2026 WEDDINGS 💋

Celebrate your love story with the ones you love!

Zoo de Granby is a one-of-a-kind venue for your one-of-kind wedding, for between 75 and 420 guests.



DELIGHT PACKAGE

• Your reception in one of our venues • Welcome drink

From

- Chef's selection of assorted appetizers (three per guest)
- Buffet-style meal
- Dessert, coffee, tea, herbal tea
- 1/4 bottle of wine per guest (sommelier's selection)

\$35 for children aged 3 to 12



From

DELUXE PACKAGE

- Your reception in one of our venues
- Welcome drink
- Chef's selection of assorted canapés (three per guest)
- Four-course meal
- Dessert, coffee, tea, herbal tea
- \cdot $^{1\!}/_{2}$ bottle of wine per guest (sommelier's selection)

44 for children aged 3 to 12



- Tables, chairs, table linens, dinnerware, glassware, cutlery
- Cutting of the cake
- Background music
- Basic audiovisual equipment
- Coat-check service
- Free outdoor parking



And Spires

DELIGHT PACKAGE

MECHOUI BUFFET

COCKTAIL

1 glass of punch per person (with or without alcohol) 3 appetizers per person (Chef's selection)

Wedding toast : 1 glass of bubbly per person (extra \$5.25 per person)

SALADS - THREE CHOICES

Beet and semisweet house dressing VG Edamame, corn and peppers with an Asian-style dressing V Spice-scented julienned carrot and celeriac V Greek salad with feta VG Mixed crunchy vegetables and mesclun V Pasta with roasted vegetables VG Potatoes with bacon and pesto Crunchy romaine, Caesar-style *

MAIN DISHES - TWO CHOICES

Beef mechoui, Bordelaise sauce Pork mechoui, Bordelaise sauce Lentil and vegetable braise V

SIDE DISHES

Gardener's bounty V and please select one : Gratin dauphinois VG Greek-style potatoes V Perfumed rice V

THE PASTRY CHEF'S DELIGHTS

COFFEE, TEA, HERBAL TEA

WINF 1/4 bottle per person, sommelier's selection

* Surcharge of \$3 per person, available January to October.

DELUXE PACKAGE

FOUR-COURSE MEAL

COCKTAIL

1 glass of punch per person (with or without alcohol) 3 appetizers per person (Chef's selection)

Wedding toast : l glass of bubbly per person

(extra \$5,25 per person)

FIRST COURSE - ONE CHOICE

Grilled leek, stuffed with feta and mushrooms from Granby's Ferme Mycep VG Salmon gravlax, two ways Caesar-style romaine wedges * Warm duck salad with raspberry dressing Game terrine with homemade onion compote

GARDEN VEGETABLE SOUP

MAIN COURSE - TWO CHOICES

Braised flank steak with peppercorn sauce Brome Lake duck leg confit with sour cherry sauce Pork tenderloin with Quebec apple cider Tuscan-style salmon Chef's special risotto VG Chicken supreme with lion's mane mushrooms from Granby's Ferme Mycep

SIDE DISHES

Gardener's bounty V

and please select one : Garlic mashed potatoes VG Gratin dauphinois VG Perfumed rice V

DESSERTS - ONE CHOICE

Chocolate cake Cheesecake Carrot cake Apple fudge pie from Cidrerie Milton

COFFEE, TEA, HERBAL TEA

WINE

 $\frac{1}{2}$ bottle per person, sommelier's selection

* Surcharge of \$3 per person, available January to October.



Selected options are for the whole group. Minimum of 75 adults (age 13+). Service fees are not included. Zoo de Granby is a non-profit organization and our catering services are exempt from taxes (some exceptions may apply). Menus and prices presented here are for information only and are subject to change without notice. Gluten-free options are available, a surcharge of \$4 per gluten-free meal will apply.



Appetizers

Regular

Cold

Crushed tomato bruschetta **V GF** Hummus, grilled pepper and roasted garlic canapés **V** Game terrine croutons with homemade preserves Cherry tomato and bocconcini **VG**

Hot

Sweet and sour fried cauliflower VG Margherita mini pizzas VG Mini-pogos ® Vegetable imperial rolls VG

Minimum order of 3 dozen/variety

VG : Vegetarian V : Vegan GF : Gluten-free

\$**31** / dz.



Cold



Brie blini with citrus compote VG Giant shrimp GF Pulled duck croutons with marmalade Smoked salmon rollups with dill and lemon cream

Hot

Chicken wings Arancini in marinara sauce VG Mini hamburgers

Two many great options? Our Chef will be happy to suggest the best mix!

