culinary staff will transform your event into a delectable experience!**

*Let your Sol escape...*



**Contact Us**  
800 Cherokee Ave. SE  
Atlanta, GA 30315  
(404) 624-5650 / (404) 624-2819 Fax  
[www.zooatlanta.org](http://www.zooatlanta.org)  
[specialevents@zooatlanta.org](mailto:specialevents@zooatlanta.org)

# Venue Rentals

Please contact Culinary Sol for further information  
(404) 624-5650 or email [specialevents@zooatlanta.org](mailto:specialevents@zooatlanta.org)

- **Daytime Rental:** 9:30am – 3:00pm
- **Evening Rental:**
  - April – October:**
    - Weekdays:** 5:30pm – 10pm
    - Weekends:** 6:30pm – 11pm
  - November – March:**
    - Weekdays:** 5:00pm – 10pm
    - Weekends:** 5:30pm – 11pm
- Only Daytime rentals include non-transferable Zoo admission tickets valid for the day of the event only. Number of tickets varies by venue. **Additional tickets are \$11.50 each.**
- Catering is not included in the rental fee.
- A \$75.00 setup and housekeeping fee will apply to all venue rentals.

## Zoo Atlanta Venues

### **The Coca-Cola World Studio**

Features technical equipment making it perfect for award ceremonies and corporate meetings. Theatre is wheelchair accessible and seats 257 people. Daytime rentals include 100 Zoo admission tickets. Additional charges for audio visual support are required at a rate of \$75/hour.

**Day or evening rentals: \$750.00**



### **The Tech Lab**



The Tech Lab is a perfect location for teambuilding, small meetings and intimate receptions. Daytime rentals include 40 Zoo admission tickets.

**Day or evening rentals: \$500.00**

## **Ford Conservation Room and Eco Hall**

Equipped with Audio Visual and a built in sound system (additional charges will apply), this 2,000 square foot venue is ideal for social receptions, business meetings or seated dinners. Daytime rentals include 100 Zoo admission tickets.

**Weekday Rental: \$750.00**

**Weekend and Evening Rentals: \$1,000.00**



## **Entire ARC (Action Resource Center)**

The ARC features our *Wild Like Me* exhibit. Rooms include Ford Conservation Room, Eco Hall, Tech Lab, and World Studio. Daytime rentals include 200 Zoo tickets. **Day or evening rentals: \$1750.00**

## **Chinese Plaza and Panda Veranda**

The Chinese Plaza and Panda Veranda are adjacent to the Giant Panda habitat. This open-aired space features the covered Chinese Plaza as well as the Panda Viewing room and is perfect for a cocktail reception or wedding. This venue is only available for evening events and includes a private Panda viewing until dusk. **Evening Rentals Only: \$1,000.00**



## **Gorilla Deck and Willie B. Conservation Center**



The deck is perfect for a cool evening function which includes an exclusive Gorilla feeding for you and your guests. The indoor center is a great option for entertainment and hors d'oeuvres. This area allows your guests to mingle between both spaces and enjoy an up close view of our Western Lowland Gorillas until dusk.

**Evening Rentals Only: \$500.00**

## **Ford Pavilion and Grand Patio**

This 16,000 square foot pavilion is perfect for large company picnics, fundraisers, and corporate dinners and features the outdoor Grand Patio area with gazebo and umbrella seating (only available for evening events). Daytime rentals include 300 Zoo admission tickets. Banquet Seating for up to 1000 guests.

Catering minimum applies.

**Weekend Daytime Rentals: \$3,500.00**

**Weekday Rentals: \$2,800.00**

**Evening Rentals: \$2,000.00**

**Planning for a smaller group? Rent half of the Ford Pavilion (divider wall included) for \$1,750.00.**

**Daytime events include 150 tickets.**



### **Publix Party Pavilion**

This cozy outdoor pavilion is located in our Kids Zone area and is perfect for birthday parties, small company picnics and other social events. Daytime rentals include 50 Zoo admission tickets.

