

SAN DIEGO ZOO & SAFARI PARK

Wild Weddings

2024

Wedding Package

2024 Wild Weddings at San Diego Zoo & Safari Park

Minimum 50 Guests

30-Minute Ceremony Includes:

- Padded Folding Garden Chairs
- Display Tables for Guest Book and Gifts
- Water Station
- One Hour Ceremony Rehearsal
- One Wedding Party Changing Room - Available Two Hours Prior to Ceremony
- Shuttle Service Based on Venue Location

Four Hour Reception Includes:

- One Hour Beer, Wine, and Soft Drinks Bar
- Three Tray-Passed Hors D'oeuvres
- Buffet, Food Stations, or Plated Selections
- Sparkling Apple Cider or Sparkling Wine Celebration Toast
- Cake-Cutting Service
- Coffee, Iced Tea, and Water Station
- Tables, Chairs, Floor-Length Linens, Linen Napkins, and Serviceware
- Display Tables for Dessert, Gifts and Escort Cards
- Three Votive Candles per Table
- Custom Directional Signage
- 1 Day Pass – all day admissions for your guests on the day of your wedding during operating hours
- Complimentary General Parking

Added Adventure

Our gift to you, one year annual pass to San Diego Zoo and San Diego Zoo Safari Park for the wedding couple!

Ask about Our Creative Partner List

The Lagoon Overlook and Mombasa Pavilion – Recommended up to 120 Guests

Ceremony at Lagoon Overlook - \$1,700

This intimate spot has a gorgeous view of the Mombasa Lagoon, which is filled with rare birds and exotic plant life

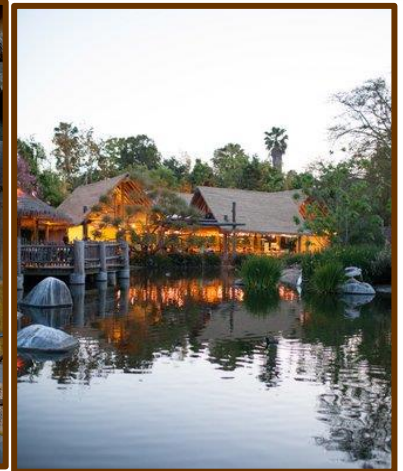
Seating: Padded Folding Garden Chairs



Reception at Mombasa Pavilion

Lush, tropical foliage, harmonious waters, and rare birds encompass this intimate open-air African Style Lodge

Seating & Dining Tables: 60" Round Tables
Accompanied by Wicker Armed Chairs



Peak March-June, Sept-Oct.			Off-Peak Nov-Feb, July-Aug		
	F&B Minimum	Venue Rental		F&B Minimum	Venue Rental
Monday - Sunday	\$10,000	\$2,000	Monday - Sunday	\$8,000	\$2,000

Holidays – Dates Listed on Page 16

\$5,000 Surcharge

\$10,000 F&B Minimum

\$1,700 Ceremony Fee

\$2,000 Venue Rental Fee

Harusi Lawn and Longhouse at Tiger Trail – Recommended up to 120 Guests

Ceremony at Harusi Lawn - \$2,700

Picturesque trees overhead, views of vast savannas, roaming cheetahs, giraffes, rhinos, and gazelles in the background

Seating: Padded Folding Garden Chairs



Reception at Longhouse at Tiger Trail

Travel through a mystical bamboo passage into a tranquil forest before encountering captivating Sumatran Tigers. This venue features traditional Indonesian architecture with floor to ceiling windows

Seating & Dining: 60" Round Tables

Accompanied by Chiavari Chairs with Burgundy Cushions



Holidays – Dates Listed on Page 16

\$5,000 Surcharge

\$18,000 F&B Minimum

\$2,700 Ceremony Fee

\$4,000 Venue Rental Fee

Peak March-June, Sept-Oct			Off-Peak Nov-Feb, July-Aug		
	F&B Minimum	Venue Rental		F&B Minimum	Venue Rental
Saturday	\$18,000	\$4,000	Saturday	\$15,000	\$3,000
Sunday - Friday	\$15,000	\$3,000	Sunday - Friday	\$14,000	\$2,000

Kijamii Overlook – Recommended up to 180 Guests

Panoramic views of the Safari Park's Asian and African plains where giraffes, rhinos, and gazelles roam throughout the hillside. Unique African Lodge inspired facility complete with fire pit

Lawn Ceremony - \$2,700

Seating: Padded Folding Garden Chairs

Reception at Kijamii Overlook

Seating & Dining:

Choice of Farm Style Tables or Round Tables
(Based on Guest Count)

Accompanied by Cross-Back Chairs
with Tan Cushion



Holidays – Dates Listed on Page 16

\$5,000 Surcharge

\$18,000 F&B Minimum

\$2,700 Ceremony Fee

\$4,000 Venue Rental Fee

January-December

F&B Minimum

Venue Rental

Saturday-Sunday

\$18,000

\$4,000

Monday-Friday

\$15,000

\$3,000

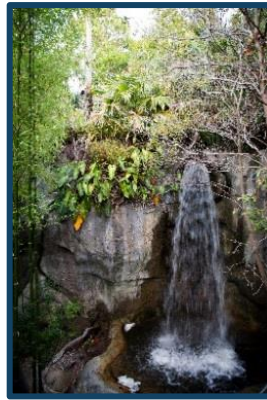


Treetops – Recommended up to 80 Guests

This venue captures the simplicity and serenity of life in Africa with its floor to ceiling windows, plus a private patio and waterfall

Seating & Dining: 72" Round Tables

Accompanied by Padded Banquet Chairs



	F&B Minimum	Venue Rental
Saturday	\$10,000	\$2,000
Sunday - Friday	\$8,000	\$1,000

Holidays – Dates Listed on Page 16

\$5,000 Surcharge
\$10,000 F&B Minimum
\$2,000 Venue Rental Fee

Sabertooth Grill – Recommended up to 200 Guests

This expansive terrace offers a magnificent view and a one-of-a kind dining opportunity for your celebration. Lush landscaping and eye level views of our elephants will have guests trumpeting about the experience for years to come

Seating & Dining: 72" Square Tables Accompanied by Slated Aluminum Chairs



	F&B Minimum	Venue Rental
Monday - Sunday	\$16,000	\$3,000

Holidays – Dates Listed on Page 16

\$5,000 Surcharge
\$16,000 F&B Minimum
\$3,000 Venue Rental Fee



Included One Hour Beer & Wine Bar

Local Craft, Imported, Domestic Beer, House California Wines, Bottled Water, Sparkling Water and Soda.

Additional Bar Selections

DELUXE	PREMIUM	OTHER SELECTIONS
Wines Chateau Ste Michelle Riesling, Columbia Valley, 2020 - Riesling Kim Crawford, Marlborough, 2022 – Sauvignon Blanc Decoy by Duckhorn, California, 2021 – Pinot Noir Conundrum by Caymus, California, 2020 – Red Blend Decoy Rose by Duckhorn, California, 2021 Rose	Wines Trefethen, Napa, 2020 – Chardonnay Meiomi, California, 2019 – Pinot Noir Joel Gott 815, California, 2019 – Cabernet Sauvignon Daou - Rose	Signature Drinks Red Sangria Pinot Noir, Brandy, Apple Cider, Triple Sec and Orange Juice. Infused with Green Apples and Orange Slices. Garnished with Pomegranate Seeds. Cheetah Rita Lime Juice, Local Craft Tequila, and a Spot of Grand Marnier. Served on the Rocks. Passionfruit Mojito Bacardi Rum, Passion Fruit Puree, Bar Syrup, Lime Juice, and Club Soda. Garnished with Mint Leaves.
Beer Bud Light Stella Artois Modelo	Beer Stone IPA Stone Buenaveza Alesmith .394	Hard Seltzer White Claw
Cocktails Seagram's Vodka Bombay Sapphire Gin Bacardi Rum El Jimador Silver Four Roses Bourbon Jack Daniels Whiskey J&B Scotch	Cocktails Grey Goose Vodka Tanqueray Gin Cutwater Three Sheets Rum Patron Silver Tequila Marker's Mark Whiskey Jameson Irish Whiskey Glenlivet 12 Year	Cordials Hennessy Baileys Kahlua Grand Marnier Amaretto

CONSUMPTION HOSTED	PRICE PER DRINK	CONSUMPTION CASH	PRICE PER DRINK
Deluxe Beer	\$10	Deluxe Beer	\$11
Premium Beer	\$11	Premium Beer	\$12
Deluxe Wine	\$14	Deluxe Wine	\$15
Premium Wine	\$16	Premium Wine	\$17
Deluxe Cocktail	\$12	Deluxe Cocktail	\$13
Premium Cocktail	\$13	Premium Cocktail	\$14
Cordials	\$15	Cordials	\$16
Signature Drink	\$16	Signature Drink	\$17
Hard Seltzer	\$11	Hard Seltzer	\$12
Soft Drinks	\$7	Soft Drinks	\$8
Sparkling Water	\$7	Sparkling Water	\$8
Bottled Water	\$7	Bottled Water	\$8

