



Catering & Group Sales

RENTAL POLICIES

The Little Rock Zoo reserves the right to inspect and control all private events. Liability for damage to the premises will be charged accordingly. The zoo cannot assume responsibility for any personal property and/ or any equipment brought into the zoo facilities. Client must provide certificate of insurance when determined by zoo staff for scheduled event.

A 20% deposit of the total rental fee is required at time of booking the event. All fees associated with booked event must be paid for in full 7 days before the event date. Zoo will provide a quote for event and once agreed on will provide a contract for signing. There is an 18.5 % catering service fee, and local & state taxes apply. Due to fluctuations in cost, the quoted prices are subject to change without notice until confirmed in writing.

Final menu selection must be provided 4 weeks before the event and final guaranteed guest count to be provided 2 weeks before the event. In the event that you have more guests than the guaranteed amount you will be provided an invoice at the end of the event.

The Little Rock Zoo maintains a smoke-free, e-cigarette and tobacco product free environment for all. Temporary directional signage may be placed throughout the zoo but must be removed upon the completion of your event. Please do not attach signage to any zoo sign or trees. Banners, signs, etc., may be attached to pavilions or fences as long as they are secured with zip-ties.

Any special deliveries will be accepted with prior approval from the catering department.

The Little Rock Zoo does not allow parking on zoo grounds; all guests must enter the zoo from the main entrance.

No pets are allowed on zoo grounds except for service animals.

If you would like to provide entertainment for your guests in the form of a live band or DJ you must receive prior approval from Zoo's General Curator. Music must not be played at a decibel level that interferes with the use and enjoyment of other zoo patrons or the Zoo's animal collection as determined by the Curator. Staff may require that the volume be turned down if we receive complaints and/or animals begin to act distressed.



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RENTAL RATES

The Little Rock Zoo can create an unforgettable event for you. Our onsite facilities with catering service and our centralized location with easy freeway access will allow you to plan your event with ease. All rental locations have a 2-hour minimum.

AMPHITHEATER

\$150 per hour

Holds 250 guests theater style with covered seating area and a stage

ELEPHANT HOUSE STAGE/LAWN

\$150 per hour

Stage: 910 square feet (65' X 14')

Lawn: 13,500 square feet (180' X 75')

BIG CAT OVERLOOK

\$150 per hour

1,620 square feet (27' X 60')

Outdoor seating for 150 guests

RHINO LAWN

\$150 per hour

31,500 square feet (140' X 225')

CIVITAN PAVILION

\$150 per hour

Outdoor seating in covered area

4,900 square feet (70' X 70')

OVER-THE-JUMPS CAROUSEL PARTY

\$800

Outdoor seating for up to 50 guests
(\$6 for each additional guest.)

With Zoo catering receive a \$100 discount

2-hour maximum party time from 4 p.m. until 6 p.m.
or agreed time

CAFE AFRICA

Seating capacity for 150 guests at two-tiered restaurant in building with original WPA stonework

Rental fee with Zoo catering

\$1,700 plus minimum \$1,000 food order

Rental fee with outside caterer

\$2,000 plus \$3 per person surcharge

Kitchen facilities are not available for outside caterers. All caterers must completely be ready to serve and have all necessary supplies needed for their function.

Facility available from 6 p.m. until 9 p.m. Each additional hour \$150. All cleanup must be done by 10 p.m.

ENTIRE ZOO

\$3,500**

After-hours events only, from 5 - 7:30 p.m.

**Additional guests over 500 will be \$5 per person

Full staff, Café Africa, Safari Trader Gift Shop and all exhibits open (time of year may affect viewing), Diamond Express Train \$2; Over-the-Jumps carousel rides \$2 (seasonal).

Choice of catered meal at additional charge. Outside caterer must be approved by zoo staff; \$3 per person fee.



Catering & Group Sales

PRE-SALE GROUP TICKETING

We have the perfect employee incentive or outing for your church, company, or family!

