# Weddings at Riverbanks

This document is meant to provide a general overview of how weddings at Riverbanks come together! Please contact us for additional information

#### **FACILITY RENTAL:**

We have two great spaces for your wedding reception. The pricing below is for a 4 hour event during our peak times. Certain months, Fridays and Sundays may be available for a slightly reduced rate.

Magnolia Room in the Botanical Garden - \$1,750 Ndoki Lodge in the Zoo - \$1,850

- All tables and chairs are included in your facility rental. In-house Black, white, or brown table linen can be rented for \$15 per linen.
- Delivery instructions will be provided to your vendors prior to the event date.

#### Magnolia Room Only

- Tram service can be added on for your guests to be transported from the garden entrance up to the front of the Magnolia Center. *Please ask for additional information.*
- A small, private boardroom can be used as a Pre-Ceremony Holding Space.

#### **CEREMONY:**

Should you wish to have your ceremony on-site there are a few additional fees.

Ceremony Chair Rental - \$2.25 per chair (subject to change)

Ceremony Chair Delivery Fee - \$120 (subject to change based on final guest count)

Ceremony Set-Up Fee - \$450

- All ceremonies must take place one hour after the Zoo & Garden close, or 1.5 hours prior to opening for a sunrise wedding.
- Access begins at 3:00 pm the day of for set up and vendor load-in.

#### **FOOD & BEVERAGE MINIMUM SPEND:**

This is calculated based on your guest count and event date. Riverbanks has an exclusive onsite caterer that you must use. Catering staff is full-service.

#### Menu Styles:

- Plated Dinners
- Dinner Buffets
- Heavy Hors D'oeuvres/Stations

#### **Bar Options:**

- Full Bar or Beer & Wine Packages
- Consumption Bars
- Cash Bars
- Specialty Cocktails



# **FAQs**

In order to save you time, please scan through the below frequently asked questions as we may have an answer for you already!

#### May I use my own caterer?

No, Riverbanks Zoo & Garden has an exclusive on-site event specialist caterer who is contracted for all Food & Beverage in the Zoo and Garden. This ensures maximum efficiencies, as the layout and logistics of our venue is quite unique. Popular options include our set menus, but we can be flexible in customizing a menu to your taste, budget and vision.

#### Is there a Food & Beverage minimum spend?

Yes, we require a minimum spend on food & beverage. An example during peak season could be a minimum of 100 guests @ \$55 per person (excl. service charge, tax, and event fee) or simply achieving a minimum spend of \$5,500. We can certainly be more flexible during the off-peak season!

#### Do you host menu tastings?

Private menu tastings can be scheduled for a small fee to cover our catering costs. We will also host group tastings when our menu selections change, to allow clients the ability to try our new offerings. Group tastings are invite-only, and vary in time of year, based on when menu items change.

#### When can my wedding begin?

All ceremonies must take place one hour after the Zoo & Garden close, or 1.5 hours prior to opening for a sunrise wedding. In fall and winter months ceremonies may begin at 6:00pm. In the spring and summer this will change to 7:00pm.

#### When must my wedding end?

For the Magnolia Room, the standard is a 4-hour rental as music must be turned off by 11:30pm, out of respect for the local residents. We recommend the bar close by 11:00pm. The Ndoki Lodge may be open a little further into the night.

#### Can I have a ceremony without booking a reception?

No. All events at Riverbanks require a minimum Food & Beverage spend. A solution would be to have a cocktail hour or cocktail party immediately following your ceremony.

#### How many chairs does the ceremony area hold and where can I rent them?

The Botanical Garden's ceremony area will hold a maximum of 200 chairs, and the Zoo Side ceremony sites vary. Chairs can be rented through your event sales representative and styles start from \$2.25 per chair, delivery fee not included.

#### Can I bring in my own decorations?

Yes, however, decorations must be pre-approved by your event sales representative in writing (email is fine) prior to your wedding day. Decorating outdoors cannot begin before the park closes, unless pre-approved in writing.