**Daytime rentals only: \$500.00**

### **Entire Zoo Rental**

Our entire Zoo rental is a great way to entertain larger groups (5,000 people max). The package includes access to the Ford Pavilion and Grand Patio, Chinese Plaza and Panda Veranda, Publix Party Pavilion and Gorilla Deck. Beverage service and food kiosks can be setup throughout the Zoo. Your guests will have access to the Zoo Express Train, Rock Climber and Carousel once they close to the public for the day. Let your imagination run WILD when you use the entire Zoo for your next big company picnic, conference, reception or convention. Private Gorilla and Orangutan feedings included.

**Entire Zoo rentals are only available in the evenings. Animal exhibits and rides will be open until dusk (time varies). Once the animal exhibits and rides close the party can continue in the Ford Pavilion**

**Rental Rate: \$10,000.00 (does not including any catering, equipment rentals or additional entertainment options)**

**Catering minimum applies.**

### **Entertainment Add-On Options**

#### **Evening Only**

Reptile House	\$300.00
Orangutan Feeding	\$300.00
The Living Treehouse	\$400.00
Orkin Petting Zoo	\$250.00

#### **Daytime or Evening**

Animal Encounter	\$175.00
Juggler/Stilt Walker*	\$500.00
Juggler/Unicyclist*	\$375.00
Face Painter*	\$200.00

Tiger Viewing	\$300.00	Tattoo Artist*	\$300.00
Playground	\$250.00	Caricaturist*	\$350.00
Lion Viewing	\$300.00	Clown*	\$350.00
Elephant Viewing	\$300.00	Palm Reader*	\$350.00
African Rainforest+	\$1,250.00	Tarot Card Reader*	\$350.00
Gorilla Feeding	\$500.00	Magician*	\$500.00
		Kid's Craft Area*	\$350.00
		DJ (4 hours)**	\$500.00
		Audio Visual Support	\$75.00 / hour

\* price for 2 hours – additional hours available

\*\*DJ price may vary for wedding receptions and holiday parties

+African Rainforest includes Gorilla and Orangutan feedings and The Living Treehouse.

Inflatables (bounces, obstacle courses, etc), carnival games and casinos also available

Ultimate Ride Wristbands (unlimited rides on train, carousel and rock climber) available for daytime events - \$5.00 each

## Event Packages

### **Birthday Parties**

Our birthday party package includes use of the Publix Party Pavilion for 90 minutes (11am – 12:30pm, 1:15pm – 2:45pm or 3:30pm – 5pm) 12 Zoo admission tickets, guest seating, and disposable tablecloths, plates, cups and napkins. Catering includes pizza package for 12 guests including a slice of cheese or pepperoni per person, chips, brownie or cookies and juice.

**Package Price: \$375.00 (Zoo Members: \$325.00)**

**Additional Guests: \$20.00 each (includes meal and admission ticket)**

### **Corporate Escape**

Get out of the office and escape to Zoo Atlanta's exclusive corporate experience.

Our Corporate Escape package creates a unique and convenient atmosphere for any corporate outing. Package includes tables, chairs, white lap length table linens, audio visual support (additional fee will apply for events not in the ARC building), Zoo scavenger hunt, continental breakfast and lunch.

**\$29.50 per person**

**Venue rental not included**

### **Family Reunions**

Come visit our exotic animals while catching up with family and friends. Enjoy delectable food in our picnic areas which provides the perfect backdrop for a fun-filled reunion. Package includes The All American Griller menu, disposable plates, flatware, cups and napkins, Zoo admission tickets, use of the picnic area for 3 hours (11am – 2pm or 4pm – 7pm), guest seating and disposable tablecloths.

**\$25.00 per person**

## **Zoo Nuptials**

Please call us for more information about our all-inclusive wedding packages.



# Catering Menu

## Contact Us

800 Cherokee Ave. SE

Atlanta, GA 30315

(404) 624-5650

(404) 624-2819 Fax

[www.zooatlanta.org/events\\_landing.htm](http://www.zooatlanta.org/events_landing.htm)

## Customized Menus

*We are pleased to offer specialty menus*

*Please contact your Culinary Sol representative for more details.*

## Culinary Sol Catering Policies

Catering is not included in the venue rental fee. All Ford Pavilion rentals have a \$3000.00 catering minimum. Entire Zoo rentals require a minimum of \$5000.00 on catering sales.