A trip to the Little Rock Zoo, and the price is right. Our special pre-sale program allows you to purchase your tickets at a discount and will save you big bucks. The program allows you to specify the date you would like to visit or may be used at your convenience. All group ticketing purchases must be ordered and paid for in full 3 weeks before use.

You may pick them up at the front gate any time after payment has been processed. If you prefer your tickets mailed to you, there will be a \$9.50 handling and insurance charge.

Fee Structure:

15-499 tickets \$6.00 each

500-999 tickets \$5.00 each

1000+ tickets \$4.00 each

Also available are discounts for the following:

"Over-the-Jumps" Carousel discounted price \$2.00 per rider

Arkansas Diamond Express Train discounted price \$2.00 per rider

Café Africa food packages designed to make your visit complete, with many options and price points.

The AZA SAFE Package

\$25.00 per ticket

**ASSOCIATION
OF ZOOS &
AQUARIUMS**



Admission, parking, train ride, carousel ride and choice of hot dog or hamburger, chips, bag of cotton candy and bottled tea, lemonade or water. A portion of this ticket purchase will help the Little Rock Zoo Conservation projects and the AZA SAFE program.

**The Group Sales & Catering department is happy to help you with your selections.
Call 501-661-7222 for more information.**



Catering & Group Sales

MISC. & RENTAL ITEMS

ADMISSION FEES (WITH CATERING)

\$6 per person

GOLF CART RENTAL WITH DRIVER

\$25 per hour

BARTENDERS AND SERVERS

\$25 per Hour

TABLES \$15 per table **CHAIRS** \$2 per chair

LINENS, SILVERWARE, CHINA Outside agency fees

MISC. GAMES & CATERING SUPPLIES Outside agency fees

TENTS 10X10 \$35 | 10X20 \$50

PARKING LOT SECURITY \$35 per hour

(Separate check made out to security officer the night of the event)



Catering & Group Sales

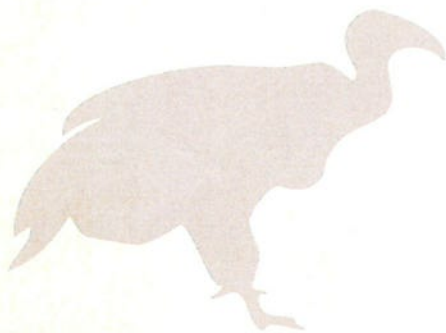
ANIMAL & EDUCATION PROGRAMS

During one of our special animal programs, your group will get an up-close look at some of our education animals, many of which are not on exhibit to the general public. These special programs are entertaining for children and adults alike and can be suited to the appropriate age group.

For animals available during your event please contact the Education Department at least 30 days prior to your event date for prices and available animals.

Susan Harris: 501-661-7229 or sharris@littlerock.org

** Add \$6 Group rate to all Zoo rental & education packages for admission to daytime events.





CONTINENTAL SELECTIONS

Good Morning

Fruit salad (seasonal), cinnamon streusel coffee cake, assorted muffins, fruit & cheese danish, and honey butter.

\$8.99

Good Morning World

Greek yogurt with fruit salad (seasonal), organic granola, honey-filled croissants, assorted bagels, whipped cream cheese, honey butter, assorted muffins, jelly and fruit preserves.

\$10.99

PLATED BREAKFASTS

MAXIMUM GUESTS: 30

Guests may choose from:

Razorback Plate

Ham & egg casserole served with house-made buttermilk biscuits, creamy sausage gravy and cheesy hash brown scramble.

\$12.99

Good Morning Arkansas

Fluffy Scrambled Eggs served with choice of thick-sliced ham, sausage or hardwood smoked bacon, home-fried potatoes, toast-
ed English muffin, and assorted jelly and preserves.

\$12.99

Bear House Toast

House made thick sliced bread dipped in a vanilla-nutmeg egg wash, grilled golden brown and sprinkled with cinnamon-powdered sugar and whipped honey butter, smoked sausage and baby butter spuds.

\$10.99

Catering & Group Sales BREAKFAST

All breakfasts include regular & decaffeinated coffee, herbal tea, and chilled orange juice.