Hosted Hourly Bar Packages

BEER & WINE BAR:

Includes Deluxe and Premium Beers, House California Wines, Sparkling Water, Bottled Water, and Soda

One Hour: \$25	Two Hours: \$32	Three Hours: \$39	Four Hours: \$46
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FULL BAR: Upgrade to Premium Bar for an Additional \$6/Person

Includes all the Above plus Hard Seltzer and Deluxe Cocktails

One Hour: \$28	Two Hours: \$38	Three Hours: \$45	Four Hours: \$52
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FULL BAR WITH SIGNATURE DRINK: Upgrade to Premium Bar for an Additional \$6/Person

Includes all the Above plus Choice of One Signature Drink

One Hour: \$31	Two Hours: \$41	Three Hours: \$48	Four Hours: \$55
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SODA BAR:

Includes Sparkling Water, Bottled Water, Lemonade, and Soda

One Hour: \$16	Two Hours: \$19	Three Hours: \$21	Four Hours: \$23
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HORS D'OEUVRES

Choice of Three Tray-Passed Hors D'oeuvres:

Tomato and Basil Bruschetta with Creamy Parmesan Spread, California Olive Oil, & Fresh Basil (Veg)
Caprese Skewer (Veg/GF)
African Curry Spiced Samosa (Vegan)
Spring Rolls with Chile Lime Dipping Sauce (Veg)
Chicken Empanadas with Fresh House-Made Chimichurri

Additional Appetizer Options

Tray-Passed Options (Increments of 50 Pieces) – **\$450**

COLD

Smoked Salmon Served on a Potato Chip with Dill Cream Fraiche, & Salmon Roe
Seared Steak Bites Served on Crispy Focaccia, Horseradish Aioli, Crispy Capers, & Chives
Bruschetta with Creamy Baba Ghanoush, Olive Pepper Relish, Lemon Oil, & Herbs (Vegan)
Ahi Tuna Tartare Served on Cucumber with Wasabi Cream, Tobiko Caviar (GF)
Dungeness Crab Salad Served on Crispy Wonton, with Wakame & Toasted Black Sesame Seeds
Avocado Toast with Everything Spice, Lemon Ricotta, Toast Point (Veg)

WARM

Thai Marinated Chicken Satay with Spicy Peanut Dipping Sauce (GF)
Braised Beef Short Rib Slider with White Cheddar, Caramelized Onions & Black Pepper Aioli
Crisp Coconut Shrimp with Sweet Orange Glaze
Angus Beef Sliders with Blistered Tomato Marmalade, Warmed Truffled Arugula
Arancini, Crispy Risotto Balls Stuffed with Creamy Mozzarella, Served with Spicy Sicilian Tomato Ragu (Veg)
Creamy Sweet Dried Dates Stuffed with Whipped Mascarpone, Thyme & Bleu Cheese,-Wrapped in Thick Cut Bacon, and Drizzled with Balsamic Glaze (GF)
Bao Bun with Mapo Tofu, Pickled Vegetables, Chili Sauce (Vegan)

Displayed Options (Quantity Based Upon Guaranteed Guest Count)

Artisan Meat & Cheese Board - \$28 per Person

Chef's Hand-picked Selection of Assorted Dried Cured Meats, Seasonal Cheeses, Honeycomb, Quince Paste, Marinated Olives, Cornichons, Assorted Jams, Nuts, Dried Fruits, Roasted Grapes (GF)
Served with Assortment of Crackers, Crostini and Baguettes (GF Except Crackers)

Garden Crudités (Vegan/GF) with Ranch (Veg/GF)- \$14 per Person

Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini, Radishes, and Peppers. Served with Ranch Dressing.

