Exclusive Table Side Service

(Applies to Catered Events Only, For Small Groups 10-24)
Planning an event? Think outside the box and go a little wild!

The many event locations at the San Diego Zoo Safari Park can help set your event apart from the rest with its beautiful settings and exotic wildlife. Whether your “herd” is gathering for a meeting, wedding, corporate team building, reception, family reunion, company picnic, conference or appreciation event, the decidedly unique venues at the Safari Park will have your guests trumpeting about the experience!

Located just 30 miles north of the Zoo, the Safari Park is a very different and exciting zoo experience. Enter the grounds, and it is as if you have stepped into Africa – without the plane ride! Hunte Nairobi Pavilion, the largest and most centrally located event space at the Park is a round room – modeled after traditional African architecture. The other venues scattered throughout the Park offer views of giraffes, rhinos, exotic hoof stock and waterfowl paddling on a peaceful lagoon.

Of course, the fresh and unique venues are just one reason to plan your event at the Safari Park. Your guests will not only take in the thousands of exotic animals, but enjoy our gorgeous views and diverse and delicious catering selections. You can even arrange to have one (or more) of our many animal ambassadors make a guest appearance at your event and/or arrange for a guest speaker that will be sure to energize and inspire your group!

Whatever kind of event you have in mind, the Safari Park is ready to make it memorable. Our Event Coordinators and Sales Specialists take great pride in customizing every event to make it the best yet. From guidance in choosing the best location, to helping select from our amazing cuisine options, our Coordinators are with you every step of the way – even on the day of the event!
2019 PRIVATE CATERED EVENT ADMISSIONS

1-DAY PASS - Includes Admission, Africa Tram Safari, Cheetah Run and all public animal shows and exhibits.

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<tr>
<th></th>
<th>Adults</th>
<th>Children (Ages 3-11)</th>
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<tbody>
<tr>
<td>Retail</td>
<td>$56</td>
<td>$46</td>
</tr>
<tr>
<td>Catered Event Attendees</td>
<td>$36</td>
<td>$26</td>
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DISCOUNTED PARKING - Discounted fees applicable for parking during public operating hours

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<thead>
<tr>
<th></th>
<th>Retail</th>
<th>Catered Event Attendees</th>
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<tbody>
<tr>
<td></td>
<td>$15 per Vehicle</td>
<td>$7 per Vehicle</td>
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Membership Privileges and Military Status do not apply to Special Events (Exclusive to Catered Events Only)
EXCLUSIVE TABLE SIDE SERVICE

Table Side Service Includes:
1 Hour Reserved Seating with Linen
Wait Service
Lunch (Menu selections vary depending on location)
Meals served on China and Glassware
All meals include: Soft Drinks, Iced Tea, Coffee, and Fresh Baked Cookies

Group Size:
Minimum 10 Guests/Maximum 24 Guests

Availability:
Daily between 11:00am - 3:00pm*

Dining Facilities:
Okavango Outpost
Samburu Terrace
Thorntree Terrace

$35+ per person

$350 non-refundable deposit required to confirm space

Guarantee of group size due 5 business days prior to event
Billed Based on Guarantee
All guests must pay admissions (memberships do not apply)

Venue subject to availability, see Sales Person for details

Overtime charges: A $25.00 charge will apply if meal service start time is delayed by ½ hour - 1 hour. A delay of over 1 hour will be assessed a $50.00 charge.

*Excluding holidays
Okavango Outpost

Includes fresh baked cookies, sodas, iced tea and coffee

**Artisan Salad (V)** - Fresh salad blend topped with Sweetened Cranberries, Smoked Grapes, Candied Walnuts, Feta Cheese served with a side of raspberry vinaigrette dressing.

**Wild Cobb Salad** - Fresh Salad blend topped with Fire Braised Chicken, Crisp Bacon, Hard-Boiled Eggs, Grated Swiss Cheese, Tomato, Shredded Broccoli, and Crumbled Bleu Cheese served with a side of sun-dried tomato vinaigrette dressing.

**Margherita Sandwich (V)** - Fresh Basil, Sun-Dried Tomato and Mozzarella Cheese with Garlic Pesto served on a French Roll.

**Turkey & Swiss Sandwich** - Turkey Breast, Tomato, Baby Spinach, Swiss Cheese with Roasted Garlic Aioli Sauce served on a French Roll.

**California Club Wrap** - Sliced Turkey Breast, Bacon, Monterey Jack Cheese, Lettuce, Tomato, Shredded Broccoli and Guacamole in a Tomato Basil Tortilla. Served with a fresh blend salad and a side of Ranch Dressing.

**BBQ Beef Sandwich** - Hot, Smoky BBQ Beef served on a Warm Bun with Lettuce and Tomato. Served with a Pickle Spear and a Bag of Chips.

**Meatball Sandwich** - Savory Meatballs in Marinara Sauce topped with Mozzarella Cheese on a Hoagie Roll.

**BBQ Beef Nachos** - Crisp Tortilla Chips topped with BBQ Beef, Cheese Sauce, Cheddar Cheese, Onions, Jalapeños, Guacamole and Sour Cream.