Prices subject to change without notice.









À la carte

DRINKS

Soft drinks	\$3.50
Dasani water	\$3.50
San Pellegrino sparkling water	\$3.95
Fruit juice	\$3.50
Vegetable juice	\$2.50
Sparkling apple must	\$4.75
Pitcher of fresh juice (12 small glasses)	\$16.00
Thermos of coffee or tea (10 cups)	\$25.00

SWEET

Chocolate bar	\$2.50
Homemade cookie	\$2.00
Mini croissant	\$2.25
Mini Danish pastry	\$2.25
Homemade muffin	\$2.25
Pound cake	\$3.95
Fleur de sel chocolate lollipop (22g)	\$2.50
Mixed candy (135g)	\$4.99
(Subject to availability)	

* Not available at Kaïla

VG : Vegetarian

SAVOURY

Chips (38g / bag)	\$2.00
Hot popcorn	\$3.00
Mini pogos ® (12)	\$31.00
Homemade mini poutine * VG	\$7.25
Chips (150g / basket)	\$4.00
Whole pizza (8 slices)	\$36.00



HEALTHY

Whole fruit
Crudité and dip platter (100g)
Cheddar cheese platter (20g) with grapes
Cheese board (70g) with grapes and crackers
Sliced fruit platter (120g)
Sandwich platter (ham, egg or chicken spread,
12 sandwiches of the same variety per platter)
Garden vegetable soup

\$15,00 / dz.
\$3,00 / pers.
\$3,95 / pers.
\$8,50 / pers.
\$3,75 / pers.
\$75,00 / platter

\$6,00 / pers.



Prices subject to change without notice.

Bar service

OPTION 1 - OPEN BAR

All bar purchases will be added to your final bill.

OPTION 2 - CASH BAR

Guests are responsible for their own bar purchases. We accept cash, credit or debit cards.

OPTION 3 - ZOO COUPONS

Non-refundable coupons, purchased in advance from the Zoo at a cost of \$8.25 per coupon. Zoo coupons will appear on your final bill. Eligible products will be posted at the bar during the event.

OPTION 4 - CLIENTS COUPONS

Coupons provided by the client. An average cost of \$8.75 per coupon will appear on your estimate, and then be adjusted on your final bill to reflect actual bar purchases. Complete bar.

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ZOO COUPONS

BEER AND WINE

Budweiser (473 ml) Bud Light (473 ml) Michelob Ultra (473 ml) Corona (473 ml) Stella Artois (473 ml) Craft beers (473 ml)

Glass of wine (Sommelier's selection)

COCKTAILS (1 oz)

Bloody Cæsar Amaretto Sour Paloma Tequila Sunrise Sangria More options may be available

REGULAR SPIRITS (1 oz)

Amaretto Bailey's Crème de menthe Gin Jack Daniel's Johnnie Walker Red Label Rum Sambuca Peach Schnapps Tequila Tia Maria Vodka

ALCOHOL-FREE OPTIONS

Non-alcoholic beers (355 ml) Soft drinks Virgin cocktails (*Virgin Cæsar, Virgin cocktail, etc*) Dasani water San Pellegrino sparkling water Juice

PUNCHES

PUNCHES WITHOUT ALCOHOL

Madagascar Punch \$70 / gallon (Orange juice, lemonade and vanilla)

Paloma Punch \$70 / gallon (Grapefruit juice, lemon juice, and sparkling water)

PUNCHES WITH ALCOHOL

Madagascar Punch	\$115 / gallon
(Rum, orange juice, lemonade and vanilla)	

Punch Paloma \$105 / gallon (Tequila, grapefruit juice, lemon juice and sparkling water)

Mixologist's Special \$105 / gallon

SUGGESTED QUANTITY

40 glasses per gallon (4,54 litres)

WINE LIST

WHITE

THE AMERICAS Blanc, Vidal/Cayuga/Eona, Domaine de Lavoie, <i>Québec, Canada</i>	\$41
EUROPE Famille Perrin, Côtes du Rhône Réserve, Domaines Perrin, <i>France</i>	\$42
Grenache de Grenache, Vignobles Paul Mas, <i>France</i>	\$37
	#70

