



Ed & Aileen Photography

GOLD WEDDING PACKAGE 2024

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Anna Zajac

tigerlily  events
at LINCOLN PARK ZOO

Levy

GOLD PACKAGE MENU

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Tigerlily Events at
Lincoln Park Zoo and Cafe Brauer
2230 N. Cannon Drive
Chicago, IL 60614

groupsales@lpzoo.org
773-571-0404

PACKAGE DETAILS

210.00 per person includes the following:

TABLEWARE

Standard set of china, glassware and silverware
Classic full length linen, your choice of color

PASSED HORS D'OEUVRES

Selection of four

PLATED SALAD

Served with artisan bread basket and butter

PLATED ENTRÉE

Guests pre-select from three choices

FIVE HOUR OPEN BAR

Zebra bar package

TABLESIDE WINE SERVICE

Offered for one hour during dinner

SPARKLING TOAST FOR HEAD TABLE

Pre-poured prior to dinner

CAKE CUTTING

Served tableside or stationed

COFFEE & TEA SERVICE

Offered tableside after dinner

UNDER 21 PRICING

Young adults (age 13-20): 160.00

Kids (age 12 and under): 50.00



Angela Renee Photography

All prices are subject to applicable tax and service charges.

Events of (99) guests or less are subject to a small group fee.

PASSED HORS D'OEUVRES

MEAT & SEAFOOD OPTIONS

Select four (total)

MINI ROAST PORK BAO

Char shu pork, hoisin sauce

SPANISH EMPANADAS

Chicken, pepper jack cheese

THAI CHICKEN KABOB

Peanut dipping sauce

SWEET AND SOUR TURKEY MEATBALL

Grilled pineapple

CRISPY BRAISED BEEF SHORT RIB SPRING ROLL

Horseradish dipping sauce

COCONUT CRUSTED SHRIMP SKEWER

Horseradish orange marmalade

TUNA TARTAR

Wonton crisp, wasabi cream

SHRIMP COCKTAIL SHOOTER

House made cocktail sauce

BLUE CRAB STUFFED CUCUMBER

Wasabi mayo

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PASSED HORS D'OEUVRES

VEGETARIAN OPTIONS

Select four (total)

PUMPKIN GOAT CHEESE CROSTINI

Toasted walnuts, dried cherry, micro greens

LOCAL BRIE CHEESE

en croute with raspberry jam

CAPRESE SKEWER

Ciliegine Mozzarella, basil, tomato, balsamic caramel drizzle

WATERMELON SALAD

Shaved Parmesan, pistachio, Tajin

PUNJAB VEGETABLE SAMOSA

Cucumber raita

STUFFED MUSHROOM CAPS

Spinach, artichoke, shaved Parmesan

TRADITIONAL SPANAKOPITA

Feta and spinach

OLIVE TAPENADE CROSTINI

Whipped ricotta cheese

FIESTA BITE

Guacamole, pico de gallo, cheddar cheese, black olive, crispy tortilla chip

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SALAD OPTIONS

Served with artisan bread basket and butter - Select one

SPINACH & APPLE SALAD

Toasted walnuts, chevre cheese, red onions, apple cider vinaigrette

CHERRY TOMATO AND CILIEGINE MOZZARELLA SALAD

Basil, arugula, cucumber, radish, lemon pesto vinaigrette

CAESAR SALAD

Chopped hearts of romaine, house made dressing, brioche croutons, shaved Parmesan cheese

MEDITERRANEAN SALAD

Romaine lettuce, grape tomatoes, radish, cucumber, Kalamata olives, red onions, feta cheese, herb vinaigrette

GARDEN SALAD

Romaine & spring mix blend, grape tomatoes, shaved carrot, Persian cucumber, red onion, radish, red wine vinaigrette

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MEAT & SEAFOOD OPTIONS

Select two

PAN SEARED STRIP LOIN STEAK

Roasted garlic potato puree, seasonal vegetables
Choice of mushroom demi glaze or red wine sauce

CABERNET BRAISED RIB OF BEEF

Herb mashed potatoes, seasonal vegetables, red wine sauce

HERB ROASTED CHICKEN BREAST

Blend of wild rice, seasonal vegetables, chicken demi glaze

TIGERLILY CHICKEN FRANCESE

Sauteed egg-battered chicken paillard, lemon caper sauce,
lyonnaise potatoes, sauteed spinach

SEARED MISO GLAZED SALMON

Fiord Sounds salmon filet, blend of wild rice, baby bok choy,
apple fennel salad

HERB CRUSTED WHITE FISH

Quinoa pilaf, wilted spinach, lemon beurre blanc sauce

SEAFOOD RAVIOLI

Crab and lobster filled ravioli, ratatouille, lobster cream sauce

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tax and service charges.