BUFFET SELECTIONS

Two Entrée Selections: \$163 per Adult
Three Entrée Selections: \$169 per Adult
\$110 per Child (Ages 3-8)

SALAD (Choose Two)

Field Green Salad, Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, and Champagne Vinaigrette (Vegan/GF)

Orchard Salad, Mixed Spring Greens, Glazed Pecan Halves, Seasonal Orchard Fruit, Dried Cranberries, Feta Crumble, and Maple-Dijon Vinaigrette (Veg/GF)

Couscous Salad, with Pippin Apples, Dried Cranberries, Almonds, and Maple Vinaigrette (Vegan)

Fresh Caesar Salad, Hearts of Romaine, Seasoned Garlic Croutons, Aged Parmigiano-Reggiano, and Traditional Creamy Caesar Dressing

ENTREES (Choose Two or Three)

Pan Seared Chicken Breast, with Roasted Shallot Jus and Fresh Garden Herbs (GF)

Creamy Chicken Marsala, Sautéed Breast of Chicken with Marsala Wine Sauce, and Forest Mushroom Medley

Grilled Salmon, with Artichoke Hearts, Blistered Tomatoes, Cipollini Onions, and Citrus Beurre Blanc (GF)

Braised Beef Short Ribs, with Sticky Cabernet Demi-Glace, and Fresh Italian Parsley (GF)

Tri-Tip with Chimichurri (GF)

Baby Back Ribs with BBQ Sauce

Cast Iron Seared Mahi Ale smith, with Wilted Greens, and Mango Salsa (GF)

Grilled Vegetable Lasagna Layers of Pasta with Thinly Sliced Vegetables Topped with Tomato Sauce (Veg) (Vegan or GF Upon Request)

Mushroom Gnocchi with Creamed Spinach, Roasted Tomatoes, and Truffled Herbed Gremolata (Veg)

ACCOMPANIMENTS (Choose Two)

Creamy Garlic Mashed Potatoes (Veg/GF)

Creamy White Macaroni & Cheese with Gruyere, Cheddar, and Sugar-Cured Bacon

Fire Roasted Baby Potatoes (Vegan/GF)

Classic Rice Pilaf (Veg/GF)

Cheesy Au Gratin Potatoes (Veg)

Tuscan White Beans (Veg)

INCLUDES:

Freshly Baked Artisan Rolls Served with Creamery Butter (Veg)

Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Vegan/GF)

FOOD STATION SELECTIONS

A MINIMUM OF 75 GUESTS

\$174 per Adult

\$110 per Child (Ages 3-8)

Choose Three Stations

ITALIAN STATION

Oven- Baked Soft Breadsticks (Veg)

Fresh Caesar Salad

Hearts of Romaine, Seasoned Garlic Croutons,
Aged Parmigiano-Reggiano, and Creamy Caesar Dressing

Eggplant Parmesan Lasagna (Veg)

Creamy Chicken and Sun-Dried Tomato Florentine Penne

Beef Brocciale

BAJA TACO STATION

Fresh Caesar Salad

Hearts of Romaine, Seasoned Garlic Croutons, Aged Parmigiano-
Reggiano, and Traditional Caesar Dressing

Red Ancho Chile-Roasted Garlic Rice (Vegan/GF)

Marinated Seasoned Steak
with Charred Scallions, Tomatillo-Avocado Salsa (GF)

Citrus Marinated Grilled Chicken
with Ajillo Peppers, and Cilantro (GF)

Served With:

Corn Tortillas (GF), Flour Tortillas (Vegan),
House-Made Salsa Roja (Vegan), Shredded Cabbage (Vegan),
Queso Fresco (Veg), Cilantro and Diced Onions (Vegan)

HAWAIIAN STATION

Hawaiian Sweet Rolls (Veg)

Sriracha Honey Coleslaw
With Pineapple & Red Onion (Veg/GF)

Roasted Huli Huli Chicken (GF)

Kahlua Pulled Pork (GF)

Organic Tofu Fried Rice with Carrots, Bell Peppers,
Pineapple and Green Onions (Veg/GF)

PAN-ASIAN STATION

Edamame Guacamole (Vegan/GF)

Served with Wonton Crisps (Vegan)

Soba Noodle Salad with Bell Peppers, Peanuts, Carrots,
Scallions & Sesame-Ginger Dressing (Vegan)

Steamed Jasmine Rice with Hoisin Drizzle, Scallions,
& Tuxedo Sesame Seeds (Veg)

Crispy Lemon Grass Chicken

Kalbi Korean BBQ Ribs (GF)

CARVING STATION

Carver Required - \$205 per 100 Guests

Fresh House-Baked Rolls & Butter (Veg)

Seasonal Fresh Vegetables (Vegan/GF)

Mashed Potatoes (Veg)

Choice of Two (2)

Pepper & Garlic Roasted Tri-Tip Served with Chimichurri (GF)

Seared Roasted New York Loin
Served with Au Jus & Horseradish Cream (GF)

Honey Glazed Boneless Ham
Served with Seasonal Fruit Chutney (GF)

COMFORT FOOD STATION

Buttermilk Biscuits with Sweet Whipped Honey Butter (Veg)

