Zoo Atlanta specializes in creating unique, family-friendly experiences to reward your employees or share with top clients. Let us do the work and create an event your guests will be talking about for years to come.
STEP ONE: SELECT THE VENUE
First, we need to determine which space best suits your guest count and event needs. Below are the most popular company picnic event spaces in the Zoo. For after hour options, see our Special Events Guide or speak to your Catering Sales Manager.

FORD PAVILION | UP TO 950 GUESTS
Located in the heart of Zoo Atlanta, this open-air, permanently installed tent is perfect for larger event gatherings.

RENTAL RATES (Includes up to 300 Zoo admission tickets) Monday - Thursday: $3,000
Friday - Sunday: $4,000

Please note, no heating/cooling system is included with the rental (fan rental optional). Public restrooms are located nearby at Nourish Café. Additional Zoo Atlanta tickets are available at a discounted per person rate.

FORD CONSERVATION ROOM & ECOHALL | UP TO 200 GUESTS
Our Conservation Action Resource Center (ARC) consists of two connected, indoor event spaces.

RENTAL RATES (Includes up to 125 Zoo admission tickets) Monday - Thursday: $2,000
Friday - Sunday: $2,500

Please note the Ford Conservation Room can be sold separately from Eco Hall. (Ask Catering Sales Manager for details.) Both spaces are temperature controlled and have access to indoor restrooms.

MICHAEL & THALIA CARLOS BALLROOM | UP TO 500 GUESTS
Overlooking the Zoo’s African Savanna, this brand-new, two-level event space offers stunning animal viewing from its outdoor terraces.

RENTAL RATES (Zoo admission tickets are available at $19.99 + tax per ticket) Daytime rental for events concluding before 2 p.m. $4,000

Rental rates for the Michael & Thalia Carlos Ballroom include all Savanna Hall inventory. This should cover your event setup needs. You are welcome to ask your Catering Sales Manager to see a full list, if needed.
STEP TWO: SELECT THE MENU
Select a delicious menu for your guests to enjoy! Children under the age of 12 will be charged the price below, minus $6.

**SOUTH OF THE BORDER | $34 PER PERSON**
- Mexican Street Corn Salad
- Cilantro Lime Rice
- Chipotle Chicken Breast
- Carne Asada
- Sautéed Vegetables
- Flour & Corn Tortillas
- Accompaniments
  - Shredded lettuce, pico de gallo, jalepeños, guacamole, sour cream, cotija cheese, fire roasted salsa
- Tortilla Chips & Queso
- Crème Caramel
- Cinnamon Mousse

**SOUTHERN FAVORITES | $32 PER PERSON**
- Artisan Garden Salad
  - Buttermilk ranch
- Southern fried, locally raised chicken
- Pulled BBQ pork
  - Fresh buns, pickle chips
- Buttermilk Mashed Potatoes
- Four Cheese Mac N’ Cheese
- Southern Style Green Beans
- Corn Muffins & Biscuits
  - Whipped butter
- Georgia Peach Cobber
  - Gluten free streusel topping, fresh whipped cream

**BOAR’S HEAD DELI BUFFET | $28 PER PERSON**
- Southern Style potato salad
- Market Salad
  - Farm-to-table spring mix, cucumbers, crunchy cabbage, vine-ripe tomatoes, shredded carrots and avocado-ranch dressing
- Chef’s Soup of the Day
- Artisan Sandwich Rolls & Sliced Breads
- Smoked Turkey Breast, Virginia-style Ham, Chicken Salad
- Accompaniments
  - Sliced cheeses, lettuce, house-made pickles, vine-ripe tomatoes, Dijon mustard and mayonnaise
- House-made Kettle Chips

**COOK OUT | $32 PER PERSON**
- Creamy coleslaw
- Southern Potato Salad
- All Beef Hot Dogs
- Grilled Hamburger
  - Cheddar cheese, crisp lettuce, sliced tomatoes, sliced red onion, pickles, ketchup, mustard and mayo
- Herb Grilled Chicken Breast
- Baked Mac n’ Cheese
- Barbecue Baked Beans
- Snickerdoodle Blondies & Brownie Bites

The number of service team members needed for your event varies based on the menu you select and your final guest count.

Please add an additional 23% production charge and 8.5% sales tax to all prices. All Lunch Buffets include self-serve sweet tea and water stations. Beverages are only available during your 1.5 hour food service time frame, additional service staff fees will apply as well as linen rental fees.
STEP THREE: ENTERTAINMENT ADD-ONS

Let’s find a way to make this event unique to your attendees. Review the entertainment add-on options below. If you want to discuss more ideas, please speak to your Catering Sales Manager. Add-on options must be confirmed at least two (2) weeks prior to the event date. Final pricing and availability will be confirmed by your sales representative.

CARICATURIST | $420
Consider the addition of a caricaturist to your event! If you choose this option, we recommend having one caricaturist for every 10 guests who may want to participate in this activity. This vendor is priced at a 90-minute time frame.