ARKANSAS MORNINGS BUFFET

MINIMUM GUESTS: 30

Fluffy scrambled eggs, sausage patties, housemade buttermilk biscuits, creamy sausage gravy, choice of hash brown casserole or home fried potatoes, choice of French toast or pancakes, cereal, yogurt, assorted muffins and fruit salad.

\$14.99 per person

ADDITIONAL & A LA CARTE

Add an omelet, Belgian waffle, or crepe station (Chef Fee applies - \$125.00)
Eggs Benedict (Chef Fee applies - \$125.00)

Additional breakfast meats:

Ham, bacon, smoked sausage, or andouille sausage \$1.95 per person

Assorted muffins \$1.50 each

Assorted danishes & pastries \$1.50 each

Assorted bagels & cream cheese \$1.75 each

Cinnamon rolls \$1.75 each

Whole fresh fruit \$1.25 each

Fresh fruit cup \$2.00 each

Assorted Juices:

Cranberry, apple, and V8 \$2.95 each

Bottled water \$2.95 each

Bottled sodas \$2.95 each

Hot chocolate \$1.95 each



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SALAD SELECTIONS

Chef Salad

Ham and Turkey on a bed of Fresh Mixed Greens with Three Blend Cheese, carrots, tomatoes, your choice of dressing, and served with a Toasted Bread Stick. **\$8.25**

The Caesar

Crisp Romaine with Parmesan Cheese, Garlic Toasted Croutons, Sliced Wedge of Asaigo Cheese with Peppered Caesar Dressing. **\$6.75**

Add Chicken **\$3.00**
Add Shrimp **\$4.00**
Add Salmon **\$4.00**
Add Tilapia **\$3.00**

Tree House Salad

Mixed Greens with Apples, Pears, Avocado, Chopped Cucumbers, Radishes and Toasted Rice Noodles served with a Light Apple-Raspberry Vinaigrette. **\$7.75**

Add Chicken **\$3.00**
Add Shrimp **\$4.00**
Add Salmon **\$4.00**
Add Tilapia **\$3.00**



Catering & Group Sales

SANDWICHES AND WRAPS

Hog Hoagie Boxed Lunch

Turkey, ham, bacon, cheese, lettuce, tomato served on a fresh hoagie with a bag of chips, cookie and choice of bottled water or bottled soda. \$11.25

Arkansas s Own

Savory pulled pork, Sweet Baby Ray's BBQ Sauce topped with creamy cole slaw and served with a side of onion straws. \$9.75

Mango Grilled Chicken

Marinated and grilled chicken topped with a slice of avocado, mixed greens and a light lemon aioli spread, served with mango salsa and chips. \$9.75

Grilled Cheese & Portobello Sandwich

Cheese with marinated portobello mushroom, caramelized sweet red Onions served on grilled sourdough bread with fruit salad. \$9.25

Beef on Wick

Sliced Roast Beef simmered in a robust au jus placed on a kimmelwick roll with ground horse-radish and au jus on the side. Bread & butter pickle spear and house-made chips. \$9.75

Vegetarian Wrap

Mixed greens, Roma tomato, grilled sweet red onion, avocado, red & green bell peppers, cucumber, yellow squash, zucchini, mushroom marinated in raspberry vinaigrette wrapped in a flour tortilla and side of fruit salad. \$8.75

Choose a Wrap

Choice of Grilled mango chicken, tempura sweet chile shrimp or grilled mojito lime tilapia nestled in a bed of mixed greens, three-blend cheeses and housed in a flour tortilla and served with fruit salad. \$9.75

The Caesar Wrap

Crisp romaine, parmesan cheese, garlic toast-ed croutons and peppered Caesar dressing on a garlic herb wrap and served with fruit salad. \$6.75

Add chicken \$3

Add tilapia \$3

Add shrimp \$4



Catering & Group Sales

PICNIC BUFFETS

THE OUTPOST

\$14.95

Included in the meal are Chips, Lemonade, Tea and Cookies.

