



SYDNEY **zoo**

Functions & Events

Our Philosophy

At Sydney Zoo, we're setting a new benchmark for event hospitality by offering immersive, unforgettable experiences that blend world-class cuisine with one of Sydney's most unique venues.

From intimate gatherings to large-scale functions, our venue offers money-can't-buy experiences that only Sydney Zoo can deliver, thanks to its remarkable atmosphere and backdrop of animal life.

Led by Executive Chef Paul Stranger, our talented culinary team is passionate about showcasing the best of Sydney's local suppliers and seasonal produce. Our menus are thoughtfully crafted to highlight fresh, ethical, and sustainable ingredients, resulting in dishes that are as memorable as the setting itself.

Our food and beverage philosophy is simple: deliver the finest local flavours in an extraordinary setting, and inspire every guest to connect, celebrate and care for the natural world.





A setting like no other
NOW MAKE IT YOURS. ENQUIRE TODAY!

Our contribution to conservation

At Sydney Zoo, conservation is at the heart of everything we do. We partner with trusted organisations locally and globally to protect wildlife, preserve habitats, and support thriving communities.

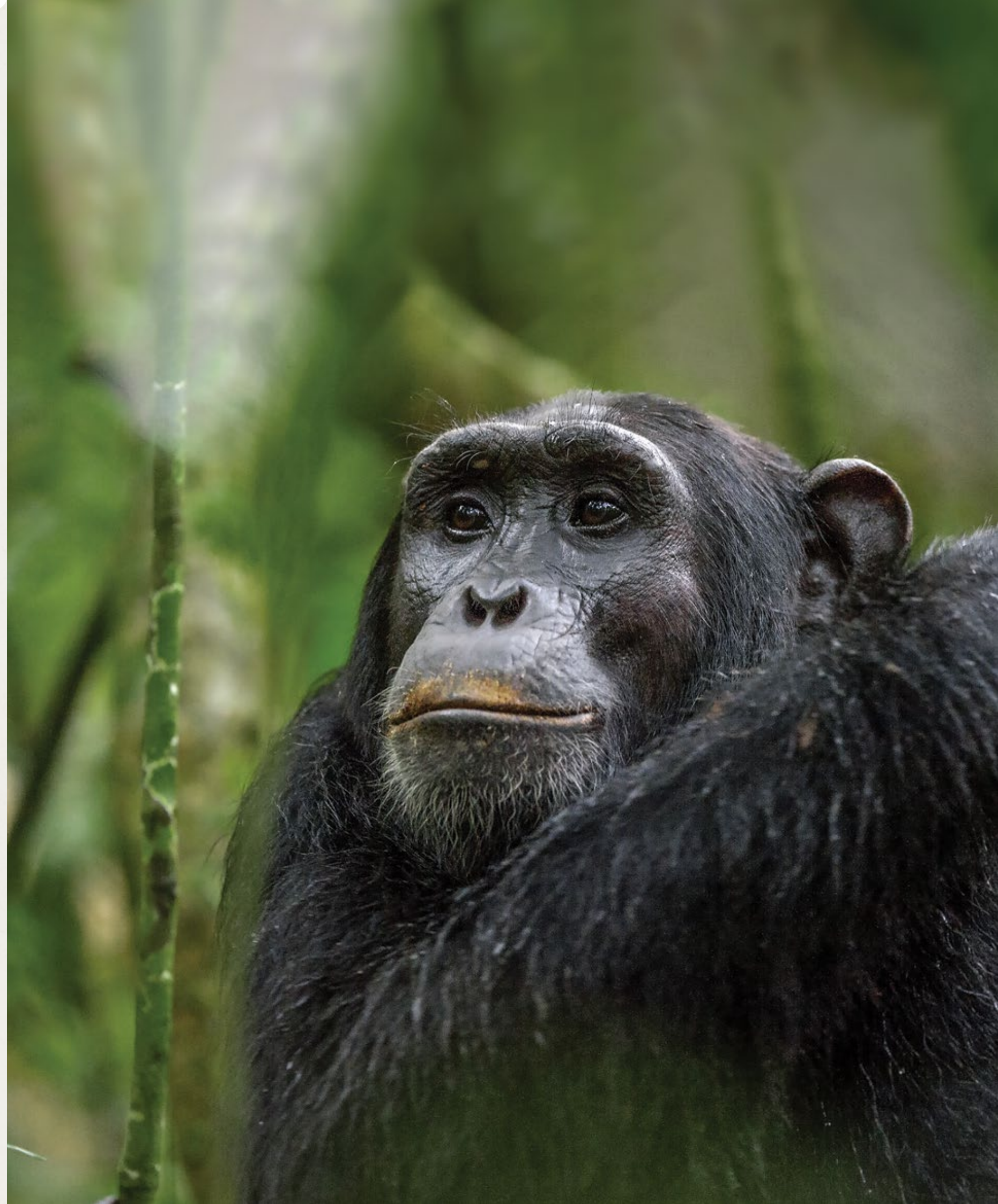
From empowering our local community to create native wildlife gardens, to supporting chimpanzee conservation efforts in Burundi, we're committed to making a real and lasting difference.

