

Wedding Guide



NEW YORK ZOOS & AQUARIUM
EVENTS & CATERING



Your Bronx Zoo Wedding Experience

SAYING “I DO” AT THE ZOO provides a truly unique and unforgettable experience. Whether exchanging vows at the historic Zoo Center or sipping cocktails as sea lions look on, you and your guests will be inspired by exotic wildlife and architecture. Our spectacular indoor and outdoor venue provides the perfect setting for a one of a kind wedding, year round. All event proceeds help support the Wildlife Conservation Society’s mission to help save wildlife and wild places around the globe.



Your Ceremony at the Historic Zoo Center

THE BRONX ZOO is truly one of the most unique wedding venues available in New York. Imagine exchanging vows in a romantic ceremony outside among the free roaming Indian Peacocks. If you prefer an indoor ceremony, celebrate your nuptials inside the historic Zoo Center. Originally named the Elephant House when constructed in 1908, it was regarded as one of the finest and most modern zoological buildings, now serving as a beautiful and dramatic background to your ceremony.



Your Experience



MADAGASCAR & SEA LION POOL

For cocktail hour, guests can sip cocktails in the Madagascar exhibit alongside Lemurs, Nile Crocodiles and other curious creatures, or mingle outside with the California Sea Lions. Cocktail hour is followed by dinner and dancing in Schiff Family Great Hall.

Please Note: time of sundown may affect length of time and/or availability of all animal exhibit experiences.



SCHIFF FAMILY GREAT HALL

This spacious 4,600 square foot hall, once home to our Lions, was fully renovated and is New York's first green & LEED certified historic landmark building. Schiff Family Great Hall helps create your fairytale wedding with its timeless architecture and character. Along with the reception space, you and your guests will have private access to our Lion's Patio and glass enclosed bridal suite.



Your Wedding Reception

CAVA TOAST

COCKTAIL HOUR FOLLOWED BY FOUR HOUR RECEPTION

SIX BUTLER PASSED HORS D'OEUVRES

HARVEST STATION

PASTA STATION

PLATED DINNER

WEDDING CAKE FROM BUTTERFLY BAKESHOP

— I N C L U D E S —

Choice of In House Table Cloths & Napkins

Tables, Chairs, Flatware, Glassware, Chinaware, etc.

Banquet Manager, Floor Captain, Bartenders & Servers

Bridal Suite

Transportation for Bride and Groom to Exhibits for Pre-Ceremony Photographs

Complimentary Parking at Lot C

A one-year WCS Membership for the Wedding Couple

Cocktail Hour

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COLD

Beef Tenderloin Crostini
Caramelized Onions • Horseradish Crème

Smoked Salmon Points
Marble Rye • Caper Dust

Mini Lobster Tacos + \$4.00
Avocado Purée • Pickled Onions GF

Mini Chicken Tinga Taco
Scallion Crème • Cheddar Cheese GF

Classic Deviled Eggs GF, V

Tuna Tartare + \$4.00
Sesame Glaze • Wasabi Edible Spoon GF

Eggplant Caponata Cone V

Greek “Caprese” Skewer
Feta • Cucumber • Roasted Red Pepper
Oregano Vinaigrette GF, V

Caprese Skewer
Fresh Mozzarella • Cherry Tomatoes • Basil Pesto
GF, V

Bruschetta
Parmesan • Basil Edible Spoon V

INCLUDED COCKTAIL STATIONS

The Grazing Table

Assorted Cheeses, Hummus, Sundried Tomato Spread, White Bean Dip, Olives, Marinated Artichokes, Warm Spinach Dip, Crudite

Pasta Station

Fresh Caserecce and Penne Pastas, Choice of Two Sauces, Caesar Salad, Herbed Focaccia

HOT

Coney Island Frank
Sauerkraut • Mustard

Chicken Meatball with Fontina & Spinach

Mini Pulled Pork Slider
Cabbage Slaw

Pastrami Spring Roll
Thousand Island Dressing

Bulgogi Beef Wonton
Hoisin Sauce

Chili Glazed Pork Belly
Sesame Crust GF

Mini Blue Crab Cake + \$4.00
Lemon Remoulade

Duck Ravioli
Cherry Glaze

Spanakopita V

Tomato Soup Shooter
Mini Grilled Cheese V

French Onion Soup Boule

Edamame Dumpling
Sweet Chili Sauce V

Chorizo Empanada

Bacon Wrapped Short Rib
Gorgonzola GF

Paella Arancini
Roasted Garlic Aioli GF

GF – Gluten Free • V – Vegetarian • VG – Vegan

Plated Dinner Selections

NEW YORK ZOOS & AQUARIUM
EVENTS & CATERING

FIRST COURSE

please select one

Garden Salad

Cherry Tomatoes, Cucumbers, Shredded Carrots, Grilled Ricotta Salata, Balsamic Vinaigrette **GF, V**