# **FAQs**

#### What is included in my Facility Rental?

You have exclusive use of the event space for an agreed timeframe. In addition, furniture of indoor chairs, banquet tables and cocktail tables are included. Any quantities other than what are owned by the venue must be rented at your own cost. For all inclusions, see our 'Extras' info sheet.

#### What will be blooming in the Botanical Garden?

Our dedicated horticulture department works year-round to provide an exquisite exhibit of flowers and greenery throughout the Botanical Garden. Feel free to ask your event sales representative to check what will be blooming on your wedding date.

#### May I bring in my own vendor(s)?

Yes, although if you do not choose a vendor from Riverbanks' list of 'Preferred Vendors', then you must seek written approval from your event sales representative. Your new vendor must agree to Riverbanks' 'Vendor Procedures' in order to receive such approval or they will not be allowed to enter the premises.

#### Is there a pre-ceremony holding space?

Depending on your chosen wedding space and date, we may be able to accommodate a place for you to change at no extra cost. Please ask your event sales representative for more information if you're interested in reserving a holding space on the day of your wedding.

#### Can you recommend a wedding planner, and do you recommend having one?

It's of course up to you. We can recommend a couple of great planners that we enjoy working with and who know our premises and policies well. We do provide an event manager on your wedding day; however, this person's key duties are to a.) oversee the set up and clean up any rentals or catering that we have provided/booked, b.) expedite kitchen production and oversee staff for bar and meal service, c.) serve as the primary contact for you and any booked vendors, and d.) be responsible for the safety of guests, staff and Zoo property. The event manager is not responsible for setting up personal decorations, helping the setup of other vendors, helping the bride get ready, and so on. These are more event planner responsibilities.

#### Can I tentatively hold a date?

Yes, we will be happy to place a temporary 14-day hold on your date and space(s) and during this time no other parties can hold it. After 14 days, and possibly without notification, we must be fair and accept other offers.

#### How can I confirm my event?

To confirm your event we require 1.) a signed contract, and 2.) a deposit which is the value of your Facility Rental plus 25% of all remaining charges. When we receive both items, your event is firmly secured in our event calendar. Until both requirements are received, we reserve the right to accept other offers for the date and space(s) you are considering for your event.



# **Vendors**



#### **PHOTOGRAPHY**

Jessica Hunt Photography - Jessica Hunt jessicahuntphotography.com hello@jessicahuntphotography.com

Calico Photography - Helen Tacket helen@calico-photography.com (803) 272-8302

Taylor Main Photography - Taylor Main tmp@taylormain.com (540) 336-8199

Joshua Aaron Photography - Aaron Moore jamoore@joshuaaaronphotography.com (803) 260-1989

Chris Scott Productions - Chris Scott chrisscottpxd@gmail.com (718) 913-7299

Nikki Morgan Photography - Nikki Morgan nikkimorganphotography@gmail.com (803) 463-9912