**Soup of the Day** - Hearty Bowl of Chef’s Selected Soup served with a Warm Biscuit.

**Gluten-Free Chicken Strips Combo (GF)** - served with a Fresh Fruit Cup and Potato Chips.

**Kid’s Meal** - A souvenir package with your choice of chicken strips or hot dog. Served with baby carrots, jungle crackers, and a beverage in a kid’s souvenir cup.

*Menus Subject to Change
(v)-Vegetarian, (GF)-Gluten Free*
Samburu Terrace

Includes fresh baked cookies, soft drinks, iced tea and coffee

**The Baja Burger** – Grilled to perfection and topped with thick-cut sugar-cured bacon, guacamole, jalapeno aioli, pepper jack cheese, grilled onion, lettuce, and tomato. Served with french fries.

**Bacon Cheeseburger** - Grilled to perfection topped with thick-cut sugar-cured bacon, cheese, bacon, lettuce, and tomato. Served with french fries.

**Chicken Tenders** - Hand breaded fresh chicken breast golden fried served with dipping sauce and crispy french fries.

**Black Bean Burger (V)** – A black bean burger topped with lettuce, tomato, green onions, and chimichurri spread. Served with tortilla chips and pico de gallo.

**Gluten-Free Chicken Strips Combo (GF)** – Corn flake battered gluten-free chicken strips, served with a fresh fruit cup and potato chips.

**Loaded French Fries** – French fries topped with jalapeno cheddar cheese sauce, bacon, green onions, and sour cream.

**Fish Taco Plate** - Two beer battered fish fillets wrapped in corn tortillas, topped with cabbage, shredded cheese, and chef’s sauce. Served with chips and pico de gallo.

**Grilled Chicken Torta** – Citrus-marinated chicken breast on a torta roll garnished with lettuce, tomato, jack cheese, guacamole, and grilled onions. Served with crispy french fries.

**Chicken Fiesta Salad** – Sun-dried tomato bowl, citrus-marinated chicken, fresh pico de gallo, guacamole, green onion, sour cream, black olives, black beans, and shredded cheese on crip lettuce. Served with spicy ranch.

**Chicken Quesadilla** - Flour tortilla with Oaxaca-jack cheese, citrus-marinated chicken, and pico de gallo. Served with guacamole and sour cream.

**Chicken Nacho Supreme** – Tortilla chips topped with cheese sauce and citrus-marinated chicken. Garnished with shredded cheese, jalapenos, guacamole and sour cream.

**Kids Meals** - Served in a souvenir package with your choice of one of the following entrees: chicken strips, fish taco or cheese quesadilla. Includes: baby carrots, jungle crackers, and a beverage in a kid’s souvenir cup.

*Menus Subject to Change*
Thorntree Terrace

Includes fresh baked cookies, soft drinks, iced tea and coffee

**Asian Chicken Wrap** - Sliced sweet Chili Chicken, Romaine Lettuce, Bell Peppers, Asian slaw wrapped in a Tomato Tortilla. Served with Cucumber Wasabi Ranch and side salad.

**Craft Beer Hand-Battered Fish Sandwich** - Sweet Chili Slaw, with Sriracha aioli on a Brioche Bun. Served with crispy fries.

**Mandarin Orange Chicken Salad (GF)** - Sweet Chili Chicken on a bed of local greens, mandarin oranges, bell pepper, scallions, with Crispy Wonton strip and Sesame Ginger Dressing *can be ordered Gluten Free.

**Tiger Crunch Salad (V) (GF)** - Spinach and kale blend, cucumber, red bell pepper, sliced almonds and fresh Fuji Apple with house-made Apple Habanero dressing.

**Rice Bowl - Mandarin Orange Chicken** - Crispy chicken, battered and tossed in a Sweet Mandarin Orange Sauce finished with thinly sliced Green Onions.

**Rice Bowl - Teriyaki Chicken** - Premium Smoked Chicken infused with a Sweet Teriyaki Sauce. Finished with Toasted White Sesame Seeds.

**Rice Bowl - Szechuan Chicken (S)** - Tender barbecued chicken paired with our Spicy-Sweet Szechuan Sauce. Finished with Black Sesame Seed and crushed Chili Flake.

**Rice Bowl - Stir-Fry Tofu (S)(GF)(V)** - Crispy Tofu Tossed with our Deluxe Vegetable Medley in Sweet Chili Sauce finished with thinly sliced green onion.

**Rice Bowl - Stir-Fry Beef** - Tender Cuts of Beef Marinated with Teriyaki and Deluxe Vegetable Medley finished with toasted white sesame seeds.

**Stacked Umami Burger** - Angus Beef, Sriracha Aioli, Tempura Avocado, Sweet Chili Slaw and Swiss Cheese on Brioche Bun.

**Burger Options:**
- Hamburger, Cheeseburger, Veggie Burger (V) or Bacon Cheeseburger

All burgers garnished with fresh lettuce, tomato, served on a gourmet bun accompanied with crispy French fries.

**Kids Meals** - Choice of: cheeseburger, hamburger, or rice bowl (with choice of teriyaki or orange chicken). Includes baby carrots, jungle crackers, and beverage in a kid’s souvenir cup.

*(GF) Gluten Free, *(S) Spicy, *(V) Vegetarian