

Here we glow! ZooLights is back for another sparkling season at the Phoenix Zoo. Shining bright with illuminated displays and millions of twinkling lights, it's the perfect backdrop for any holiday event. ZooLights is open to the public from 5:30 - 10:30 p.m. on Wednesday, November 26, 2025 through Friday, January 16, 2026. All evening events during this time allow your guests to experience the magic and excitement of the Valley's brightest holiday tradition.

Dates fill quickly - reserve your venue now for a one-of-a-kind night to remember!



ZooLights Preview

Select Dates November 1 – 22, 2025

Be the first to experience the excitement of ZooLights before it opens to the public!

- 6 percent operation fee added to all event invoices (excludes admission and bar service charges).
- All site rentals include 4 hours of event time.
- ZooLights events must end by 10:30 p.m.
- Catering must be provided through the Zoo's Preferred Catering list.
- In-house bar service available (see beverage service menu).
- Each venue includes seating arrangements.

* All ZooLights events require admission for your guests. Prices are subject to change without notice.

phoenixzoo
ARIZONA CENTER for NATURE CONSERVATION

455 North Galvin Parkway, Phoenix, Arizona 85008

p 602.914.4301 | f 602.286.3845 | phoenixzoo.org/events

***Specialty seating requires additional rentals. | **Larger groups may require additional heaters and lighting.**



Stone House Pavilion



C.W. & Modene Neely Education and Event Center



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**Available during ZooLights Preview
and throughout the ZooLights Season**

Saturday, November 1, 2025 – Friday, January 16, 2026

Hours: 5:30 – 10:30 p.m.

Book Your Group Today, Call 602.914.4301

C.W. & Modene Neely Education and Event Center

A versatile indoor facility and spacious attached terrace
with a breathtaking view of ZooLights.

Site Fee: \$3,900 | **ZooLights admission:** \$18 each

Accommodates: 240 seated | 500+ reception-style

Includes: Round table seating for 240* | Three (3) heaters**
Podium and microphone | In-house AV system

(No amplified sound allowed on patio.)

Stone House Pavilion

This upscale banquet facility gives you the best of both
indoors and outdoors; a private site during the magic of
ZooLights!

Site Fee: \$3,800 | **ZooLights admission:** \$18 each

Accommodates: 300 seated | 500+ reception-style

Includes: Round table seating for 300* | Two (2) heaters**
Podium and microphone | In-house AV system

***Specialty seating requires additional rentals. | **Larger groups may require additional heaters and lighting.**



Lakeside



Phoenix Bakery



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Lakeside

This lakeside event site is great for large groups with a front row seat for ZooLights!

Site Fee: \$4,000 | **ZooLights admission:** \$18 each

Accommodates: 1,000 seated | 5,000+ reception-style

Includes: Picnic-style seating for 300*

Four (4) heaters**

(No amplified sound allowed.)

Phoenix Bakery

This indoor/outdoor venue, a charming historical reconstruction of the Original Phoenix Bakery, is now located along the Arizona trail ready for your holiday guests.

Display cabinets, windows and shelving must remain as they are, items may not be rearranged or relocated.

Site Fee: \$1,500 | **ZooLights admission:** \$18 each

Accommodates: 30 seated inside | 80 seated outside
200 reception-style

Includes: Round table seating for 80* and Two (2) heaters **

(No amplified sound allowed on patio.)

***Specialty seating requires additional rentals. | **Larger groups may require additional heaters and lighting.**



Desert Tents



Lemur Lane

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Desert Tents

This Bedouin-style campsite is set away from the hustle and bustle of ZooLights.

Site Fee: \$2,300 | **ZooLights admission:** \$18 each

Accommodates: 120 seated | 300+ reception-style

Includes: Round table seating for 120*

Two (2) heaters**

Central, natural gas campfire

Lemur Lane

Perfect for casual gatherings, this charming lakeside promenade featuring scattered seating vignettes is centrally located with a panoramic view of ZooLights.

Site Fee: \$1,100 | **ZooLights admission:** \$18 each

Accommodates: 60 seated | 100+ reception-style

Includes: Lounge-style seating

Two (2) heaters**

(No amplified sound allowed.)

**Specialty seating requires additional rentals. | **Larger groups may require additional heaters and lighting.*



Doornbos Desert Grove



Ruby's House

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Hours: 5:30 - 10:30 p.m.

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Ruby's House

This elegant and private outside venue is perfect for an intimate evening during ZooLights that won't soon be forgotten!