Choice of Two of the following meats:

- Hot Dog
- Hamburger
- Chicken Breast
- Pulled Chicken
- Pulled Pork

Choice of One:

- Baked Beans
- Potato Salad
- Cole Slaw

THE VELDT

\$19.95 per person

Choice of 2 meats, 2 vegetables, assorted rolls, Lemonade, Tea and assortment of Brownies and Lemon Bars, please choose from the list on the right.

THE CONTINENT

\$24.95 per person

Choice of 3 meats, 3 vegetables, assorted rolls, Lemonade, Tea and Cobbler, Please choose from the list on the right.

MEAT CHOICES

- Pulled Pork
- Pulled Chicken
- BBQ Beef Ribs
- Catfish
- Chicken Strips
- Beef Brisket
- Hamburgers
- Fried Chicken
- Grilled Chicken Breast
- Baked Ziti with Italian Sausage
- Smoked Sausage links with Peppers & Onions
- Chicken Spaghetti
- Baked Cod

VEGETABLE CHOICES

- Potato Salad
- Cole Slaw
- Baked Beans
- Three Bean Salad
- Okra
- Pasta Salad
- Corn on the Cobb
- Mixed Vegetables
- Macaroni & Cheese
- Seasoned Potato Wedges
- Tossed Salad
- Soaked Salad

ALA CARTE

Coffee
Can Sodas
Assorted Juices

\$1.95 per person
\$2.95 per person
\$2.95 per person



Catering & Group Sales

HOT LA PETITES

Fresh Vegetable Crudites carrot, celery, grape tomato and sweet bell pepper served with ranch or creamy dill dip. **\$1.25**

Beef Tenderloin Sliders Seasoned with African dry rub and served with a creamy horseradish Sauce. **\$3.25**

Chicken Satay: Chicken rubbed with an array of Asian spices complimented with a peanut dipping sauce. **\$1.75**

Artichoke and spinach dip served with pita chips. **\$1.95 per person**

Miniature Crab Cakes: Topped with roasted garlic aioli and micro-greens. **\$2.25**

Shrimp Tempura: Lightly battered and drizzled with chile lime sauce. **\$3.25**

Seared Scallop: Driver Scallop lightly dusted with Caribbean spices and seared to perfection served with mango salsa. **\$3.25**

White queso dip & chips **\$1.75 per person**

Miniature Meatballs Choice of Bourbon Street Sauce, Sweet Baby Rays BBQ Sauce or Sweet & Sour Sauce. **.96 each (5 dozen minimum order)**

Chicken Wings Choice of Buffalo Sauce, Garlic Parmesan, Sweet Baby Rays BBQ Sauce or Sweet & Sour Sauce. **\$1.25**

Miniature Egg Rolls accompanied by Sweet & Sour dipping sauce. **\$1.25**

Fried Tomatoes Italia Deep-fried green tomato topped with a ricotta-mozzarella Cheese blend drizzled with marinara. **\$1.75**

Seafood Queso Dip with a Kick Spicy shredded shrimp, crab & tilapia baked to perfection with white cheeses and served with toasted garlic flatbread. **\$2.75 per person**

Brisket Sliders Beef brisket, onion straws with a slice of cheddar cheese, served on miniature rolls. **\$2.95**

Crab Stuffed Mushrooms Seasoned bread crumbs mixed with shredded crab, cream cheese covered in melted cheeses. **\$1.95 (5 dozen minimum order)**

Chipotle Chicken Sliders Tender chicken with Mexican spices served on soft Hawaiian rolls. **\$2.95**

Cream cheese-stuffed jalapenos **\$1.75**

Bacon-wrapped stuffed dates **\$7.75 per dozen (6 dozen minimum order)**

Bacon-wrapped brown-sugared water chestnuts **\$6.75 per dozen (6 dozen minimum order)**



Below prices are per piece unless noted per person

Tasmanian Deviled Eggs Filled with caramelized onions and topped with a creamy egg mixture with a hint of exotic spices. **\$1.25**

Tasmanian Devilish Eggs Filled with caramelized onions choice of bacon or BBQ pulled pork topped with a creamy egg mixture with a hint of exotic spices. **\$1.75**