Shrimp & Grits

Seasonal Vegetables (Vegan/GF)

Creamy Cheddar Macaroni & Cheese (Veg)

Buttermilk Fried Chicken with Collard Greens

VEGAN FLATBREAD STATION

White Bean Minestrone (Vegan)

Butternut Squash Puree with Greens, Almond Ricotta and Pepitas (Vegan)

Tagine Baba Ghanoush with Ratatouille, and Spinach (Vegan)

Caramelized Onions and Mushrooms with Spicy Tomato-Pepper Jam and Almond Ricotta (Vegan)

Roasted Cauliflower with Pistachio-Olive Tapenade (Vegan)

PLATED SELECTIONS

Includes Choice of Salad Selection, Entrée Selection, and Freshly Baked Artisan Rolls with Creamery Butter

SALAD Choose One

Cucumber Band Field Green Salad - Seasonal Garden Greens with Heirloom Rainbow Carrots, Farmer's Market Baby Tomatoes, with Champagne Vinaigrette (Vegan/GF)

Caesar Salad – Hearts of Romaine, Seasoned Garlic Croutons, Aged Parmigiano-Reggiano, with Traditional Creamy Caesar Dressing

Orchard Salad - Spring Mix Greens, Seasonal Orchard Fruit, Dried Cranberries, Glazed Pecans, Feta Crumble, with Maple-Dijon Vinaigrette (Veg/GF)

ENTREES Choose Three

GRASSLANDS SELECTION - \$165 per Person

Pan Seared Chicken Breast with Creamy Mustard Jus, Roasted Marble Potatoes, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Braised Beef Short-Ribs with Syrah Demi, Mashed Potatoes, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Seared Yellowtail with Thai Red Curry, Steamed Rice, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Grilled Pork Chop with Pickled Mustard Seeds, Tuscan White Beans, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Portabello Napoleon Stack with Roasted Quinoa & Vegetable Ratatouille, and Roasted Red Pepper Sauce (Vegan/GF)

SAVANNA SELECTION - \$176 per Person

Stuffed Chicken Breast with Boursin-Spinach Puree, Parmesan Cream Sauce, Herb Roasted Fingerling Potatoes and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Miso glazed Salmon with Ginger Rice, Sesame Seeds, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Baseball Top Sirloin with Steakhouse Au Gratin, Wild Mushroom Demi and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

Mushroom Gnocchi with Creamed Spinach, Roasted Tomatoes, Truffled Herbed Gremolata (Veg)

PLATED SELECTIONS

Includes Choice of Salad Selection, Entrée Selection, and Freshly Baked Artisan Rolls with Creamery Butter

SERENGETI SELECTION - \$187 per Person

NY Strip Steak with Caramelized Onions, Twice Baked Potato, Demi glacé and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

24-Hour Braised Beef Short Ribs & Lobster Mac & Cheese with Spinach and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

Pan Roasted Chicken & Petite Filet Mignon with Cognac Peppercorn, Creamy Garlic Roasted Mashed Potato and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF)

Seared Swordfish and Fried Calamari with Caper Remoulade, Olive-Pepper Relish, Tomato Fume, Roasted Potatoes and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

Mixed Grilled Vegetable and Goat Cheese en Croute with Oven-Dried Tomatoes, Truffle Cream Sauce (Veg)

Children's Meals

\$94 per Child (Ages 3-8)

Chicken Fingers, Fresh Cut Seasonal Fruit Cup, and Chocolate Chip Cookie



Dessert Enhancements

Cupcake Station (Veg) \$13/Person

An Assortment of Cupcakes (One per Person)

All Flavors Listed are Included:

Confetti Cake with Vanilla Buttercream Frosting

Lemon Raspberry Cake with Vanilla Buttercream Frosting

Triple Chocolate Cake with Chocolate Butter Cream Frosting

Ice Cream Station (Veg) \$20/Person

Chocolate, Vanilla Bean, Fruit Sorbet

Served with Chocolate & Goopy Caramel Sauce, Rainbow Sprinkles, Chocolate Cookie

Crumbles, Toasted Coconut Flakes, Seasonal Fruit Topping, Toasted Nuts,

Maraschino Cherries, and Whipped Cream

*Required Attendant Fee: \$155 per 100 guests

Dessert Bar (Veg) \$25/Person

An Assortment of Tiramisu, Coppa Raspberries and Cream, and Coppa Three Chocolates

Served in Individual Glass Containers

Late Night Snacks

Ordered in Increments of 50

French Bread Pizza \$600

Choice of Pepperoni, Cheese, or Combination of Both

Fried Food Sampler (Veg) \$650

An Assortment of Mozzarella Sticks, Fried Pickles, Jalapeno Poppers, and Onion Rings.