Site Fee: \$1,100 | **ZooLights admission:** \$18 each

Accommodates: 60 seated | 100+ reception-style

Includes: Round table seating for 60*
Two (2) heaters**

Doornbos Desert Grove

Surround your guests with the excitement of ZooLights in the private venue on the Arizona Trail.

Site Fee: \$1,600 | **ZooLights admission:** \$18 each

Accommodates: 100 seated | 150+ reception-style

Includes: Round table seating for 100*
Two (2) heaters**

*Specialty seating requires additional rentals. | **Larger groups may require additional heaters and lighting.

Bar Services

Selection	Hosted Bar <i>(by consumption)</i>	Cash Bar
Domestic Beer	\$6	\$6
Craft Beer	\$7	\$8
Hard Cider and Seltzer	\$7	\$8
House Liquors*	\$7	\$8
Call Liquors*	\$8	\$9
House Wines*	\$8	\$9
Canned Water	\$3	\$3
Assorted Soda	\$3	\$3
Sparkling Wine	\$32 per bottle	
Sparkling Cider	\$17 per bottle	

** Premium wines and liquors are available upon request. (Case pricing applies) Prices are subject to change without notice.*

Set-up Fee

\$300 per bar set-up. This includes the bar set-up and bartender.
(Recommendation: One bar per every 100 people)

Service Fee

22 percent will be applied to all final bar balances.

Bar Minimum Guarantee

A \$16 deposit per person must be paid in advance.

Hosted Bar

- Deposit will be applied to final balance.
- If a hosted bar exceeds the deposit, the client will be billed for the additional balance due.

Cash Bar

- If a cash bar exceeds the deposit, the deposit will be applied to the total event balance or refunded.
- If cash sales do not reach the deposit, the Zoo will keep the difference.

Additional Information

Serving ware - Plasticware will be provided for all bars. Glassware can be rented through caterer (pending Zoo approval) if client desires.

Bar Policy

The Phoenix Zoo operates under a State 6 Liquor License. ALL alcohol must be provided by the Zoo. **No alcohol may be brought into the Zoo by clients or guests.** Any alcohol brought into the Zoo by clients or guests will be confiscated. Failure to adhere to this policy could result in expulsion from grounds with no refund.



Arizona Center for Nature Conservation Preferred Catering List

Events at the Arizona Center for Nature Conservation (ACNC) – which includes the Phoenix Zoo – are professionally serviced by a list of preferred caterers who specialize in quality, customer service and onsite catering. In order to make catering arrangements for your event, please contact the following caterers directly.



The Phoenix Zoo's On-site Culinary Partner

Lancer Catering

455 North Galvin Parkway | Phoenix, AZ 85008

Contact: Michelle Duflo | General Manager | 602.914.4306

lancerhospitality.com/arizona | Michelle.duflo@lancercatering.com

Lancer isn't just a preferred catering vendor, we're the official onsite culinary partner of the Phoenix Zoo. With a fully equipped kitchen right on the property and a dedicated team that knows every corner of the Zoo, we deliver seamless, chef-driven catering for any occasion. From elegant weddings to corporate galas and casual picnics, we work side-by-side with the Zoo team to bring your event vision to life, handling tastings, site visits, setup and day-of support with ease and expertise.

With 30+ years of experience and thousands of events under our belt, we bring unmatched hospitality, customized menus and flawless service, right where you need us.

We're not just at the Zoo. We're part of it.





Arizona Center for Nature Conservation Preferred Catering List

Andrew's Catering

730 East Guadalupe Road | Tempe, AZ 85283

Contact: Jodi Deason | 480.491.7115

andrewsbbq.com | jodi@andrewcaters.com

Andrew's Catering offers the most versatile and exciting catering service in Phoenix with an emphasis on delicious food along with great service and affordability. The unique ability to cook on-site provides food fresh from the grill to the table. Whether it be small, intimate events, large outdoor picnics or anything in between, let our party planners help you select from our trademark smoked BBQ, traditional hand carved meats, creative sides, innovative appetizers and delicious desserts. Andrew's has been named Top 10 BBQ in the Valley by AZ Republic as well as Valley BBQ and Best East Valley BBQ by Phoenix Magazine. Andrew's is the perfect partner for the perfect event.