Wild Arugula Salad

Watermelon, Red Onion, Feta, Champagne Vinaigrette **GF, V**

Fresh Burrata

Heirloom Tomatoes, Balsamic Reduction, Micro Basil, Sea Salt Crostini **V**

Classic Caesar Salad

Parmesan Cheese, Croutons **V**

Squid Ink Fettuccini

Lobster Bisque, Basil, Mint

Sustainable Baltimore-Style Crab Cake + \$7.00

Remoulade, Mixed Greens, Lemon Vinaigrette

Butternut Squash Ravioli

Brown Butter, Sage, Pumpkin Seeds, Parmesan

MAIN COURSE

please select two pre-designated options

Chefs choice silent vegan/gluten free option included

Grilled Filet Mignon

Mashed Potatoes, Asparagus, Demi-Glace **GF**

Oven Roasted Ora King Salmon

Potato & Sunchoke Purée Roasted Broccolini Buerre Blanc **GF**

Miso Glazed Black Sea Bass

Smashed Fingerling Potato, Bok Choy

Oven Roasted Free Range Chicken

Organic Brown Rice, Glazed Baby Carrots Rosemary Jus **GF**

Red Wine Braised Short Ribs

Roasted Sweet Potato, Glazed Brussel Sprouts **GF**

Grilled Humane Certified Pork Chop

Yukon Gold Potatoes, Sautéed Green Beans, Dijon Demi-Glace **GF**

Porcini Mushroom Risotto

Charred Asparagus, Leeks, Parmesan **GF, V**

Maple Parmesan Polenta

Eggplant Caponata, Tomato Sauce **GF, V**

WEDDING CAKE SLICED AND SERVED TO ALL GUESTS

Birds & Beans coffee, assorted tea included

Dessert station enhancements available

Menu options subject to change based on seasonality & availability

Buffet and Cocktail Dinner Station Options Available

Beverage Selections

NEW YORK ZOOS & AQUARIUM
EVENTS & CATERING

OPEN BAR

INCLUDED IN WEDDING PACKAGE

BEER:

Bud Light & Bronx Brewery Summer Pale Ale

WHITE WINE:

Peter Yealands Sauvignon Blanc & Bottega Vinaia Estate Pinot Grigio

RED WINE:

Sterling Vineyards Cabernet Vintner's Collection & Portillo Pinot Noir

ALCOHOL:

Tito's Vodka, Ravo Vodka, Drumshanbo Gunpowder Irish Gin, Bribon 100% Blue Agave Blanco, Bacardi Silver Rum, Captain Morgan Spiced Rum, Malibu Rum, Jack Daniels Tennessee Whiskey, Makers Mark Bourbon, Jameson Irish Whiskey, Dewars Single Malt Scotch, Johnny Walker Black Label Blended Scotch, Triple Sec, Bitters, Dry Vermouth & Sweet Vermouth

NON-ALCOHOLIC:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Sour Mix, Sparkling Water & Spring Water

UPGRADE TO A FULL PREMIUM BAR FOR \$15.00 PER GUEST

PREMIUM BAR

BEER:

Bud Light, Bronx Brewery Summer Pale Ale,
Bronx Brewery No Resolutions IPA & Lagunitas Sumpin' Easy Ale

WHITE WINE:

Peter Yealands Sauvignon Blanc, Bottega Vinaia Estate Pinot Grigio, & Rodney Strong Chalk Hill Chardonnay

RED WINE:

Sterling Vineyards Cabernet Vintner's Collection, Portillo Pinot Noir,
Bertani Valpolicella & Rocca delle Macie Chianti Classico

OTHER:

Vanderpump Rose & Chic Barcelona Cava

ALCOHOL:

Tito's Vodka, Ravo Vodka, Grey Goose Vodka, Drumshanbo Gunpowder Irish Gin, Bombay Sapphire Gin, Bribon 100% Blue Agave Blanco, Casamigos Silver Tequila, Bacardi Silver Rum, Malibu Rum, Captain Morgan Spiced Rum, Jack Daniels Tennessee Whiskey, Makers Mark Bourbon, Woodford Reserve Bourbon, Jameson Irish Whiskey, Dewars Single Malt Scotch, Johnnie Walker Black Label Blended Scotch, Macallan 12-year Single Malt Scotch, Triple Sec, Bitters, Dry Vermouth & Sweet Vermouth

NON-ALCOHOLIC:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Sour Mix, Sparkling Water & Spring Water

BRANDS SUBJECT TO AVAILABILITY

Pricing & Information

FEES

CEREMONY FEE: \$2,000.00 (includes a 30 minute ceremony inside or outside Zoo Center)

SITE FEE: \$5,000.00

CATERING AND OPEN BAR: \$200.00 per person

LIGHTING: Starting at \$2,200 Please contact Frost Productions directly at 212-751-0223 x 111