#### **DJS**

Events By Snow - Kevin Snow djsnowmusic@gmail.com (803) 553-5446

Party Time DJs - Dave Gilbert davegilbert@partytimesc.com (803) 629-1003

Bridal DJs - Mike Marchbanks info@bridaldjs.net (803) 665-5636

Capital Beats Entertainment - DJ Hannah djhannah803@gmail.com (803) 806-2203

Carolina DJ Professionals - James Hickey james@carolinadjpros.com (704) 990-5622

DJ Wilmar - William and Maria Lee djwilmar69@gmail.com (803) 834-1208



# **Vendors**

#### **BANDS**

Chris Reed & The Bad Kids chrisreedbooking1@gmail.com (803) 402-5641

Black Beard's Truck - Kristin Caughman kacaughman@gmail.com (803) 944-1262

**Tokyo Joe - Greg Bickley** tokyojoeproductions@yahoo.com (803) 794-1860

Hijacked - Jack Easterling sixstring32@gmail.com 803-917-0440

## **CAKE DESIGNERS/SPECIALTY DESS**ERTS

Bonnie Brunt Cakes Bonniebruntcakes.com (803) 655-7467

Ally & Eloise Bakeshop AllyandEloise.com (803) 708-2982

Mac's Cakes - Chelsea McMillan MacsCakesSC.com (803) 724-8181

Two Scoops - Jennifer Stephens twoscoopsrh@gmail.com (980) 428-0847



#### **FLORISTS**

Something Special Florist floristonmain@aol.com (803) 407-7123

American Floral americanfloralsc@gmail.com (803) 732-7950

By Design - Madison Wagner info@bydesignsc.com (803) 238-9800

#### РНОТО ВООТН

Klicks by Kisha - LaKisha Wheeler klicksbykisha@aol.com (803) 447-8232



# RIVERBANKS ZOO & GARDEN columbia south carolina

EVENING MENU

# INFORMATION

#### SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. We focus on working with sustainably sourced seafoods in our cafes, restaurants, and catered events. We also follow the recommendations of the Monterey Bay Aquarium's Seafood Watch program, in combination with eco-certifications, to ensure that we are making choices for healthy oceans.

#### PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - We are a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

#### **DIVERSITY-OWNED VENDORS**

We celebrate the things that make each one of us different, and work to support the local communities that we partner with. Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your Sales Representative know!

#### **MENUS**

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at Riverbanks Zoo & Garden. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs please inquire with your Sales Manager for more information.

#### **FOOD GUARANTEES**

Final guest count is to be received no later than Fourteen (14) business days prior to the event date. The final bill will reflect the submitted final guest count or the number served, whichever is greater. If no final guest count is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The final guest count is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

#### LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. SSA Group, LLC. holds the Liquor License at the Riverbanks Zoo & Garden, therefore, liquor, beer, and wine may not be brought into the zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

#### **CONTRACT & DEPOSIT**

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the event contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

#### FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

#### CANCELLATIONS

Client must give SSA Group, LLC. written notice if Client wishes to cancel their Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

# APPETIZER RECEPTION

#### TRAY PASSED SERVICE FOR UP TO (1) HOUR | STATIONED SERVICE FOR UP TO (2) HOURS

Requires Passer Fee of \$75 Required per Passer
Includes Eco-Friendly Compostable Tableware
Food Quantities Must Match Guest Guarantee

#### In Order to Satisfy the Appetite of your Guests, we Recommend the following:

- Pre-Dinner Drink Reception: (3) Appetizer Selections

- Stand-Alone Cocktail Party: (3) Appetizer Selections & (3) Stations (Page 9)