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VEGETARIAN OPTIONS

Select one

YELLOW CURRY

Bean sprouts, shiitake mushroom, broccoli, cauliflower, carrots, steamed jasmine rice

PASTA PRIMAVERA

Farfalle pasta, broccoli, grape tomatoes, Kalamata olives, fresh mozzarella, fresh basil

SEASONAL VEGETABLE RISOTTO

Choice of butternut squash, vegetable caponata or wild mushroom

SEASONAL RAVIOLI

Choice of sautéed spinach, wild mushroom & fontina or pumpkin

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BAR PACKAGES

THE ZEBRA (INCLUDED IN PACKAGE)

Absolut Vodka, Bombay Original Gin, Bacardi Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila

EOS Cabernet Sauvignon and EOS Sauvignon Blanc

Bud Light, Heineken, Modelo

Assorted Hard Seltzers

Mixers, garnishes and ice included

THE GIRAFFE

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Maker's Mark Bourbon, Jose Cuervo Tradicional Tequila, Crown Royal Whiskey, Jameson Irish Whiskey

William Hill Cabernet Sauvignon and JUSTIN Sauvignon Blanc

Bud Light, Heineken, Modelo, Goose Island 312, Lagunitas Little Sumpin' Sumpin', Lagunitas IPA

Assorted Hard Seltzers

Mixers, garnishes and ice included

Add 3.00 per person, per hour

THE LEOPARD

Grey Goose Vodka, Gray Whale Gin, Bacardi Silver Rum, Redemption Bourbon, 1800 Cristalino Tequila, Few Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey

Simi Cabernet Sauvignon and Simi Sauvignon Blanc

Bud Light, Heineken, Modelo, Goose Island 312, Revolution Anti Hero, Lagunitas Little Sumpin' Sumpin', Lagunitas IPA

Assorted Hard Seltzers

Mixers, garnishes and ice included

Add 5.00 per person, per hour

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LATE NIGHT SNACKS

LATE NIGHT SNACK OPTIONS

5.00 per piece

TAVERN-STYLE CLASSIC MINI BEEF BURGER

Shredded lettuce, red onion, tomato, Cheddar cheese, secret sauce

FIREHOUSE MINI BURGER

Applewood bacon, barbecue sauce

CHICAGO-STYLE MINI DOG

Vienna beef hot dog with mustard, relish, tomato, pickle, sport pepper, celery salt, onion

BUFFALO CHICKEN SLIDER

Honey buffalo sauce, bleu cheese coleslaw

BBQ SLIDER

Marinated jackfruit, BBQ sauce, cabbage slaw

STREET TACOS

Choice of two proteins: beef, chicken, shrimp, tofu

BAVARIAN PRETZEL BITES

Warm pretzels with assorted cheese dips, stone-ground mustard

MAC N' CHEESE BITES

Crispy panko crumbs

CINNAMON SUGAR CHURROS

Chocolate dipping sauce

CONNIE'S THIN CRUST PIZZA

Choice of two: pepperoni, sausage, cheese, veggie deluxe

39.00 per 16" pizza

All prices are subject to applicable tax and service charges.

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ELEVATE YOUR EVENT

OPTIONAL ADD-ONS

Ask your sales manager for ideas and recommendations

ADDITIONAL HORS D'OEUVRES

4.00 per piece

ADD A SOUP COURSE

8.00 per person

DUET ENTRÉE

Market pricing

SEASONAL MINI DESSERTS

Rotating selection

SIGNATURE COCKTAILS

A great way to welcome your guests!

ADD A SPARKLING TOAST FOR ALL GUESTS

7.00 per person

AFTER DINNER CORDIALS

7.00 per person / 2 hours following dinner

VENDOR MEALS

35.00 per cold (boxed) meal

55.00 per hot (plated) meal

All prices are subject to applicable tax and service charges.

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TAXES

Food and beverage items subject to 11.75% tax.
Set up and service items subject to 11.25% tax.
Tax rates are subject to change based on local ordinance.

STAFF FEES

There will be a staff fee of \$32 per event guest added to the final event invoice. This staff fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity, if any, is voluntary and at your discretion. Additional staff fees may apply for additional bartenders or food station attendants.

FINAL GUEST COUNT AND PAYMENT

Your guaranteed minimum guest count is due 7 full business days prior to your event date. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater. Final payment based on the guaranteed guest count is due by 7 full business days prior to the event date by credit card or cashiers check only. Additional charges accumulated during the event will be charged the following business day.

FOOD & BEVERAGE POLICY

No food or beverages of any kind may be brought into or removed from the venue by client or client's guests without our prior written approval.

NEXT STEPS

Should you be interested in securing Tigerlily Catering for your wedding, please work with your sales manager to request a proposal. Pricing and details on such proposal will be valid for 45 days from the date the proposal is delivered. A signed catering agreement and proposal are required to secure catering services.

ALCOHOL SERVICE POLICY

We will only serve alcoholic beverages to individuals who are at least 21 years of age and will check identification of any guests that appear to be under 30 years of age. There is a two drink maximum per person per order at the bar. There are no shots allowed at the event.

SUBSTITUTIONS & ITEM AVAILABILITY

Menu items are subject to change, based upon availability, and customer will be informed if the order is impacted. Should there be a need to substitute an item due to lack of supply, price adjustments may occur. Any item substitutions or change in pricing will be agreed upon in writing by client and Tigerlily Events.

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