GUARANTEE Three weeks prior to the event, Client agrees to provide Culinary Sol the estimated number of guest attending the event. Client shall provide Culinary Sol with its final guaranteed count at least five business days prior to the event. If no final guaranteed count is received in the time period required the estimated count shall automatically become the guaranteed count. Client agrees that it shall pay for the guaranteed count or the actual count, whichever is greater. Client acknowledges that the Company is able to accommodate service for guests in excess of the guaranteed count. Guest counts can not be changed less than five (5) business days before your event. In the event that any additional charges are incurred on the day of the event, they will be charged to the credit card on file.

DEPOSIT A **valid credit card is required** as a guarantee for all catering and rental events. Culinary Sol requires a **50% non-refundable deposit** due upon the receipt of the signed catering contract. The remaining balance will be due no later than five (5) business days prior to the Event along with the final guest guarantee. Food Services will not be rendered unless full payment is made prior to the event date.

MENUS All catering menus must be finalized three (3) weeks prior to the Event date. All catering is subject to a 20% service charge and 8% sales tax. All menus require a minimum of 20 guests unless otherwise noted.

SERVICE All food and beverages services will be limited to two (2) hours. **All food and beverages will be served on disposable plates, cups and utensils unless otherwise noted.** Due to local health regulations food and beverages may not be taken from Zoo grounds. All Culinary Sol menus include buffet tables with linens, chaffing dishes, decorative platters, buffet décor, serving utensils, disposable plates, flatware, cups

and napkins. China and guest table linens are available for an additional fee. **Please note that Culinary Sol is not responsible for any additional décor or table centerpieces unless otherwise noted.**

REASONABLE SUBSTITUTIONS Culinary Sol reserves the right to make reasonable catering/ event substitutions.

TAX EXEMPT ORGANIZATION Any tax exempt organization shall provide Culinary Sol with its tax exempt certificate and I.D. number at the same time the guaranteed count is due. This form must be compliant with the state of Georgia. Failure to provide the required information at the time required will result in the collection of sales tax, which Client agrees to pay.

CANCELLATION POLICY In the event the event is canceled, in writing, by client prior to the time the guaranteed count is due, the client shall be responsible for (i) specialty items that have been purchased or ordered by the Company; (ii) services that have been purchased or ordered by the Company; and/or (iii) equipment that has been rented by Culinary Sol in addition to losing the non-refundable 50% deposit. In addition to the above items, any cancellations made after the time the guaranteed count is due shall also be subject to a cancellation fee equal to the 50% deposit paid at the time the guaranteed count was due.

## BREAKFAST SELECTIONS

### Continental Sunrise

Assorted Breakfast Pastries, Muffins and Bagels  
Served with Butter, Cream Cheese and Assorted Jellies  
Orange Juice, Coffee, Decaffeinated Coffee, and  
Hot Tea Service  
\$7.50 per person

### Corporate Continental

Assorted Breakfast Pastries, Muffins and Bagels  
Served with Butter, Cream Cheese and Assorted Jellies  
Assorted Yogurts with Crunchy Granola  
Sliced Seasonal Fruit Display  
Orange Juice, Coffee, Decaffeinated Coffee, and  
Hot Tea Service  
\$9.50 per person

### Breakfast Sandwich Buffet

Cheesy Scrambled Eggs with Sausage Patties and Crispy Bacon on Assorted Toasted Breads  
Served with Shredded Potatoes and Sliced Seasonal Fruit Display,  
Orange Juice, Coffee, Decaffeinated Coffee, and Hot Tea  
\$10.50 per person

### Mid Morning Starbucks Break

Starbucks Regular & Decaffeinated Coffee, and Hot Tea Service  
\$4.00 per person



## PICNIC PICKINS'

### All American Griller

Grilled Hamburgers and All Beef Hotdogs

Accompanied with Sliced Cheese, Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mustard, and Mayonnaise, Southern Style Baked Beans and Coleslaw, Baked Cookies and Fudge Brownies, Iced Tea and Water

\$12.00 per person

### Sausage Lovers

Your choice of two: Smoked Sausage, Bratwurst with Sauerkraut, Italian Sausage with Peppers and Onions, Served with Fresh Baked Buns, Southern Style Baked Beans and Pasta Salad, Warm Fruit Cobbler, Iced Tea and Water