Served with Ranch and BBQ Sauce

Soft Pretzel Bites (Veg) \$500

Served with Mustard Dipping Sauce

Event Enhancements

Wildlife Encounters:

Nothing completes a special event like a furry, feathery, or scaly guest of honor. Experience an up-close encounter with some of the rarest and most dynamic species that will inspire and amaze even the most educated animal enthusiast. Enjoy meeting our professional wildlife care staff and learn about wildlife, ecosystems, and the San Diego Zoo Wildlife Alliance conservation efforts. Our wildlife ambassadors include a variety of birds, reptiles, and mammals. We are unable to guarantee specific animal requests.

45-Minute Encounter, Four Animals: \$2,000



Your Zoo & Safari Park Venue Coordinator Will Assist with:

Create a detailed event order with event specifics including a wedding day timeline

Create a floor plan for the ceremony and reception locations

Oversee the set-up of ceremony and reception venues, food preparation and other logistics

Arrange for vendor arrival/set up and break down details prior to and day-of wedding

On-site liaison between your wedding planner, vendors and Zoo or Park staff

Recommended Creative Partners:

Day-Of Wedding Coordinator: Hiring a professional wedding planner allows you to hand off time-consuming responsibilities such as ceremony coordination, table escort card display, wedding favors, centerpieces, collecting items at the end of the evening and more

DJ/Musician and sound system for ceremony and reception

Officiant for the ceremony

Photographer and Videographer

Wedding Cake

Florist for the ceremony site and reception décor

OPTIONAL SERVICES

Additional Bartender	\$155 Per Hour, Per Bartender, Per Location
Additional Bar Set-Up	\$155 Per Bar
Carving Station	\$205 Per 100 Guests
Ceremony Chair Removal	\$500
Existing Table Removal <small>per location</small>	\$1,000
Existing Chair Removal <small>per location</small>	\$1,000
4 th Entrée Option for Plated Meals	\$10 Per Person

COCKTAIL HOUR UPGRADES

Deluxe Cocktails	\$5 Per Person
Premium Cocktails	\$6 Per Person
One Signature Drink	\$ 8 Per Person
Deluxe Cocktails & One Signature Drink	\$15 Per Person
Signature Couple Drinks	\$18 Per Person

RENTALS

Highchairs	\$18 Each
Belly Bars	\$57 Each
Umbrellas	\$150 Each

General Information and Wedding Policies

Admissions and Ticketing

In order to utilize catering facilities at the Premises, an admissions fee per attendee is required and included in your package price. SDZWA membership, military passes, prepaid tickets and/or discount coupons do not apply to Special Events.

Confirmation of Space

Event space may be confirmed with a signed sales agreement and deposit as early as eighteen (18) months in advance. All dates are subject to approval from our Sales Department. Speak with a Sales Representative for applicable package pricing with advanced bookings.

Food and Beverage Minimums

Each facility has a minimum Food and Beverage expenditure requirement. This minimum is met through the purchase of the food and beverage and your package price only. Entertainment, rental, décor, surcharges, wildlife encounters, labor fees and/or sales tax do not apply towards this minimum. If the food and beverage minimum is not met, an amount equal to the deficit plus applicable sales tax will be charged to the client.

Any deviation and/or reductions in program do not alter the client's responsibility for full payment of this minimum.

Group Size Minimums

50 guest minimum will apply to admissions (or package prices as applicable), tours, food and beverage.

Wedding Coordinators

There are many details involved in planning a wedding other than food and beverage. To ensure a flawless event we encourage you to hire a Professional Wedding Coordinator. We would be happy to provide a list of recommended professionals to assist in your special day.

Event Timing & Schedules

The client agrees to conform to the specifications of the guaranteed Event Order regarding arrival, meal service, entertainment and departure schedule. Client will be invoiced for any expenses incurred as a result of client's failure to comply with the contracted specifications listed in the Event Order. Groups that are on the premises after 11 p.m. will be charged a late fee of \$1,000.00 per hour, or any portion thereof unless otherwise contracted. All groups must depart by 12 midnight.

Client has access to venue two hours prior to event. Extensive set up time requests may be available with an additional fee.

Event attendees are restricted to contracted venue after operating hours.