FACE PAINTER | $295
Consider the addition of a face painter to your event! If you choose this option, we recommend having one face painter for every 10 guests who may want to participate in this activity. The vendor is priced at a 90-minute time frame.

ALL-DAY RIDES WRISTBAND | $9 + TAX PER WRISTBAND
Enjoy unlimited rides in the KIDZone for more fun! Be sure to talk to your Catering Sales Manager about what rides may be available on the day of your event.

ANIMAL ENCOUNTERS | $195
Have an Animal Care Professional and an ambassador animal join in on the celebration! This no-touch encounter includes two small animals along with fun details about the animals and their unique characteristics. Please note - we do not take any requests for specific animals, as the Care Professional determines which are most suitable for an Animal Encounter that day. However, we can accommodate if you do NOT want to see a specific animal. Speak to your Catering Sales Manager for more details. Minimum of 5 week booking in advance to secure this encounter.

FAMILY FRIENDLY DJ | $1,750
Let us bring in a professional to bring life to the party. Our DJ will work the four-hour event time frame and keep your guests engaged with games for the kids, dance competitions, etc.

STILT WALKER / MAGICIAN / JUGGLER | PRICING RANGES FROM $500+ PER ENTERTAINER

Encourage your guests to stick around longer by offering popsicles, ice cream sandwiches, popcorn and cotton candy later in the day! Purchase a Wild Encounter experience or Zoo admission tickets to raffle during the event. Ask your Catering Sales Manager for more details.
WHERE SHOULD I INSTRUCT MY GUESTS TO PARK?
Your guests can park in either the Cherokee Avenue parking lot near the main Zoo Atlanta gates, located at 800 Cherokee Avenue, S.E., Atlanta, GA 30315 or in the Gateway Parking Deck on Boulevard, located at 759 Boulevard S.E., Atlanta, GA 30312. Parking is $3 per hour per car, with a $12 per day per car maximum. The Cherokee Avenue lot uses pay-on-foot machines for payment on arrival or the ParkMobile app. The Gateway Parking Deck requires a ticket to be taken on arrival and collects payment upon exiting. Special reduced rates of $6 per car will apply after 5 p.m. To discuss how to pay for guest parking or additional services such as valet parking, please speak to your Catering Sales Manager. All parking charges/services are billed separately via AAA Parking.

MY GROUP HAS A NUMBER OF GUESTS WHO HAVE DIETARY RESTRICTIONS (GLUTEN/DAIRY FREE, VEGETARIAN, VEGAN, ETC). CAN YOU ACCOMMODATE THEIR NEEDS?
Of course! If you only have a handful of guests who need a special meal, we can arrange the details ahead of time and we will likely ask those guests to speak to a Proof team member when they arrive. We can get their meal directly from the kitchen. If a large portion of your group needs a certain item, we can work together to have it displayed on the buffet.

HOW WILL MY GUESTS KNOW HOW TO FIND THE EVENT?
Your Catering Sales Manager can help you with the wording to share with your team members prior to the event. We can also create a customized map with your company logo and a timeline that outlines the food service times, entertainment schedule and more.

IF I HAVE AN ENTERTAINMENT AND/OR DÉCOR VENDOR, CAN I HIRE THEM ON MY OWN?
Yes! Please be sure to share the contact information of any vendor associated with your event so your Catering Sales Manager can be in contact with him/her prior to the event date. Keep in mind we require a certificate of insurance from all vendors, and there are some items that we do not allow in the Zoo. We do not permit straws, Styrofoam products, open flames, balloons, confetti, pets, rice or birdseed.

WHAT HAPPENS IF IT RAINS ON THE DAY OF MY EVENT?
Events booked at Zoo Atlanta happen rain or shine; however, we understand the weather is unpredictable and we will work with you as much as we can. If we are given enough advance notice (prior to ordering linen or food, etc), we can work with you to postpone the event date. If you want to postpone after purchases have been made for your event, you will be charged for the items purchased up to that point. No refunds will be given for rain/weather.

I AM READY TO PROCEED WITH BOOKING MY EVENT AT ZOO ATLANTA. WHAT DO I DO NOW?
Follow the steps provided in this packet and reach out to your Catering Sales Manager letting him/her know which venue best suits your event needs and which menu sounds best along with any modifications you may have and finally, any entertainment add-on options you might like to include. Your representative will be in touch soon to answer any questions you have and will provide a proposal that outlines the pricing estimate for your review.

HOW DO I LOCK IN THE SPACE HOLD NOW?
Once you have a finalized proposal/price point from your Catering Sales Manager, we will accept your non-refundable initial deposit once a signed agreement has been signed/returned to us. The initial deposit is equivalent to your room rental. All payments are processed by Proof of the Pudding. We accept checks (mailed to Proof of the Pudding at 1175 Chattahoochee Avenue NW, Atlanta, GA 30318) or credit card payments can be made online. Please note that all credit card charges are subject to a 3% credit card fee. Full payment for your event must be received with final guest count no less than 10 business days prior to your event date.