Atlasta Catering Service

10021 North 19th Avenue | Phoenix, AZ 85021

Contact: Sales | 602.242.8185

atlastacatering.com | cuisine@atlastacatering.com

Atlasta cares about creating a food experience that fosters connection. We take our job seriously and never lose sight of the profound honor of serving you and your guests. Our hospitality philosophy touches all aspects of the guest experience, beginning when you first contact us. Every step of the way, our dedicated professionals provide exceptional and uncommon personalized service. Simply put, we deliver hospitality, restaurant-quality food and sustainability. We've transcended what catering was and have redefined what it can be.

Arizona Center for Nature Conservation Preferred Catering List

Creations in Cuisine Catering

1825 W. Crest Lane | Phoenix, AZ 85027

Contact: Frank Vara & Tony Rea | 602.485.9924

creationsincuisinecatering.com | info@creationsincuisine.com

Known for our commitment to quality and the freshest ingredients, our name speaks for itself. Over the past 29 years, Creations in Cuisine Catering has established a highly-respected reputation for excellent food and outstanding event services in Arizona. Creations in Cuisine Catering provides full-service catering throughout the entire state for special events of all sizes. We specialize in weddings and social and corporate catering, offering pre-selected and custom menu creations. Combine that with our unsurpassed customer service, innovative event design and flawless execution - we promise Creations in Cuisine Catering will make your special event one to be remembered! Imagine the possibilities...

Fabulous Food Fine Catering and Events

120 South 26th Street | Phoenix, AZ 85034

Contact: Chantal Hause | 602.267.1818

fabulousfood.net | info@fabulousfoodaz.com.

Fabulous Food Fine Catering and Events has been serving the Valley with hand crafted artisan cuisine since 1996. Renowned for crafting events that are uniquely tailored to each client, Fabulous Food goes beyond traditional catering by offering fully-customized experiences designed to reflect your individual style and vision. From intimate gatherings to large-scale celebrations, our expert team provides versatile catering options to suit any occasion. With a passion for hospitality and a flair for the extraordinary, Fabulous Food makes every event unforgettable, because creating the perfect party isn't just what we do, it's who we are.

Conceptually Social Catering and Events

515 E. Grant St. | Phoenix, AZ 85004

Contact: Maddie Kloss | 602.317.1594

cscateringaz.com | info@conceptuallysocial.com

Specializing in craft, global cuisine and premier event management, locally-owned Conceptually Social Catering & Events not only serves uncommonly good food, but aims to build meaningful relationships within our community. We have brought together an insanely passionate and talented team that is the best in the business at what they do. Our Downtown Phoenix-based catering kitchen serves corporate clients and social event guests across the Valley with varied menus showcasing our modern, diverse cuisine. We strive to make each catering and event experience special at a wide range of budgets and customization levels. We are proud members of Local First Arizona and are thrilled to offer our services to the Phoenix Zoo!



Decoration Guidelines

Our Policy: Due to the sensitive nature of our organization and for the safety of our animals and guests, all decorations must be approved prior to your event. The Phoenix Zoo prohibits the use of items listed below. If for any reason you have questions regarding your decorations or the use of any items listed below, please contact your sales representative for clarification.

The following items are prohibited:

- Balloons.
- Any candles with an exposed flame and dripping wax. Other candles may be used, but they must be in a container that rises above the flame and collects melted wax (*battery powered candles are preferred*).
- Paper lanterns intended to be released (*they may be used as stationary décor with battery powered candles*).
- Confetti, glitter, confetti or streamer poppers, silly string, tinsel, fake snow.
- Live animals of any kind.
- Bird seed, rice, fake flower petals (*real flower petals and bubbles are okay*).
- Any kind of sparklers or fireworks.
- Straw or hay (loose or baled).
- Fog machines.
- Weapons of any kind.
- Any kind of color-dyed liquids (*this may stain linens or flooring if spilled*).

Decor may not be hung or attached to/from walls, windows, ceilings, lighting, vegetation or other structures. The use of nails, screws, hooks, adhesive or tape is strictly prohibited.



Decoration Guidelines



Event clients must appoint a day-of coordinator for their event. This person will be responsible for all décor set-up/tear-down at event locations. Event staff will be on grounds to supervise décor installation and enforce the rules in place.

Client will have access to the event venue two hours prior to event start time for set-up and decoration.

Client will have one hour after the event for tear-down/clean-up of décor items. All decorations must be removed and taken off grounds by a member of the party at the end of the event. The Phoenix Zoo will not be able to store items before or after your event time.



Admission of outside vendors needing access to Zoo grounds for event set-up and décor must be arranged 14 days prior to your event with your designated sales representative. All contracted workers on grounds must be insured. All vehicles on grounds must be licensed and insured. Zoo event staff must escort in and out all vehicles.

