



COCKTAILS FOR CONSERVATION

EVENT MENU - NO DIETARY RESTRICTIONS

Entrance

SPICY BAG OF BITS AND BITES WITH PRETZELS **v**

Kitamba Café

FRIED CHICKEN TACO

Soft flour tortilla, spicy aioli, tequila cocktail
mango salsa

Grazers Lawn

OPEN FIRE CEDAR-GLAZED SMOKED TROUT **ow**

Served with warm Poplar Bluff Organics baby potato
salad, and lemon dill crème fraîche

Destination Africa

STIR-FRY ALBERTA BEEF SHORT RIB NOODLE BAR **DF**

Rich and creamy Indonesian-style sauce with
coconut milk, wok-fired with garlic, ginger, onions,
peppers, broccoli. Topped with sprouts, cilantro,
and green onions

Dorothy Harvie Gardens

BAKED WATERMELON POKE SALAD **GF DF V VE**

Mesclun greens, rainbow radish, pickled vegetables,
mango, and Togarashi dressing

Dinny's Green

STRAWBERRY PAVLOVA **GF DF V**

Strawberry sorbet, pavlova, and berry compôte

Late Night Snack

LATE-NIGHT POPCORN AND MINI DONUTS **v**

Chef's choice of toppings



COCKTAILS FOR CONSERVATION

DIETARY REQUEST MENU - PREORDERED ONLY

Entrance

KETTLE CHIPS GF DF V VE

Kitamba Café

FALAFEL TACO BOWL GF DF V VE

Tequila cocktail mango salsa, chipotle vegan aioli, spring mix, Mexican rice

Grazers Lawn

ROASTED ROOT VEGETABLE MELODY GF DF V VE

Warm poplar bluff organics baby potato, lemon dill vegan aioli

Destination Africa

STIR-FRY VEGETABLE RICE NOODLE BAR GF DF V VE

Rich and creamy Indonesian-style sauce with coconut milk, wok-fired with garlic, ginger, onions, peppers, broccoli. Topped with sprouts, cilantro, and green onions

Dorothy Harvie Gardens

BAKED WATERMELON POKE SALAD GF DF V VE

Mesclun greens, rainbow radish, pickled vegetables, mango, and Togarashi dressing

Dinny's Green

STRAWBERRY SORBET GF DF V VE

With berry compôte

Late Night Snack

TORTILLA CHIPS WITH SALSA V



VIP MENU

CHARCUTERIE AND CANADIAN CHEESE BOARDS ^V

Olives, cornichons, pickled vegetables, Raincoast crisps,
and mini ciabatta

GF option: no crackers

DF option: no cheese

V and VE option: grilled summer vegetables

CARVED WHOLE ROAST ALBERTA AAA BEEF STRIPLOIN

Served on a mini brioche bun with green pea & horseradish aioli
and zoo microgreens

GF, DF, V, VE option: "Beyond meatloaf" – rustic tomato sauce,
microgreens

THAI COCONUT CHICKEN SOUP STATION ^{GF DF}

GF, DF, V, VE option: no chicken

ZOO PASTRY TEAM'S DESSERT DISPLAY

A curated selection of sweet creations

GF, DF, V, VE option: chocolate soy mousse