

## WEDDING PACKAGES









# SELECTING THE VENUE

#### STEP ONE: SELECT THE VENUE

First, we need to determine which space best suits your guest count and event needs. Below are our most popular w

#### Michael & Thalia Carlos Ballroom

Capacity: 615 Seated and 750 Cocktail

Overlooking the Zoo's African Savanna, this brand new, two-level event space offers stunning animal viewing from its outdoor terraces.

#### **RENTAL RATES**

Monday - Thursday | \$5,500 Saturday evening | \$7,500 Friday evening | \$7,000 Sunday afternoon | Speak to CSM Saturday afternoon | Speak to CSM Sunday evening | \$5,500

Rental includes the use of Savanna Hall inventory. Ask CSM for more details. Rates cover a four (4) hour event time frame. Should additional time be needed for the ceremony, a \$1,000 fee will apply to cover costs for additional setup and/or flipping the event space. Additional ceremony fee includes two (2) holding areas for wedding party to use the day of the event.



#### Ford Conservation Room & EcoHall

Capacity: 150 Seated and 185 Cocktail

Our Conservation Action Resource Center (ARC) consists of two connected, indoor event spaces.

#### **RENTAL RATES**

Saturday evening | \$2,500 Monday - Thursday | \$2,000 Sunday afternoon | Speak to CSM Friday evening | \$2,500

Saturday afternoon | Speak to CSM

Rental includes the use of Zoo Atlanta's inventory. Ask CSM for more details. Rates cover a four (4) hour event time frame. Should additional time be needed for the ceremony, a \$750 fee will apply to cover costs for additional setup and/or flipping the event space. Additional ceremony fee includes one (1) holding area for wedding party to use the day of the event.



#### **Ford Pavilion**

Capacity: 800 Seated and 1,200 Cocktail

Located in the heart of Zoo Atlanta, this open-air, permanently installed tent is perfect for a larger group.

#### RENTAL RATES

Saturday evening | \$4,000 Monday - Thursday | \$3,000 Friday evening | \$4,000

Sunday afternoon | Speak to CSM

Sunday afternoon | Speak to CSM

Rental includes the use of Zoo Atlanta's inventory – ask CSM for more details. Rates cover a four (4) hour event time frame. Should additional time be needed for the ceremony, a \$750 fee will apply to cover costs for additional setup and/or flipping the event space. Additional ceremony fee includes one (1) holding area for wedding party to use the day of the event.



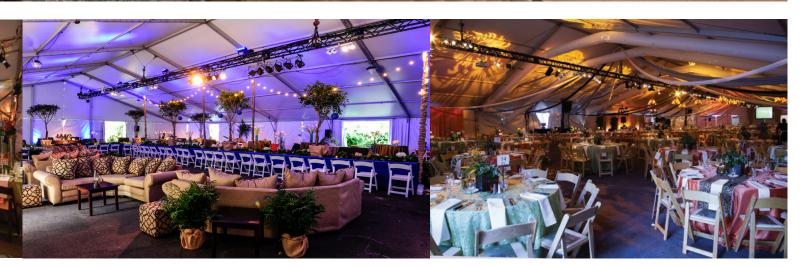




dding Venues for wedding ceremonies and receptions.













#### STEP TWO: UNDERSTANDING THE DETAILS

#### **EVENT TIME FRAME**

Ceremony timeframe consists of 30 minutes for guest seating and 30 minutes for the ceremony.

Reception timeframe consists of one (1) hour for welcome/cocktail reception and three (3) hours for eating/dancing. Depending on how you want to structure your event, this can be adjusted. For setup and breakdown, you are contracted three (3) hours for setup and one (1) hour for vendor breakdown/load out. Should you or your vendors require more time for setup/breakdown, additional fees will apply.



#### Evening events

Evening events start as early as 4 p.m. If you want to host your ceremony (and/or reception) at a specific animal habitat, we will need to work around the time the Zoo closes to the public. Additionally, it is important to note the animals at the Zoo tend to go indoors when the sun goes down. Talk to your Catering Sales Manager about this option.

#### Afternoon events

Guest seating for ceremonies can begin as early as 10:30 or 11 a.m. Afternoon receptions must end four (4) hours prior to evening event start time.

#### **PARKING**

Parking is available in the Cherokee Avenue parking lot, as well as in the Grant Park Gateway parking facility on Boulevard. The two parking areas each have a daytime charge of \$12 per car. Should your event start after 5 p.m., a discounted after hours fee of \$6 per car will apply.

Valet parking is available to your group from AAA Parking for an additional fee. All parking charges will come from AAA Parking directly.

#### **OVERNIGHT ACCOMMODATIONS**

If you know you will need guest rooms, check the availability of these nearby hotels prior to booking your event date.