\$15.00 per person

### Chop House Special

Smoked Chopped Chicken with a Spicy Barbeque Sauce,  
Smoked Pulled Pork with Tangy Tomato Barbeque Sauce,  
Served with Fresh Buns, Southern Style Baked Beans and Coleslaw,  
Baked Cookies and Fudge Brownies, Iced Tea and Water

\$15.00 per person

### The Backyard BBQ

Grilled Chicken Breast and Smoked Ribs Smothered in Barbecue Sauce  
Served with Southern Style Baked Beans, Red Potato Salad,  
Sliced White and Wheat Bread and Warm Fruit Cobbler, Iced Tea and Water

\$18.00 per person

### Shrimp Boil

Large Shrimp, Andouille Sausage, Corn on the Cobb and Red Potatoes  
boiled together in a well seasoned broth

Served with Sliced White and Wheat Bread and Warm Fruit Cobbler, Iced Tea and Water

\$21.00 per person

### Add your favorite picnic items to any menu

Grilled Boneless Chicken	\$4.00 pp	Grilled Hamburgers	\$4.00 pp
Grilled Veggie Burgers	\$4.00 pp	All Beef Hotdogs	\$3.00 pp
Italian Sausage	\$4.00 pp	Bratwurst	\$4.00 pp
Smoked Sausage	\$4.00 pp	Potato Chips	\$1.00 pp
Potato Salad	\$2.00 pp	Pasta Salad	\$2.00 pp
Corn on the Cob	\$2.00 pp	Watermelon Slices	\$1.50 pp
Macaroni and Cheese	\$3.00 pp	Cotton Candy	\$3.00 pp
Snow Cones (requires attendant)	\$3.00 pp	Cookies OR Brownies	\$1.50 pp
Cookie and Brownie Platter	\$3.00 pp	Warm Fruit Cobbler	\$3.50 pp
Chicken Fingers	\$4.00pp	Popcorn	\$3.00pp
Smoked Ribs	\$7.00pp	Garden Salad	\$3.50pp
Entire Pepperoni Pizza	\$19.50	Entire Cheese Pizza	\$18.00

## **BOXED LUNCH SELECTIONS**

Priced per minimum of 20 guests

All boxed lunches are accompanied with Potato Chips, Baked Cookies, Condiments,  
Assorted Soft Drinks and Bottled Water

### **Grilled Chicken Salad**

Mixed Field Greens Topped w/ Grilled Chicken Breast,  
Sliced Cucumbers, Tomato Wedges and Shredded Cheese,  
Accompanied with Ranch, Light Italian or French Dressing  
\$10.00 per person

### **Assorted Sandwiches and Wraps**

Turkey, Ham, Roast Beef, Tuna or Portobello Mushroom  
Served with Crisp Lettuce, Tomato, Mustard and Mayonnaise and Chef's Selected Side  
\$10.00 per person

## **LUNCH BUFFET SELECTIONS**

### **The Sandwich Board**

Assortment of Assembled Sandwiches:  
Turkey, Ham and Roast Beef, Tuna and Portobello Mushroom  
Served with an Assortment of Cheeses, Lettuce, Tomatoes, Mayonnaise and Mustard  
Mixed Field Green Salad or Soup of the Day, Pasta Salad and Baked Cookies, Iced Tea and Water  
\$12.00 per person

### **The Pizza Buffet**

Assortment of Vegetarian, Pepperoni and Cheese Pizzas (select 2)  
Served with Mixed Greens Salad or Soup of the Day, Assorted Potato Chips  
Baked Cookies, Iced Tea and Water  
\$12.00 per person

### **Fiesta Time**

Crispy Tortilla Bowls served with Lettuce, Tomatoes, Onions, Jalapeno Peppers, Shredded Cheese,  
Salsa and Sour Cream. Accompanied with Black Beans, Rice, Steak and Chicken  
Baked Cookies, Iced Tea and Water  
\$15.00 per person