Holiday Rates

Peak pricing for F&B Minimums will apply, plus additional \$5,000 surcharge in addition to required ceremony fees. Surcharge does not apply towards F&B Minimums and is non-taxable. Dates subject to change.

2024

January 1- 2, 2024
January 12 - 15, 2024
February 16-19, 2024
March 28 – April 1, 2024
May 24 - 27, 2024
June 19, 2024
July 3, 2024
July 4 - 7, 2024
August 30 - September 2, 2024
October 11- 14, 2024
November 8 -10, 2024
November 28, 2024 - December 1, 2024
December 20 - 31, 2024

2025

January 1-2, 2025
January 17-20, 2025
February 14-17, 2025
April 18-21, 2025
May 23- 26, 2025
June 19, 2025
July 3-7, 2025
August 29 – September 2, 2025
October 10 –13, 2025
November 7 – 11, 2025
November 26 – December 1, 2025
December 19 – 31, 2025

2026

January 1-2, 2026
January 16-20, 2026
February 13-16, 2026
April 3-5, 2026
May 22- 25, 2026
June 19, 2026
July 3-5, 2026
September 4-7, 2026
October 9 –12, 2026
November 11, 2026
November 26 – November 29, 2026
December 19 – 31, 2026

General Information and Wedding Policies

Outside Vendor Requirements

Your vendors have access to your wedding location two hours prior to the start of the wedding. Admissions fee for contracted vendors is complimentary on the day of the wedding. Specific set up times are arranged with the Event Coordinator. Vendors must meet the SDZWA General Insurance Requirements. Consumption of alcoholic beverages by Vendors on grounds is not permitted. Vendor meals can be arranged for your convenience at 50% off the selected Wedding Package price.

Power

All power requirements must be on file with the SDZWA Event Coordinator at least one (1) month prior to Event Date. Extensive power needs are subject to additional charges.

Music

Music sound levels cannot exceed a maximum sustained decibel level of 80. SDZWA will monitor. If sustained reading exceeds maximum, client will be immediately notified and will be expected to reduce the volume. Any additional notifications after the first offense will incur a \$500 fine per notice. More than 3 notices, power source to music will be powered down for remainder of the event.

Loud percussions (i.e. marching band) and steel drum bands not allowed for animal welfare.

Inclement Weather

Inclement weather may make it necessary to re-evaluate the set up needs of certain bookings, especially those booked in outdoor space. If weather poses a concern in the sole opinion of the SDZWA, then SDZWA will advise the Client of the expected weather conditions 48 hours prior to the wedding, or in the event of unforeseen weather conditions, at the earliest opportunity, and advise of available set up options at this time. Set up options may include but are not limited to alternative space, alternative room set up, and additional rental items (i.e. tented structure). Once advised, it will be the Client's sole responsibility to determine ultimate set up based on available options provided by SDZWA and may not be changed. SDZWA will not be held liable for weather related conditions and associated room/set up changes.

Rehearsal

A one hour rehearsal time is available at no additional charge one or two business days prior to your wedding date dependent on venue availability. Please speak with your event coordinator to reserve a date and time. Assigned SDZWA Coordinator is not responsible for facilitating the Ceremony Rehearsal. Tickets will be provided for up to 20 people attending the rehearsal of which are intended to be a part of the wedding ceremony.

Wedding Cakes

You are welcome to bring in the wedding cake of your choice from a licensed bakery, or we would be happy to provide you a list of recommended bakeries. The cake-cutting fee is included in Wedding Package pricing. SDZWA kitchen facilities are unable to provide refrigeration. The SDZWA catering staff members are not responsible for any setup of client supplied wedding cake. It is the sole responsibility of client and or client arranged vendor/personnel. SDZWA is not responsible for any damages.

Signs

Complimentary signage will be provided for your wedding to assist in directing guests to each venue.

Code of Conduct

All visitors to the San Diego Zoo or Safari Park are expected to conduct themselves in an appropriate manner at all times while on the Premises. Any behavior that authorized SDZWA personnel deems to be unlawful, disruptive, or objectionable to other visitors or employees, or potentially or actually damaging to the animals, plants or property of the SDZWA or to other persons, shall be cause for refusal or revocation of admission or continued presence at the San Diego Zoo or the San Diego Zoo Safari Park. The SDZWA through its authorized personnel adheres to all applicable local, state and federal laws, which will be strictly enforced.