- Ritz Carlton Downtown
- The American (a Doubletree by Hilton)
- Hilton Downtown

#### **EVENT COORDINATION**

Zoo Atlanta requires a day-of coordinator in addition to your main point of contact at the Zoo. This assigned coordinator must be an outside vendor who is not part of the guest list/wedding party/family. This person will ensure your vendors arrive on time, line up the wedding party for the ceremony or reception entry, keep the event on the discussed timeline, and inform other vendors of updates throughout the planning process. They will also ensure that all gifts, favors and décor are safely removed from the event space at the end of the event.





## IT'S ALL IN THE DETAILS









### CATERING OPTIONS

#### STEP THREE: REVIEWING THE CATERING OPTIONS

Proof of the Pudding handles all special event catering needs at Zoo Atlanta. Should you require information regarding a Kosher menu provided by POP Kosher, please reach out to your Catering Sales Manager. There are food and beverage minimums associated with different times of the day and days of the week. Should you fall below these set minimums, your Catering Sales Manager will let you know. Please note, all estimates below are based on evening price points.

#### WELCOME RECEPTION/COCKTAIL HOUR

Typically, prior to the reception start time, there is a welcome reception or cocktail hour. During this time, you can offer beverages (full bar, beer/wine or non-alcoholic selections) for your first hour of bar service. Additionally, since this likely falls near a meal service hour, most groups will elect to have passed foods available. The food items are charged by the piece (price ranges from \$3-\$4.25 per piece) and it is recommended to serve approximately 3-5 pieces per person.

An estimated food cost of ~\$15+ per person. Proof will charge for a team of servers to pass these times to your guests – staffing varies based on guest count and number of passed items selected.

#### Your reception cuisine can be served in three different service styles:

**PLATED DINNER SERVICE:** Proof can provide a starter course and a main entrée to your guests at the table. The third course is often a wedding cake brought in from an outside vendor. When selecting this option, please note you will be responsible for keeping up with the counts of each entrée ordered, as well as for providing a breakdown of where the meals are to be served the night of the event. To make things easier, you may elect to offer a dual entrée so all your guests receive the same meal.

Prices for a plated dinner service range from \$49++ per person to \$65++ per person. Keep in mind you can add wine service with dinner at an additional cost for the wine and wine stewards. Proof will charge for servers to execute the dinner service as well.

**BUFFET DINNER SERVICE:** Proof's buffet service includes your choice of an artisan salad, two (2) proteins - pricing varies based on proteins selected, three (3) starch/vegetable side items and two (2) small dessert bite items to complement your wedding cake.

Prices for a buffet dinner service start at \$53++ per person. Keep in mind you can add wine service with dinner at an additional cost for the wine and wine stewards. Due to COVID-19, all buffet items will be served by a Proof team member. Depending on your guest count, we may need more than one buffet to expeditiously serve your guests.

**SMALL PLATE RECEPTION STATIONS:** Small plate stations are a great way to keep your guests up and moving during the reception. It is common with this event style to not provide full seating for your guests, as they will often eat at a high or low cocktail table. Proof recommends offering at least four stations for your event.

Station prices vary from \$9+ to \$16+ per person. Remember that each station will need to have at least one chef attendant. The number of chefs will be determined by your event guest count and the complexity of the station you selected. Chef attendants are \$190/chef.

Please review our menus for detailed food options and our beverage options. If you don't see what you want on the menu, speak to your Catering Sales Manager about what might be possible. Remember, you can always add a fun late-night dessert/snack station!

**SEE THE MENUS** 





#### STEP FOUR: REQUESTING A PROPOSAL

Your Catering Sales Manager would be happy to put together a detailed proposal for your review. This proposal will outline your estimated event pricing.

In order to get started, you will need to share the following information:

- Requested event date
- Event start time
- Estimated guest count
- Are you hosting ceremony only, reception only, or ceremony and reception?
- Which venue best suits your event?
- Reception event style (i.e. plated dinner, buffet dinner or small plate stations)
  - o There is no need to feel as though you have to pick your menu right now. We can work with estimated price points to help you get started. Final decisions can be made closer to the event date or at the food tasting.
- Which beverage service package would you like? (i.e. non-alcoholic beverages only, beer/wine service, full bar service)

#### STEP FIVE: SCHEDULE A TOUR & FINALIZE BOOKING DETAILS

If you want to see the space prior to sending the information needed for a proposal, your Catering Sales Manager can set up a time to meet you. We also have virtual tour options for some of our event spaces, so please request that option if it makes you more comfortable.

#### STEP SIX: BOOK YOUR WEDDING VENUE!

Once you have received a proposal for your event venue space that outlines the details of your event and it works with your budget and overall wedding vision, it is time to lock in the venue! To hold the space definite, a signed agreement will be due along with your initial (non-refundable) deposit. The deposit is equivalent to your room rental. Your next payment will be due at the time of the tasting, which typically happens three to four months prior to the wedding. We will finalize a number of details at the tasting. Keep in mind that tastings are offered to groups spending \$7,500 ++ or more on food and beverage. You will continue to work with your same sales manager throughout the planning process to ensure no important details are missed along the way.



