Zoo Atlanta specializes in creating unique, family-friendly experiences to reward your employees or share with top clients. Our large, outdoor venues are a great canvas for socially distanced fun! Let us do the work and create an event your guests will be talking about for years to come.
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 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. Capacities listed below acknowledge appropriate spacing for social distancing and safety protocols.

FORD PAVILION  |  UP TO 300 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 (see Add-on options on Page 3). Public restrooms are located nearby at Nourish Café.

FORD CONSERVATION ROOM & ECOHALL  |  UP TO 78 GUESTS
Our Conservation Action Resource Center (ARC) consists of two connected, indoor event spaces.

RENTAL RATES (Includes up to 78 Zoo admission tickets)
Monday - Thursday: $2,000
Friday - Sunday: $2,500

Rental rates include up to:
(25) 60” round tables, (250) white folding chairs, (20) 6’ tables
Additional inventory will be charged for rental and high/low cocktail tables as needed.

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 122 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/ticket)
Monday - Thursday: $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 | $26 PER PERSON**
- Fiesta corn and black bean salad
  Cumin and oregano vinaigrette
- Make-your-own fajitas
- Marinated chicken breast and sirloin steak
- Soft flour tortillas and hard taco shell
- Assorted toppings
  Shredded lettuce, pico de gallo, jalepeno, guacamole,
  sour cream, shredded cheddar cheese, black olives and salsa
- Chili con queso
- Tortilla chips
- Borracho beans
- Cheddar cheese
- Fiesta rice
- Churros with salted caramel and ganache dip

**SOUTHERN FAVORITES | $23 PER PERSON**
- Creamy coleslaw
- Southern fried, locally raised chicken
- Pulled BBQ pork
  Fresh buns, pickle chips
- Buttermilk mashed potatoes
- Four cheese mac n’ cheese

**BOAR’S HEAD DELI BUFFET | $21 PER PERSON**
- Freshly baked rolls and whipped butter
- 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 and sliced breads
- Roast beef, smoked turkey breast, Virginia-style ham
  and chicken salad
- Assorted toppings
  Sliced cheeses, lettuce, house-made pickles, vine-ripe tomatoes,
  Dijon mustard and mayonnaise
- Freshly baked cookies and brownies

**COOK OUT | $23 PER PERSON**
- Creamy coleslaw
- All beef hot dogs
- Grilled hamburger
  Cheddar cheese, crisp lettuce, sliced tomatoes, sliced red
  onion, pickles, ketchup, mustard and mayo
- Baked mac n’ cheese
- Corn bread
- Georgia peach cobbler

To safely serve your buffet lunch, our catering team will serve the food to your guests. The number of service team members needed varies based on the menu you select.

Please add an additional 23% production charge to all prices. All Lunch Buffets include self-serve Sweet Tea, Unsweetened Tea & Water. Beverages are only available during your 1.5 hour food service time frame.
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 | $240
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 timeframe.

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.

FAMILY FRIENDLY DJ | $1,500
Let us bring in a professional to bring life to the party. Our DJ will work the four-hour event timeframe 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.
STEP FOUR: SAFETY
Safety is of the utmost importance to Zoo Atlanta and Proof of the Pudding. We encourage you to share these highlights with your team members to inform them of the protocols we have in place to ensure a safe and healthy environment at your company gathering.

KNOW BEFORE YOU GO!
As part of our commitment to the continued well-being of our guests, team members and the animals in our care, and in ongoing efforts to assist our community in preventing the spread of COVID-19, we have implemented enhanced protocols and procedures you will notice during your visit. Current protocols include, but are not limited to, timed ticket entry and mask requirements in indoor spaces. Certain attractions and areas of the Zoo may be temporarily closed during your visit.

For up-to-date information, please consult your Sales Manager or visit zooatlanta.org/beforeyougo.

There are hand-sanitizing stations available throughout the Zoo for your convenience, and the Zoo team is frequently cleaning and disinfecting touchpoints using a solution approved by the CDC.

PROCEDURE CHANGES FOR PROOF’S SERVICE TEAM

• All Proof of the Pudding employees are undergoing a daily health screening which includes a short survey and temperature taking.
• During the event, the Proof team will wear masks and gloves. All buffets will have a gloved staff member serving food to guests – no self-service buffets or stations.
• Hand sanitizer stations will be provided around the event space.
• Service flatware will be pre-packaged and disposable.
• 6’ distance marks will be present in all lines to queue guests to maintain a safe distance from one another.
• Expanded footprint of tables and buffets allows plenty of space between guests and the Proof team.
• A detailed floor plan will be provided for your venue to outline spacing.
• A dedicated sanitation team member will be present at each event to clean services and touch points.
STEP FIVE: FAQs
Safety is of the utmost importance to Zoo Atlanta and Proof of the Pudding. We encourage you to share these highlights with your team members to inform them of the protocols we have in place to ensure a safe and healthy environment at your company gathering.

WHERE SHOULD I INSTRUCT MY GUESTS TO PARK?
Parking is conveniently located in the lot on Cherokee Avenue (800 Cherokee Ave, S.E., Atlanta, GA 30315) and in the Grant Park Gateway parking facility on Boulevard (759 Boulevard S.E., Atlanta GA 30315). The City of Atlanta has transitioned to a paid parking program in both lots. The lots will be managed by AAA Parking, under contract with the Atlanta Fulton County Recreation Authority. Rates will be $3 an hour for a maximum of $12 a day. After 5 p.m., there is an option to receive a discounted parking rate of $6 for evening event timeframes. In order to take advantage of this discounted, after-hours rate, you will need to receive a code from your Catering Sales Manager. Additionally, if you would like to master-bill parking for daytime or evening events, please ask your Catering Sales Manager for more information. All billing for parking will come directly from 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 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 MY OWN ENTERTAINMENT AND DÉCOR VENDOR, CAN 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 or rice/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 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 1175 Chattahoochee Avenue NW, Atlanta, GA 30318) or credit card payments made online. Please note that all credit card charges are subject to a 3% credit card fee.