Requires Minimum Order of (25) Guests

## VEGETARIAN

# CHARRED TOMATO BRUSCHETTA

Balsamic Glaze | Crostini \$3 passed | \$6 stationed

#### **FALAFEL BITE**

Tzatziki | Mango Chutney \$3 passed | \$6 stationed

#### **GRILLED CHEESE BITE**

Tomato-Basil Bisque \$4 passed | \$8 stationed

#### **PIEROGI**

Potato & Cheese | Sautéed Onions \$4 passed | \$8 stationed

#### **FRIED GREEN TOMATO**

Pimento Cheese

\$3 passed | \$6 stationed

#### **SPANAKOPITA**

Tzatziki Sauce

\$4 passed I \$8 stationed

#### **TORTELLINI CAPRESE SKEWER**

Basil Pesto | Balsamic Glaze

\$3 passed | \$6 stationed

#### **VEGETABLE SPRING ROLL**

Herbs | Sweet Chili Sauce \$4 passed | \$8 stationed

WHIPPED GOAT CHEESE

## PHYLLO CUP

Blackberry Jam | Candied Onion

\$3 passed | \$6 stationed

## MEAT

#### BEEF EMPANADA

Chimichurri

\$5 passed | \$10 stationed

#### **BRATWURST CROSTINI**

Pickled Mustard Seeds

Caramelized Onion Aïoli

\$5 passed | \$10 stationed

#### **CHICKEN SATAY**

Thai Peanut Sauce

\$4 passed I \$8 stationed

#### **MAC N' CHEESE FRITTER**

Chive | Bacon Jam

\$3 passed | \$6 stationed

#### NASHVILLE HOT CHICKEN N' WAFFLE

Brown Sugar Mayo Dill Pickle Relish

\$3 passed | \$6 stationed

#### **PORK BELLY DEVILED EGG**

Pickled Mustard Seeds

\$3 passed | \$6 stationed

#### **PULLED PORK TOSTADA**

Sweet Potato Purée | Cotija Cheese

Pickled Jalapeños

\$5 passed | \$10 stationed

#### **SWEET & SOUR MEATBALL**

Fig & Balsamic Glaze

\$3 passed | \$6 stationed

#### **TENDERLOIN SLIDER\***

Bacon Onion Jam | Bleu Cheese

\$5 passed | \$10 stationed

# SEAFOOD

#### **ALBACORE TUNA TARTARE\***

Pickled Ginger | Scallions

\$4 passed | \$8 stationed

#### **BACON WRAPPED SHRIMP**

Honey-Sriracha Marmalade

\$4 passed I \$8 stationed

#### **SEARED SCALLOP\***

Chorizo | Cilantro Gremolata

\$5 passed | \$10 stationed

#### **SHRIMP CEVICHE SHOOTER\***

Mango Salsa | Lime | Cilantro

\$5 passed | \$10 stationed

#### **SALMON SATAY**

Sweet Chili Hoisin | Toasted Sesame

\$4 passed I \$8 stationed

#### **SMOKED SALMON CANAPÉ\***

Herbed Goat Cheese | Chive

Fried Capers

\$4 passed I \$8 stationed

# STROLLING RECEPTION

#### **SERVICE FOR UP TO (2) HOURS**

Minimum of (3) Selections Required | Requires a Minimum Order of 25 Guests

Eco-Friendly Compostable Tableware | Upgrade to China - Please Inquire

#### CHIPS & DIP | \$13 PER PERSON

#### **SELECT (2) CHIPS:**

Assorted Crackers | Toasted Crostini | Tortilla Chips

**VEGETABLE CRUDITÉ | ADDITIONAL \$3 PER PERSON** 

#### SELECT (2) DIPS:

Baba Ghanoush | Guacamole | Pimento Cheese Roasted Red Pepper Hummus | Salsa Fresca | Spinach & Artichoke

#### MARKET VEGETABLE DISPLAY | \$14 PER PERSON

Seasonal Grilled, Pickled & Fresh Vegetables

- Served With -

**BUTTERMILK HERB DIP | FRESH HUMMUS** 

#### CHARCUTERIE DISPLAY | \$18 PER PERSON

Assorted Cured Meats & Cheeses | Marinated Vegetables Mixed Olives | Seasonal Jam | Crackers

#### MAC N' CHEESE BAR | \$20 PER PERSON

Caramelized Onion | Crispy Bacon | Grilled Chicken Green Onion | Roasted Broccoli | Shredded Cheese Toasted Breadcrumbs