Pricing for Food & Beverage Does Not Include a 20% Administrative Fee or 8.875% NYC Sales Taxes

CAPACITY

Schiff Family Great Hall can seat 175 guests

MINIMUM GUEST COUNT

FRIDAY/SUNDAY: 60

SATURDAY: 100

CEREMONY START TIME

IN SEASON

Friday: 5:30pm

Saturday/Sunday: 6:00pm

OFF SEASON

Friday: 5:00pm

Saturday/Sunday: 5:30pm

GENERAL INFORMATION

- The Bronx Zoo staff is responsible for the venue, set-up, & food service for your event and are not responsible for the following: programs, ceremony procession, escort card table, gifts, favors etc
- All social events require an approved professional wedding planner or day of coordinator
- WCS requires supplemental event insurance and a certificate of insurance is required from all couples. Host and all vendors must have adequate Liability Insurance to include \$5,000,000 Umbrella, \$1,000,000 Worker's Compensation and \$1,000,000 Automobile for all vehicles making deliveries on property
- All vendors not on pre-approved list (page 10) must be approved by WCS
- Same day vendor delivery and pick up required
- Bridal Suite access starts at 2:00pm
- WCS does not offer individual tastings; tasting events offered
- Pre-designated entree counts required 15 days prior to event
- Date held maximum of two weeks without deposit
- Children's Menu (3-12 years old): \$50.00
- Vendor Meals-Chef's Choice: \$75.00

SAMPLE WEDDING TIMELINE

CEREMONY & RECEPTION

5:45pm Guests Arrival

6:00pm-6:30pm Ceremony

6:30pm-7:30pm Cocktail Hour in Madagascar and/or Sea Lion Pool

7:45pm Guests sit for salads

8:00pm Introductions/first dance/toasts

8:45pm Entree served

9:45pm Cake Cutting

10:00pm Dancing

11:15pm Last Call

11:30pm Guests exit Zoo

Pre-Approved Vendors

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EVENTS & CATERING

EVENT PLANNERS

Little Red Bean Productions
russell@littleredbeanproductions.com
646-828-9001
www.littleredbeanproductions.com

Veronica Joy Events
veronica@veronicajoyevents.com
201-925-2420
www.veronicajoyevents.com

Copper & Chloe
info@copperandchloe.com
908-783-5872
www.copperandchloe.com

Donna Anello Events
donna@donnaanelloevents.com
212-946-4817
www.donnaanellosignatureevents.com

PHOTOGRAPHY

Uplift Photography
jade@upliftphotography.com
347-991-9152
www.upliftphotography.com

Unique Lapin
sheena@uniquelapin.com
347-633-1773
www.uniquelapin.com

Calen Rose
hellocalenrose@gmail.com
617-285-8061
www.calenrose.com

Cody Raisig Photography
cody@codyraisig.com
720-771-6501
www.codyraisig.com

Andre Maier Photographer
andre@andremaier.com
212-388-2272
www.andremaier.com

DJ'S AND BANDS

Party Up Productions
partyup@partyupproductions.com
631-988-9579
www.partyupproductions.com

Sterling Strings NYC
sterlingstringsnyc@gmail.com
347-961-1437
www.sterlingstringsnyc.com

Jarrell Entertainment
info@jarrellentertainment.com
917-449-3435
www.jarrellentertainment.com

Partners In Sound Productions
anthony@pispgroup.com
718-967-7347
www.partnersinsound.com

Paris NY
516-867-7755
www.parisnewyorkband.com

DESSERTS

Butterfly Bakeshop
contact@butterflybakeshop.com
212-686-2253
www.butterflybakeshop.com

By The Way Bakery (Gluten Free)
914-478-0555
www.btwbakery.com

Dolce & Gelato
gino@dolceandgelato.com
1-844-Gelato1
www.dolceandgelato.com

Doughnuttery
info@doughnuttery.com
212-633-4359
www.doughnuttery.com

CUSTOM INVITATIONS

Alpine Creative Group
steve@alpinecreativegroup.com
212-989-4198
www.alpinecreativegroup.com

FLOWERS

Verde Flowers
info@verdeflowers.com
212-684-5204
www.verdeflowers.com

Anthony Brownie
ab@anthonybrownie.com
646-221-8901
www.anthonybrownie.com

Clores
orderflowers@cloresflowersandgifts.com
201-446-0542
www.cloresflowersandgifts.com

ADDITIONAL RENTALS

Something Different Party Rental
(Exclusive)
smile@sdpartyrental.com
973-742-1779
www.somethingdifferentparty.com

HOTELS

White Plains Crowne Plaza
914-682-005
www.ihg.com

Residence Inn by Marriott
718-239-3939
www.marriott.com

TRANSPORTATION

Golden Touch Transportation
customerservice@gttny.com
718-886-5204
www.goldentouchtransportation.com

US Bus Rentals
info@usbusrentals.com
866-952-8737
www.usbusrentals.com