## **LUNCH BUFFET SELECTIONS CONTINUED**

### *Chef's Classic*

Your choice of one: Marinated Grilled Chicken, Marinated Grilled Pork Chop  
or Lemon Herb Roasted Tilapia  
Served with Roasted Garlic Mashed Potatoes, Steamed Broccoli, Fresh Baked Rolls  
Warm Fruit Cobbler, Iced Tea and Water  
\$15.00 per person

### *Taste of Italy*

Your choice of two: Meat or Vegetable Lasagna, Spaghetti with Meatballs, Ziti with Sausage and  
Peppers or Pasta Primavera,  
Served with Caesar Salad, Garlic Bread, Cannoli, Iced Tea and Water  
\$17.00 per person

### *Add Soup Du Jour to any buffet*

Creamy Tomato with Fennel, Ginger Carrot Bisque, Sweet Potato Red Bell Pepper Bisque  
Spicy Roasted Corn Chowder or Creamy Butternut Squash  
\$3.00 per person

## **BREAK SELECTIONS**

### *Snack Attack*

Freshly Popped Popcorn, Mini Pretzels, Baked Cookies  
Lemonade and Water  
\$4.50 per person

### *Salsa Break*

Tortilla Chips served with Salsa, Cheese Dip and Black Beans  
Iced Tea and Water  
\$5.00 per person

### *Corporate Merger*

Selection of Baked Cookies and Fudge Brownies  
Coffee, Decaffeinated Coffee, Hot Tea Service and Water  
\$5.50 per person

### *Energy Boost*

An assortment of Granola Bars, Trail Mix, Fruit Salad  
Lemonade and Water  
\$6.00 per person

## HORS D'OEUVRES\*

Each platter has 50 pieces (ask your sales rep for more information)

\*Hors d'oeuvre selections are available Butler Passed for an additional fee

### Served Chilled

Vegetarian Lettuce Wraps...\$100.00  
Seared Tuna on Fried Wonton Wafer...\$100.00  
Cucumber with Whipped Boursin...\$100.00  
Honey Chicken Pecan Salad Crostini...\$125.00  
Roasted Beef & Roasted Garlic Aioli Bruschetta...\$125.00  
Portobello Bruschetta...\$150.00  
Fresh Mozzarella, Tomato and Basil Toast Point...\$200.00

### Served Warm

Assorted Miniature Quiche...\$100.00  
Boneless Buffalo Wings...\$100.00  
Vegetable Spring Rolls... \$100.00  
Fried Pork Pot Stickers with Soy Sauce...\$100.00  
Pigs in a Blanket...\$100.00  
Chicken Teriyaki Skewers...\$100.00  
Beef Teriyaki Skewers...\$100.00  
Spanikopita...\$125.00  
Chicken Thai Spring Rolls...\$125.00  
Mini Cheeseburgers with Caramelized Onions...\$125.00  
Brie w/ Pear and almond in phyllo...\$150.00  
Bacon Wrapped Scallops...\$150.00

### Vegetable Crudités

Fresh Garden Vegetables accompanied with Bleu Cheese and Ranch  
\$4.00 per person

### Seasonal Sliced Fruit and Berries

\$5.00 per person

### Spinach and Artichoke Dip

Served with Tortilla Chips  
\$5.00 per person

### Chilled Smoked Salmon

Accompanied by Capers, Diced Onion, Chopped Egg and Toast Points  
\$5.00 per person

### Roasted Vegetable Platter

Roasted Seasonal Vegetables cut into bite sized portions  
\$5.00 per person

### Mashed Potato Bar

Freshly Mashed Potatoes accompanied with Butter, Sour Cream, Shredded Cheddar Cheese,  
Bacon Bits and Chopped Chives  
\$5.00 per person

### Brie en Croute

Brie stuffed with berries and wrapped in puff pastry  
\$6.00 per person

## HORS D'OEUVRES CONTINUED

### The Vineyard

Assorted Imported and Domestic Cheese Display Garnished with Red Grapes and Crackers  
\$6.00 per person

### Shrimp Cocktail

Chilled large Shrimp served with Cocktail Sauce  
\$6.50 per person

### Shrimp Ceviche

Shrimp, Diced Tomato, Peppers, Red Onions and Cilantro  
Cured in a Freshly Squeezed Lime Juice and served with Tortilla Chips  
\$7.00 per person