Safari Bruschetta Marinated sun-dried tomatoes, onions, fresh tomatoes, roasted garlic, jalapenos, rosemary along with red, yellow & green peppers served on a parmesan toasted crostini. **\$1.75 per person**

Portobello Baguette Roasted peppers with marinated and grilled portobello mushrooms on a sourdough baguette. **\$2.75**

Filet of Beef Canape Tender filet perched on caramelized onion and mushroom compote served on a sourdough croustade. **\$3.25**

Mini Cheese Rolls Pimento cheese topped with Butter lettuce and bread & butter pickle rounds. **\$2.00**

Mini Chicken Salad Rolls Fruited chicken salad topped with butter lettuce and sliced tomato. **\$2.50**

Miniature Club Sandwiches Ham, turkey, bacon, cheese, lettuce, tomato and CA Special Sauce. **\$2.00**

Focaccia Al Mozzarella: Fresh baked herb focaccia topped fresh pesto, mozzarella, roma tomatoes drizzled with balsamic reduction. **\$1.75**

Fresh Vegetable Crudites carrot, celery, grape tomato and sweet bell pepper served with ranch or creamy dill dip. **\$1.25**

Chilled Jumbo Prawn with CA Cocktail Sauce **\$3.25**

Catering & Group Sales

COLD LA PETITES

Chilled Seafood Dip Mojito lime-seasoned shrimp, crab, and tilapia blended with a light cream cheese and sour cream mixture served with assorted gourmet crackers. **\$2.75 per person**

CHEESE SELECTIONS

The Antipasto Summer sausage, pepperoni, pepper jack cheese, colby jack cheese, soft mozzarella balls, pepperoncini peppers, cherry peppers, green & black olives marinated in Italian seasonings and served with assorted gourmet crackers. **\$6.95 per person**

Barrel Cheese Selection Strawberries, red & green grapes, cut vegetables with dill dip, brie, Montrachet, Boursin, cheddar and gorgonzola accompanied by assorted gourmet crackers, toasted pita and baguettes. **\$9.75 per person**

Add Dips: Hummus, Warm Artichoke & Spinach, Baba Ghanoush, Tzatziki, Olive Tapenade, and Safari Salsa. **\$13.00 per person**

The Whole Barrel Selection

Italian salami, pepperoni, and cappicola marinated with soft mozzarella balls in a parsley and virgin olive oil dressing. Prosciutto-wrapped melon and bacon-wrapped dates.

Roasted bell pepper, zucchini, yellow squash, blanched broccoli, roasted cauliflower, marinated artichokes and whole mushrooms served with garlic cream cheese and assorted gourmet crackers.

Brie, Manchego, Chevrion Goat Cheese, Black Creek Aged Yellow Cheddar, Fontanilla Wheel, Morel Leek Jack Cheese & Gorgonzola accompanied by garlic-stuffed green olives and assorted gourmet crackers, garlic toasted croustades. **\$16.00 per person**

Add Fruit & Dips: Hummus, War Artichoke & spinach Dip, Baba Ghanoush, Tzatziki, Olive Tapenade, Safari Salsa, Strawberries, Red & Green Grapes. **\$21.95**



AMORE IL VITTO

\$27.95

With Italian grilled zucchini & yellow squash and toasted garlic bread

Choice of One

Caesar Salad Crisp romaine with homemade garlic croutons and aged parmesan cheese served with garlic peppercorn Caesar dressing

Caprese Salad Fresh mozzarella layered with Roma tomatoes, virgin olive oil and fresh basil

Choice of Two

- Butternut squash ravioli with alfredo cream sauce
- Chicken marsala
- Chicken piccata
- Vegetable Napoleon
- Baked ziti with Italian sausage
- Baked tilapia Italian style