Our partnerships stretch from Australia's coastlines, where we work to reduce marine debris, to South Africa, where we help mitigate human-wildlife conflict. These collaborations allow us to drive change both at home and abroad.

When you choose to host your event with Sydney Zoo, you're not just creating a memorable experience, you're helping protect the future of wildlife and wild places around the world.



Jane Goodall Institute
Australia



Contents

Conference packages	6
Breakfast menus	8
Buffet casual dining	9
Plated menus	10
Cocktail reception menus	11
Chef's stations	13
Beverage packages	14
Beverages on consumption	16
Cocktails	17
Event enhancements	18
Event spaces	19





Conference packages

STANDARD

Choose morning or afternoon tea for half day

ARRIVAL

Orange juice and chilled water
Freshly brewed Vittoria coffee, tea infusions
Mini muffins

MORNING TEA

Assorted danishes and friands
Freshly brewed Vittoria coffee, tea infusions

NETWORKING LUNCH

Assorted sandwiches and wraps
Beef sliders
Mini assorted lamingtons
Seasonal sliced fruit platter
Assorted soft drinks, sparkling mineral water, chilled water

AFTERNOON TEA

Assorted petit fours
Freshly brewed Vittoria coffee, tea infusions

POST CONFERENCE NETWORKING COCKTAIL RECEPTION

Enjoy a final hour of free flowing house beverages along with a chef's selection of our canapes to match any event

Vegetarian options available on request

*15% surcharge for Sundays
*20% surcharge for public holidays
*Refer to event spaces for capacities
*All prices exclude GST



Conference packages

PREMIUM

Choose morning or afternoon tea for half day

ARRIVAL

Orange juice, chilled water
Freshly brewed coffee, tea infusions
Mini muffins
Wild mushroom cheddar cheese quiche

MORNING TEA

Assorted danishes, friands
Spinach, ricotta pastizzi
Freshly brewed Vittoria coffee, tea infusions

NETWORKING LUNCH

Assorted sandwiches, wraps
Beef bulgogi sliders
Gourmet mini pies, sausage rolls
Assorted mini tarts
Seasonal sliced fruit platter
Assorted soft drinks, sparkling mineral water, chilled water

AFTERNOON TEA

Assorted petit fours
Freshly brewed Vittoria coffee, tea infusions

POST CONFERENCE NETWORKING COCKTAIL RECEPTION

Enjoy a final hour of free flowing house beverages along with a chef's selection of our canapes to match any event

Vegetarian options available on request

*15% surcharge for Sundays
*20% surcharge for public holidays
*Refer to event spaces for capacities
*All prices exclude GST



Breakfast menu

All breakfast menus are served with orange juice and freshly brewed Vittoria coffee, tea infusions. Espresso coffee carts are available and quoted on request.

- Continental**
Bakery basket of mini fruit muffins, all-butter croissants, freshly baked Danish pastries, bircher muesli, Greek yogurt, berry compote, granola, seasonal sliced fruit
- Plated**
Select one plated breakfast from the menu options below:
Chorizo sausage, poached egg, za'tar, feta cheese, rosti potato, cherry truss tomato
Cured salmon, poached egg, crushed avocado, homemade beans, truss cherry tomatoes, rye bread
Bacon, poached eggs, crushed avocado, grilled sourdough, homemade beans, truss cherry tomatoes
Poached eggs, asparagus, ham, grain mustard dressing, truss cherry tomatoes, rye bread

Buffet
Scrambled eggs with chives, Sauteed mushrooms, slow roasted tomatoes, grilled bacon, chorizo sausage, potato hash, bakery basked of mini muffins, croissants, freshly baked Danish pastries, seasonal sliced fruit

Cocktail
Individual crispy granola, mixed berry, Greek yoghurt pots
Mini bacon, egg, tomato relish roll
Toasted cheddar cheese, ham panini
Individual fruit salad, passionfruit yoghurt, honey
Assorted friands, Danish pastries

Add on the below to any package
Danish pastries
Crumpets, honey, orange ricotta, marmalade
Seasonal fliced fruit

Vegetarian options available on request
*15% surcharge for Sundays
*20% surcharge for public holidays
*Refer to event spaces for capacities
*All prices exclude GST



Buffet casual dining

Buffet menu packages are inclusive of charges for standard set up, black linen, catering equipment and service. Minimum 50 guests.