### The Carvery

Your Choice of Top Round Roast Beef, Turkey Breast, Glazed Ham or Roasted Pork Loin served  
with a Selection of Sauces, Condiments and Fresh Baked Rolls  
\$13.00 per person  
\*Minimum of One Carver Required  
\$125 per carver

## GLOBAL GOURMET

### Themed Dinner Buffets

Priced per minimum 20 guests

### A Southern Soirée

Choice of Roasted Chicken, Sliced Turkey Breast and Gravy, Honey Ham, or  
Homemade Meatloaf (Choose 2).  
Choice of 2 Sides: Mashed Potatoes, Sweet Corn, Green Beans,  
Macaroni and Cheese, or Baby Carrots  
Served with Cornbread and Warm Fruit Cobbler, Iced Tea and Water  
\$25.00 per person

### Mediterranean Triangle

Your choice of two of the following: Grilled Lemon Garlic Chicken, Beef or Tofu.  
Served with a Tomato Yogurt Sauce, Couscous Salad, Roasted Red Bell Pepper Hummus, Baba  
Ghanoush, Marinated Olives with Feta Cheese, Toasted Pita Bread and Baklava,  
Iced Tea and Water  
\$25.00 per person

## GLOBAL GOURMET CONTINUED

### China Town

Chili Spiced Mongolian Beef and Chicken, Stir Fried Vegetables, Vegetable Fried Rice, Egg Noodle Salad, Vegetable Spring Rolls with Sweet and Sour Sauce and Fortune Cookies

Iced Tea and Water

\$25.00 per person

### Chow Bella

Select two of the following: Baked Ziti, Ziti with Sausage with Peppers, Spaghetti and Meatballs, Vegetable Lasagna, Pasta Primavera, or Chicken Parmesan

Served with Caesar Salad, Italian Cut Green Beans, Garlic Bread, Parmesan Cheese

Freshly Made Cannoli, Iced Tea and Water

\$28.00 per person

### Green Gourmet – an Organic Option

Your choice of two: Marinated Grilled Tofu, Roasted Rosemary Chicken or Braised Beef Short Ribs

Accompanied by Mixed Greens Salad served with Balsamic Vinaigrette, Wild Rice, Steamed

Broccoli and Freshly Baked Bread

Chef's Select Dessert, Iced Tea and Water

\$36.00 per person

*Custom Buffets and Plated Dinners also available  
Please ask your sales representative for more information*

## DESSERT

### Warm Fruit Cobbler

\$3.50 per person

### Cookie & Brownie Platter

\$3.50 per person

### Mini Dessert Platter

\$5.00 per person

## **BEVERAGES**

### Iced Tea or Lemonade and Water

\$2.00 per person

### Soft Drinks

\$2.00 each

### Bottled Water

\$3.00 each

### Starbucks Coffee Station

Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Hot Tea Service

\$4.00 per person

## **BAR SERVICE**

One (1) Bartender is required for every 100 guests.

Bartender fee: \$150.00/bartender

Bar Assistants may be required for certain events: \$100.00 per assistant fee

Cash bars require a minimum total of \$200

## **HOST BARS**

Each Host Bar is accompanied with Soft Drinks, Mixers, and Bottled Water

## **BEER AND WINE**

	<u>Tier 1</u> Bud, Bud Light Sea Ridge Merlot, Chardonnay and White Zinfandel	<u>Tier 2</u> Bud, Bud Light Heineken, Amstel Light, Lindemans Merlot, Chardonnay and White Zinfandel	<u>Tier 3</u> Bud, Bud Light Heineken, Amstel Light Corona, Sam Adams, Blackstone Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet
1 hour	\$9.00 per person	\$11.00 per person	\$13.00 per person
2 hours	\$12.00 per person	\$14.00 per person	\$16.00 per person
3 hours	\$14.00 per person	\$16.50 per person	\$18.50 per person
4 hours	\$16.00 per person	\$19.00 per person	\$21.00 per person