ACROSS THE BORDER

\$27.95

With Café Africa Safari Salsa, corn tortillas, and tea, lemonade and water

- Garden tossed salad with Roma tomatoes, seasoned and toasted tortilla chips served with spicy chipotle ranch
- Spanish rice
- Black beans
- Refried beans
- **Marinated grilled vegetables** Yellow squash, zucchini, red and green bell peppers, red onion, eggplant, mushrooms and white corn
- Seasoned ground taco meat
- Fajita-style grilled chicken breast
- Served with mixed three-cheese blend, diced tomatoes, shredded lettuce, jalapenos, green onions, black olives and guacamole

Add steak fajita meat \$2 per person

Add grilled shrimp \$3 per person

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DINNER BUFFET

THE RANCH

\$35.95

With assorted rolls and tea, lemonade & water

- Fresh spring salad mix, fresh spinach with diced eggs, real bacon, and three-cheese blend served with feta vinaigrette
- Marinated Roma tomato, cucumber, and red onion in a sweetened olive oil with basil
- Garlic smashed baby potato
- Café Africa special blend mixed vegetables
- Seasoned fried okra

Choice of Two

- Herb roasted chicken
- Bourbon pork tenderloin
- New York strip
- Roasted boneless chicken Breast
- Sweet Baby Rays BBQ Ribs

THE BARNACLE

\$35.95

With assorted rolls and tea, lemonade & water

- Shrimp cocktail crudités
- Tossed salad with Roma tomatoes, sweet red onion, and shredded crab meat served with Green Goddess salad dressing
- Seasoned wild rice with orzo
- Baby butter bud potatoes
- Baby pearl onions, sweet peas and carrots in a garlic butter cream sauce

Choice of Two

- Shrimp scampi linguini
- Seared chile lime scallops with micro greens
- Seafood Newburg over toasted baguettes
- Baked tilapia with fresh lemon
- Mango mahi mahi
- Tempura shrimp with chile lime sauce

Add carved slices of filet mignon \$4 per person

Add glazed salmon filets \$4 per person

Add roasted boneless chicken breast \$3 per person



Catering & Group Sales

FULL-SERVICE PLATED MEALS

All meals include choice of 2 sides, Hot Rolls & Butter, Coffee & Tea service.

MAIN COURSE

- Herb Roasted Chicken \$15.95
- Roasted Boneless Chicken Breast \$15.95
- Carved Slices of Tenderloin \$32.95
- Lamb \$23.95
- Mahi Mahi \$19.95
- Salmon \$23.95
- Prime Rib \$32.95
- Pork Tenderloin \$19.95
- New York Strip \$27.95
- Scallops \$27.95
- Eggplant Parmesan \$15.95
- Chicken Piccata \$19.95
- Chicken Marsala \$19.95
- Shrimp Scampi \$23.95
- Vegetable Napoleon \$15.95
- Mojito Lime Tilapia \$19.95
- Chicken Spaghetti \$15.95
- Fettuccine Alfredo \$12.95
- Spaghetti with Marinara Sauce \$12.95
- Baked Rigatoni with Mozzarella & Sausage \$17.95

SUGGESTED VEGETABLES

- Green Beans with Sage & Wild Mushrooms
- Spaghetti Squash
- Green Beans with Bacon & Onion with a Ginger Brown Sugar Glaze
- CA Mixed Vegetables with Garlic Butter Sauce
- Roasted Brussel Sprouts, Squash, Cranberries, with Brown Sugar Maple Glaze
- Sugar Snap Peas with CA Special Seasonings
- Zucchini & Yellow Squash grilled in Virgin Olive Oil with CA Special Seasonings.
- Broccoli & Cauliflower Florets with choice of Garlic Butter Sauce or Cheese Sauce

SUGGESTED STARCHES

- Sweet Potato Casserole
- Herbed Rice with Orzo
- Garlic Parmesan Smashed Potatoes topped with Roasted Garlic and Scallions
- Baby Butter Bud Potatoes
- Herbed Couscous with Apples, Almonds and Cranberries
- Twice Baked Potatoes with Sour Cream, Bacon & Cheese
- Garlic Mashed Potatoes
- Raddatori or Gnocchi sautéed in Garlic, Sage & Parmesan Butter Sauce