GLUTEN FREE MAC N' CHEESE | ADDITIONAL \$4 PER PERSON

#### MASHED POTATO BAR | \$17 PER PERSON

Mashed Yukon Gold Potatoes

Butter | Cheddar Cheese | Crispy Bacon

Crispy Onions | Green Onion | Roasted Mushrooms | Sour Cream

#### SHRIMP AND GRITS | \$19 PER PERSON

Creamy Slow Cooked Grits
Sauteed Shrimp | Fried Leeks | Tasso Ham Gravy

#### SLIDER BAR | \$18 PER PERSON

#### SELECT (2):

#### **BBQ PULLED PORK**

Chipotle BBQ Sauce Crispy Onions | Vinegar Slaw

#### **CRISPY FALAFEL**

Arugula
Curried Carrot-Cucumber Slaw
Roasted Garlic Mayo

# HONEY CHIPOTLE GRILLED CHICKEN

Cotija Spread | Pickled Carrots Poblano Aïoli

#### **WAGYU BEEF**

Caramelized Onions | Dill Pickle Roasted Garlic Aïoli Smoked Cheddar | Brioche Bun

## CARVING STATIONS

Chef Attended | Includes House Rolls & Butter
REQUIRES CHEF FEE OF \$150 PER (1) CHEF | (1) CHEF PER 75 GUESTS

#### HERB ROASTED TURKEY BREAST

\$12 per person

Cranberry Chutney | Pan Sauce

#### **BBQ BRISKET**

\$18 per person

Tangy Gold BBQ Sauce Caramelized Onions

#### **COFFEE-RUBBED PORK LOIN**

\$15 per person Apricot Mostarda

#### WHOLE ROASTED SALMON FILLET\*

\$21 per person

Crispy Capers | Preserved Lemon Champagne Beurre Blanc

#### **CARVING STATION ADD-ONS**

ROASTED FINGERLING POTATOES I \$5 per person
ROASTED GARLIC WHIPPED POTATOES I \$5 per person
ROASTED SEASONAL VEGETABLES I \$5 per person

# STROLLING DINNER BUFFET

#### **SERVICE FOR UP TO (1.5) HOURS**

Requires a Minimum of Order of 25 Guests

#### **INCLUDES:**

Iced Water | Sweet Tea

**Eco-Friendly Compostable Tableware** 

Upgrade to China - Please Inquire

(1) Salad | (2) Accompaniments | (2) Entrées | (1) Mini Dessert

\$55 PER ADULT | \$25 PER CHILD

(2) Salads | (2) Accompaniments | (3) Entrées | (2) Mini Desserts

\$70 PER ADULT | \$35 PER CHILD

# SALADS

#### **BABY SPINACH SALAD**

Crumbled Bacon | Hard Boiled Egg Pickled Red Onion | Blue Cheese Dressing

#### **CHOPPED SALAD**

Charred Pepper | Cucumbers | Pickled Onion Tomato | Buttermilk Herb Dressing

#### **CLASSIC CAESAR SALAD**

Romaine Lettuce | Garlic Croutons Shaved Parmesan | Caesar Dressing

#### **GRAINS & GREENS**

Arugula | Crumbled Chèvre | Dried Cherries Toasted Almonds | Toasted Quinoa Local Honey Vinaigrette