Modello, Pinot Grigio, Masi, *Italie* \$39

RED THE AMERICAS

Rouge, Frontenac/Baco noir/ Maréchal Foch, Domaine de Lavoie <i>Quebec, Canada</i>	\$41
EUROPE Bonacosta, Valpolicella Classico, Masi, <i>Italie</i>	\$45
Cabernet de Cabernet, Vignobles Paul Mas, <i>France</i>	\$37
Chianti, Cecchi, Italie	\$38
Famille Perrin, Côte du Rhône Réserve, Domaines Perrin, <i>France</i>	\$42
Modello, Merlot, Masi, <i>Italie</i>	\$39
Papa Figos, Portugal	\$44
Monte Real Reserva Rioja, <i>Espagne</i>	\$58
Ser Lapo, Chianti Classico Riserva, Mazzei, <i>Italie</i>	\$58
Madiran, Château Laffitte-Teston, Vieilles Vignes, <i>France</i>	\$64
Viña Borgia, Bodegas Borsao, <i>Espagne</i>	\$39
SPARKLING WINE	
EUROPE Modello, Prosecco Brut, Prosecco, Masi, <i>Italie</i>	\$46

Le Berceau, Les Domaines	\$43
Paul Mas Rosé, France	

\$36

SPARKLING CIDER

THE AMERICAS Boire la Vie en Rose Brut, Michel Jodoin, *Québec, Canada*

CHAMPAGNE

EUROPE Champagne, Veuve Clicquot \$160 Ponsardin Brut, *France*

Service charges are not included. Zoo de Granby is a non-profit organization and our catering services are exempt from taxes (some exceptions may apply). Menus and prices are subject to change without notice.



The perfect setting!

TAKE ADVANTAGE OF EVERYTHING THE ZOO HAS TO OFFER! ^(\$)

- Outdoor ceremony on one of our terraces
- Open-air bar
- Photo session next to the animal habitats



Nairobi Terrace

- Your officiant
- Your photographer
- Your DJ or live entertainment
- Your wedding cake
- Your decorations

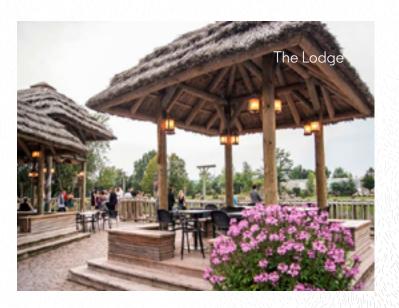


ASK ABOUT OUR INDOOR AND OUTDOOR VENUES, AVAILABLE FOR YOUR EVENT

MUMBA The Lodge Terrace

NAIROBI The Lodge or Nairobi Terraces

KAÏLA The Red Panda Terrace, The Australian Crossing or The South Pacific Odyssey Aquarium







The Zoo may be a busy place, but we'll always make time for you.

A typical wedding-day schedule:

4 pm	Guests arrive
4: 30 pm	Ceremony on the terrace *
5 pm	Cocktail and on-site photo session*
6 pm	Dinner reception
9	Danaing and entertainment

- **9 pm** Dancing and entertainment
- **10 pm** Wedding cake and late-night goodies *

Watch animals roam through the African savannah over cocktails at The Lodge!



A FEW LITTLE EXTRAS (\$)

- Bar service
- Late-night snacks
- All-day admission to the Zoo (group ticket rates)
- Visit from an Animal Ambassador

And much more!



* The ceremony, photo session and late-night snacks are at the couple's discretion, additional charges may apply. Please note that guests may not access the site before 4 pm, when the Zoo is open.

A ROMANTIC WEDDING PHOTO SESSION

Our couples can choose to add an exclusive photo session beside one of the Zoo's magnificent animal habitats.



Transportation around the Zoo is provided and there are indoor options in case of rain. Photography services are not included.



Select two of our picture-perfect locations:

- The African Savannah
- Pink flamingos
- Red pandas
- Amur leopards
- The Australian Crossing
- And many more...

Photo session : \$500

For the couple only. Duration: 60 minutes.





A very special guest for your very special day

Animal Ambassadors

Invite a real animal to the party! Get to know a camel, a two-toed sloth or a three-banded armadillo – just of few of our most charismatic Zoo residents. Your guests are welcome to take photos, and a biologist or animal care technician will be on hand to answer any questions. A visit from an Animal Ambassador is a truly unforgettable experience, and it only happens at the Zoo!

\$300 to \$400, depending on the species of animal

Prices subject to change without notice.





Love. Protect.

By choosing to host your wedding at Zoo de Granby, you are supporting animal wellbeing and conservation.

The Zoo is a non-profit organization and all proceeds from events are reinvested in our core mission: taking action to protect the animal world.

Thank you for making a difference!