## FULL BAR

	<u>Tier 1</u> Tier 1 Beer and Wine plus Gilbeys Vodka and Gin, Ron Carlos Rum, Matador Gold Tequila, Old Crow Bourbon, Cluny Scotch, DeKuyper Cordials	<u>Tier 2</u> Tier 2 Beer and Wine plus Smirnoff Vodka, Van Gogh Gin, Admiral Nelson Rum, Margaritaville Gold Tequila, John Barr Black Res. Scotch, Old Grand Dad Bourbon, DeKuyper Cordials	<u>Tier 3</u> Tier 3 Beer and Wine plus Ketel One Vodka, Bookers Gin, Jose Cuervo Gold, Mt. Gay Rum, Famous Grouse, Jefferson Reserve, DeKuyper Cordials, Starbucks Coffee Liqueur
1 hour	\$12.00 per person	\$14.00 per person	\$16.00 per person
2 hours	\$15.00 per person	\$17.00 per person	\$19.00 per person
3 hours	\$17.50 per person	\$19.50 per person	\$21.50 per person
4 hours	\$20.00 per person	\$22.00 per person	\$24.00 per person

All prices are for total time hosted in one location. If you wish to have bars setup in multiple venues there will be a \$100 charge per additional location as well as additional bartender and bar assistant fees as needed. Please note that time must be split in hour increments.

### CONSUMPTION BAR SELECTIONS

<u>TIER 1</u>	<u>TIER 2</u>	<u>TIER 3</u>
<u>\$4.50</u> Bud, Bud Light	<u>\$4.50</u> Bud, Bud Light	<u>\$4.50</u> Bud, Bud Light
<u>\$5.00</u> Sea Ridge Merlot, Chardonnay and White Zinfandel, Gilbeys Vodka and Gin, Ron Carlos Rum, Matador Gold Tequila, Old Crow Bourbon, Cluny Scotch, DeKuyper Cordials	<u>\$5.50</u> Heineken, Amstel Light	<u>\$5.50</u> Heineken, Amstel Light, Corona, Sam Adams
	<u>\$6.00</u> Lindemans Merlot, Chardonnay and White Zinfandel, Smirnoff Vodka, Van Gogh Gin, Admiral Nelson Rum, Margaritaville Gold Tequila, John Barr Black Res. Scotch, Old Grand Dad Bourbon, DeKuyper Cordials	<u>\$7.00</u> Blackstone Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet, Ketel One Vodka, Bookers Gin, Jose Cuervo Gold, Mt Gay Rum, Famous Grouse, Jefferson Reserve, DeKuyper Cordials, Starbucks Liqueur

All consumption bars will be subject to a 20% service charge.  
Soft Drinks and Bottled Water also available (\$2.00 per soft drinks, \$3.00 per bottled water)

## CASH BAR SELECTIONS

All Tiers Include:

Coke, Diet Coke and Sprite: \$2.00 each

Bottled Water: \$3.00 each

Budweiser and Bud Light: \$4.50 each

### Tier 1

Budweiser and Bud Light: \$4.50 each

Wine or Mixed Drinks: \$5.00 each

*Sea Ridge Merlot, Chardonnay and White Zinfandel, Gibleys Vodka and Gin, Ron Carlos Rum, Matador Gold Tequila, Old Crow Bourbon, Cluny Scotch, DeKuyper Cordials*

### Tier 2

Heineken, Amstel Light: \$5.50 each

Wine or Mixed Drinks: \$6.00 each

*Lindemans Merlot, Chardonnay and White Zinfandel, Smirnoff Vodka, Van Gogh Gin, Admiral Nelson Rum, Margaritaville Gold Tequila, John Barr Black Res. Scotch, Old Grand Dad Bourbon, DeKuyper Cordials*

### Tier 3

Heineken, Amstel Light, Corona: \$5.50 each

Wine or Mixed Drinks: \$7.00 each

*Blackstone Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet, Ketel One Vodka, Bookers Gin, Jose Cuervo Gold, Mt Gay Rum, Famous Grouse, Jefferson Reserve, DeKuyper Cordials, Starbucks Liqueur*

**Thank you for considering Culinary Sol at Zoo Atlanta for your event. From backyard barbecues to plated dinners, our culinary staff will transform your event into a delectable experience! *Let your Sol escape...***