#### **MIXED GREEN SALAD**

Spring Mix | Carrot | Cucumber | Grape Tomato White Balsamic Vinaigrette

# ENTRÉES

#### **BACON-WRAPPED BEEF MEATLOAF**

Wagyu Beef | Molasses BBQ Glaze

#### **BRAISED BEEF SHORT RIBS**

Red Wine Demi Glace

#### **BLACKENED CATFISH**

Preserved Lemon Tartar Sauce Roasted Onion-Caper Relish

#### HERB ROASTED PORK LOIN

Apple-Lingonberry Chutney | Charred Pearl Onions

#### POTATO GNOCCHI

Baby Kale | Blistered Tomatoes | Ragout Truffled Mushroom

#### **CHIPOTLE QUINOA STUFFED SWEET POTATO**

Corn & Black Bean Salsa

#### **ROASTED CHICKEN BREAST**

Herbed White Wine Jus

#### **SEARED SALMON\***

Red Pepper Romesco | Toasted Pistachio

# MINI DESSERTS

#### **BROWN SUGAR DONUTS**

Raspberry Jam

#### FLOURLESS CHOCOLATE CAKE

Raspberry Sauce | Whipped Cream

#### **KEY LIME PIE MOUSSE**

**Graham Cracker Crisp Topping** 

#### STRAWBERRY SHORTCAKE

Buttermilk Biscuit | Chantilly Cream

#### **VANILLA CHEESECAKE**

Caramel Sauce | Pecan Crumble

#### **ACCOMPANIMENTS**

**BROWN BUTTER GREEN BEANS** 

**BUTTERED CORN** 

**HONEY GLAZED BABY CARROTS** 

SEASONAL ROASTED VEGETABLES

HERB ROASTED POTATOES

**HERBED FARRO RISOTTO** 

**MAC N' CHEESE** 

ROASTED GARLIC MASHED POTATOES

#### ADD-ONS

#### **BREAD & BUTTER**

\$2 per person

#### FRESH BREWED COFFEE & HOT TEA STATION

\$3 per person

Decaf coffee available upon request

#### **ADDITIONAL SALAD**

\$4 per person

#### ADDITIONAL ACCOMPANIMENT

\$4 per person

#### **ADDITIONAL ENTRÉE**

Please Inquire for Pricing

#### **ADDITIONAL MINI DESSERT**

\$5 per person

\*Consuming raw or undercookied meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# ENTRÉES

SELECT (2)

#### **BRAISED BEEF SHORT RIBS**

Buttermilk Mashed Potatoes | Roasted Root Vegetables Black Cherry Demi

#### **GRILLED FLAT IRON STEAK**

Herb Roasted Potatoes | Grilled Broccolini Roasted Tomato Chimichurri

#### HARD CIDER BRINED PORK CHOP

Apple Butter | Sweet Corn & Lima Bean Succotash Roasted Cauliflower Purée

#### **LAMB SHANK**

Creamy Goat Cheese Polenta | Roasted Carrots Red Wine-Herb Jus | Citrus Pine Nut Gremolata

#### **PAN ROASTED SALMON\***

Lemon Roasted Asparagus | Saffron Faro Risotto Preserved Lemon-Caper Sauce

#### **ROASTED CHICKEN BREAST**

Charred Broccolini | Sweet Potato Hash Bourbon Maple Glaze

#### ROASTED CAULIFLOWER WELLINGTON

Wild Mushroom Duxelle | Roasted Parsnip Gruyère Cheese | Puff Pastry

#### STUFFED SWEET POTATO

Quinoa | Mixed Vegetables | Corn & Black Bean Salsa

# DESSERT

SELECT (1):

#### **CRÈME BRÛLÉE**

Seasonal Berries

#### **BLUEBERRY CRISP**

Granola Crumble Lemon Whipped Cream

#### FLOURLESS CHOCOLATE TORTE

Raspberry Sauce | Whipped Cream

# SALTED CARAMEL BREAD PUDDING

Espresso Crème Anglaise Toasted Almond

#### STRAWBERRY SHORTCAKE

Buttermilk Biscuit Vanilla Whipped Cream

#### **VANILLA CHEESECAKE**

Seasonal Berries

# PLATED DINNER

Requires a Minimum Order of 25 Guests

#### **INCLUDES:**

Iced Water | Sweet Tea Bread & Butter | House China

#### 3-COURSE DINNER | \$65 PER PERSON

TABLE SIDE WINE SERVICE | \$75 PER SERVER, PER HOUR

UPGRADE ENTRÉE SELECTION TO DUO | Please Inquire for Menu & Pricing

## SALADS

SELECT (1):

#### **CLASSIC CAESAR SALAD**

Romaine | Croutons | Lemon Shaved Parmesan | Caesar Dressing

#### **FARMER'S MARKET**

Arcadian Mix Lettuce | Shaved Seasonal Vegetables
Charred Lemon-Poppy Vinaigrette