General Information and Wedding Policies

Restricted Items

For the safety of our guests and animal collection, items not allowed on SDZWA grounds include but are not limited to: non SDZWA provided alcoholic beverages or food, (with exception of your wedding cake) any animals other than service animals, scattering of rice, artificial flower petals (rose petals ok at ceremony sites and tabletops only), confetti, streamers, balloons, decorative marbles, balls, frisbees, hackey sacks, riding toys of any kind, bug nets, noisemakers, fireworks/sparklers, knives, weapons, skateboards, straws, laser pointers, drones, whistles and yo-yos.

SDZWA must approve all decorations, themes and entertainment at least 3 weeks prior to the Event. SDZWA reserves the right to refuse any decoration, themes or entertainment that may be considered a health or safety problem or cause damage to SDZWA property.

Smoking Policy

San Diego Zoo and Safari Park is a non-smoking and non-vaping facility. Smoking is not permitted on grounds or in parking lots.

Sales Tax & Service Charge

SDZWA does not apply a Service Charge or Gratuity. Applicable Sales Tax will be added to all food, beverage, service and rental items.

Deposit/Payment Schedule

INITIAL DEPOSIT: A nonrefundable deposit of equal to twenty-five percent (25%) of the total food and beverage minimum, ceremony fee and venue rental fee in order to consider this reservation confirmed. This deposit will be applied toward the total charges for the Event.

6 MONTHS PRIOR TO EVENT DATE: An additional twenty-five percent (25%) of the total food and beverage minimum, ceremony fee and venue rental fee shall be due, totaling fifty-percent (50%) of the food and beverage minimum, ceremony fee and venue rental fee.

2 MONTHS PRIOR TO EVENT DATE: An additional twenty-five percent (25%) of the total food and beverage minimum, ceremony fee and venue rental fee shall be due, totaling seventy-five percent (75%) of the food and beverage minimum, ceremony fee and venue rental fee.

1 MONTH PRIOR TO EVENT DATE: Additional twenty-five percent (25%) of the total food and beverage minimum, ceremony fee and venue rental fee shall be due, totaling one hundred-percent (100%) of the food and beverage minimum, ceremony fee and venue rental fee.

REMAINING BALANCE: The remaining balance as determined by the Event Order shall be due in full, ten (10) business days prior to the Event

Notwithstanding, the total deposit amount due at the time of the execution of the Agreement will vary based on the date the Agreement is signed relative to the date of the Event (for example, if the Agreement is executed three months before the Event date, fifty percent (50%) of the total food and beverage minimum plus ceremony fees shall be due as a deposit).

General Information and Wedding Policies

Food Service

Requests for special dietary restrictions must be made three weeks in advance, if not sooner. The kitchen will make reasonable efforts to accommodate such requests.

Plated Meals - When offering guests a selection of entrees to be served at the same function, menu must be pre-determined three weeks in advance with a breakdown of each entrée guaranteed with the Event Coordinator at least ten (10) days prior to event date.

If more than three plated entrée selections are requested and approved by Executive Chef (i.e. Beef, Fish, Chicken and Specialty) an additional \$10.00 per person fee will apply, based on guarantee. Menu pricing will be determined by the highest priced entrée.

All guests will be served the same starter and dessert unless alternative arrangements have been made in advance.

Client bears the responsibility to provide guests with a menu card indicating meal selection when offering more than one entrée at the same function and/or for special entrée requests/dietary needs. It is the guest's responsibility to present that card to their server at mealtime.

If meal indicator cards are not provided by the client, a \$10.00 per person service charge will be applied based on guarantee.

Buffet & Food Stations - 90 minute service time. An extension of actual service times is subject to additional labor fees. One buffet table with two serving lines will be set up for each 100 guests as space allows.

Beverage Service

All beverage service will be provided by SDZWA and is subject to the regulations of the Alcoholic Beverage Control Board of California. We reserve the right to refuse service to anyone.

One bartender per 75 guests is provided, based on a maximum of four (4) service hours.

Additional service time is available at \$155 per hour, per bartender, per location.

Bars relocating to a second locations will incur a relocation fee of \$155 per bar.

Grab and Go bars are limited to one specialty drink, served "wild" and "tame", charged based on guarantee or actual whichever is greater, and subject to \$155 bar set up fee.

Wine corkage fees (\$38/750 mL bottle).

Labor fees are not considered part of the bar guarantee.

Wedding Menu Sampling

Wedding menu sampling events are offered four times a year and may be purchased for \$75.00 (plus tax) per person. You may join one of our wedding sampling events prior to your booking or after. Wedding menu sampling is not required, however highly recommended. Non-refundable payment due 14 days prior to sampling event date.