#### **GRAINS & GREENS SALAD**

Shredded Kale | Seasonal Grains | Pickled Onion | Roasted Tomato Toasted Almonds | Citrus-Herb Vinaigrette

#### **WEDGE SALAD**

Iceberg | Applewood Bacon Chopped Egg | Tomato Confit | Creamy Bleu Cheese Vinaigrette

\*Consuming raw or undercookied meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# SNACKS & BEVERAGES

## NON-ALCOHOLIC BEVERAGE PACKAGES

HALF-DAY SERVICE FOR UP TO (4) HOURS | FULL DAY SERVICE FOR UP TO (8) HOURS

Eco-Friendly Compostable Tableware

#### **INFUSED AQUA FRESCA**

SELECT (2):

Citrus | Cucumber-Mint | Very Berry

HALF-DAY \$3 PER PERSON | FULL DAY \$5 PER PERSON

#### **ASSORTED COCA-COLA PRODUCTS**

Assorted Canned Sodas | Iced Water

HALF-DAY \$4 PER PERSON | FULL DAY \$7 PER PERSON

#### **COFFEE & TEA PACKAGE**

Regular Fresh Brewed Coffee | Assorted Hot Herbal Teas | Iced Water

Decaf Coffee Available Upon Request

HALF-DAY \$8 PER PERSON | FULL DAY \$12 PER PERSON

#### COMPLETE BEVERAGE PACKAGE

Regular Fresh Brewed Coffee | Assorted Hot Herbal Teas | Iced Water Assorted Canned Sodas | Sweet Tea

Decaf Coffee and Unsweet Tea Available Upon Request

HALF-DAY \$10 PER PERSON | FULL DAY \$14 PER PERSON

# SNACK BOARDS

#### **SERVICE FOR UP TO (2) HOURS**

Requires a Minimum Order of 25 Guests

#### **INCLUDES:**

**Eco-Friendly Compostable Tableware** 

#### CHIPS & DIP | \$8 PER PERSON

House-Made Kettle Chips

- Served With -

SWEET GHERKIN PICKLES | FRENCH ONION DIP | PIMENTO CHEESE

#### **VEGETABLE CRUDITÉ | \$8 PER PERSON**

Seasonal Farm Vegetables

- Served With -

**BUTTERMILK HERB DIP | FRESH HUMMUS** 

#### ARTISANAL CHEESE DISPLAY | \$12 PER PERSON

Chef's Selection of Domestic & Imported Cheeses

- Served With -

**ASSORTED CRACKERS | NUTS | SEASONAL & DRIED FRUITS** 

ADD CHARCUTERIE, OLIVES, & PICKLES

\$6 PER PERSON

#### ADD-ONS

Food Quantities Must Match Guest Guarantee

**ASSORTED CANNED SODA I \$4** per person

**BOTTLED WATER |** \$4 per person **LEMONADE |** \$4 per person

KETTLE CHIPS I \$3 per person

**SEASONAL WHOLE FRUIT |** \$4 per person

**CLASSIC TRAIL MIX | \$4 per person** 

**COOKIES |** \$4 per person

**FUDGE BROWNIES |** \$4 per person

**GRANOLA BARS I** \$3 per person

**POPCORN | \$4 per person** 

# SERVICES

All Bar Services Include Eco-Friendly Compostable Drinkware

Upgrade to China - Please Inquire for Pricing

#### CONSUMPTION BAR

Consumption Bar is Settled Post Event by the Host

Requires a Minimum Spend of \$500 per Bar \$150 per Bartender up to (2) Hours of Service

#### CASH BAR

**Guests Purchase Their Own Beverages** 

Requires Bar Set-Up Fee of \$200 per Bar\* \$150 per Bartender up to (2) Hours of Service

#### STANDARD & PREMIUM SPIRITS

Includes the Following:

Bourbon | Gin | Rum | Scotch | Tequila | Vodka | Whiskey

#### STANDARD

DOMESTIC BEER | \$6

WINE | \$7

LIQUOR | \$9

COCA-COLA PRODUCTS | \$4

#### PREMIUM

DOMESTIC BEER | \$6

CRAFT BEER | \$8

WINE | \$9

LIQUOR | \$11

COCA-COLA PRODUCTS | \$4

#### HOSTED BAR

Cost for Bar Services and Drinks are Paid in Advance by the Host

All Packages are Based on (2) Hours of Service \$6 Per Guest for Each Additional Hour of Service All Bartender Fees are Included

#### BEER & WINE BAR | \$18 PER PERSON

Assorted Domestic & Craft Beers | Standard Red & White Wines

#### STANDARD BAR | \$24 PER PERSON

Assorted Domestic Beers | Standard Red & White Wines Standard Spirits | Basic Mixers & Assorted Canned Sodas

#### PREMIUM BAR | \$30 PER PERSON

Assorted Domestic & Craft Beers | Premium Red & White Wines Premium Spirits | Basic Mixers & Assorted Canned Sodas

#### - WELCOME DRINK -

Champagne -OR- Signature Cocktails

Available when Pre-Arranged for an Additional Charge

Please Inquire for Additional Information

#### - BAR FEES -

#### **CONSUMPTION BAR**

(1) Bartender per 100 Guests

Requires a Bartender Fee of \$150 per Bartender up to (2) Hours of Service & Includes Bar Set-Up

Pricing Excludes Service Charge & Sales Tax

#### **CASH BAR**

(1) Bartender per 100 Guests

Requires a Bartender fee of \$150 per Bartender up to (2) Hours of Service & Requires a Bar Set-Up Fee of \$200, per Bar\*

# Ndoki Lodge



For daytime and evening events, the Ndoki Lodge offers a rustic charm with its warm color scheme, stately high beam ceilings and panoramic views of a scenic treetop canopy. Due to its convenient placement, adjacent to a few of our Zoo residents', your guests have the opportunity to catch a glimpse of these wild inhabitants in action! In-house tables, chairs, set up, clean up and an event supervisor are included. For events held after Zoo hours (9a-5p), use of Ndoki's outdoor patio is available at no additional cost, providing an indoor and outdoor flow to your event.







#### Duration Rate

Daytime (9a-5p) \$950 for 8 hours

\$750 for 4 hours or less

Evening (6p-11:30p) \$1850 for 4 hours

Extra Hours Please ask

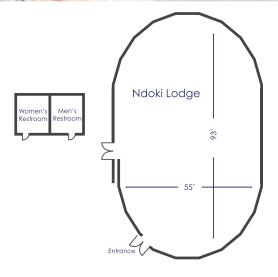
Please ask about our 'off-peak' rates

Style	Max Capacity
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Standing 200
Standing (with patio) 500
Seated 170-200
Seated (with patios) 200-250

Capacities may fluctuate depending on desired floor plan

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# Magnolia Room



The Botanical Garden at Riverbanks Zoo is one of South Carolina's most breathtaking and picturesque spaces to host a private event. The Magnolia Room is nestled within the beautiful Walled Garden that boasts views of stately fountains, cascading waters, and seasonal flowers. The room's French doors open out onto bricked terraces, which create an indoor to outdoor flow of your event. In-house tables, chairs, set up, clean up and an event supervisor are included. Magnolia's indoor Room is available during Zoo hours (9a-5p) as well as after Zoo hours. For evening events, the use of the outdoor patios is available.







#### Duration Rate

Daytime (9a-5p) \$850 for 8 hours

\$650 for 4 hours or less

Evening (6p-11:30p) \$1750 for 4 hours

Extra Hours Please ask

Please ask about our 'off-peak' rates

## Style Max Capacity

Standing 150
Standing (with patios) 350
Seated 100-150
Seated (with patios) 150-200

Capacities may fluctuate depending on

desired floor plan