Vegetarian options available on request
Buffets can be made halal on request

*15% surcharge for Sundays
*20% surcharge for public holidays
*Refer to event spaces for capacities
*All prices exclude GST

LUNCH PACKAGE - STANDARD

Smoked brisket, crushed potatoes, roast truss tomatoes
Beef sausages
Potato salad, chat potatoes, boiled egg, peas, creamy dressing
Garden salad, mixed leaf, capsicum, red onion, tomato, carrot, mixed dressings
Dinner roll, Western Star butter

LUNCH PACKAGE - PREMIUM

Premium slow cooked whole beef sirloin, crushed potatoes, roast truss tomatoes
Beef sausages
Char grilled marinated chicken skewers
Potato salad, roasted potato, roasted pumpkin, Danish feta, creamy dressing
Garden salad, mixed leaf, capsicum, red onion, tomato, carrot, mixed dressings
Quinoa, asparagus, button mushroom salad
Dinner roll, Western Star butter

DINNER PACKAGE - STANDARD

Smoked brisket, crushed potatoes, roast truss tomatoes
Char grilled chicken, lemon, garlic and herbs
Grilled field mushroom, fresh herbs
Potato salad, chat potatoes, boiled egg, peas, creamy dressing
Garden salad, mixed leaf, capsicum, red onion, tomato, carrot, mixed dressings
Dinner roll, Western Star butter

DINNER PACKAGE - PREMIUM

Premium slow cooked whole beef sirloin, crushed potatoes, roast truss tomatoes
Char grilled marinated chicken skewers
Moroccan spiced lamb, labneh
Roast Mediterranean vegetables
Buttered peas and corn
Potato salad, roasted potato, roasted pumpkin, Danish feta, creamy dressing
Garden salad, mixed leaf, capsicum, red onion, tomato, carrot, mixed dressings
Dinner roll, Western Star butter



Plated menu

Plated menu packages are inclusive of charges for standard set up, black linen, hessian linen napkins, catering equipment & service for events of 50+

ADDITIONALS

Arrival Canapés (2 pieces pp)
Alternate Choice

Vegetarian options available on request

*15% surcharge for Sundays
*20% surcharge for public holidays
*Refer to event spaces for capacities
*All prices exclude GST

Brasserie bread sourdough, butter, smoked salt

ENTRÉE

Tuna sashimi, seared scallops, beetroot cured salmon, mango tomato salsa, yuzu dressing

Orange, asian infused duck, fresh herbs, petit mixed salad

Burrata, heirloom tomatoes, basil pesto, grilled ciabatta

Lamb shish kabobs, smoked eggplant, capsicum, lebaneh, dukkha

Chicken, speck, cranberry ballotine, corn puree

Heirloom cherry tomatoes, asparagus, chickpeas, hummus, basil oil

MAIN

Beef tenderloin, roast garlic and parmesan potato pav, sauteed dutch carrots, brussel sprouts, speck, red wine jus

Slow cooked lamb rump, duck fat roasted potatoes, broccolini, roast vine cherry tomatoes, lamb, rosemary jus

Pancetta, hazelnut crusted barramundi, parsnip and potato puree, asparagus, lemon herb oil

Chicken supreme, ricotta, spinach, sun dried tomato wrapped in prosciutto, roast Mediterranean vegetables medley

Korean Tofu, Daikon fondant, Bok choy, Broccolini, Asian mushrooms, wonton

DESSERT

Chocolate fondant, balsamic, vanilla steeped berries, white chocolate, creme fraiche

Classic French Opera cake, chocolate soil, strawberries, micro mint, strawberry gelato

Vanilla panna cotta, fresh berries, meringue, coconut, raspberry coulis

Sliced seasonal fruit, coconut yoghurt

Australian cheeses, blue, double brie, mature cheddar, feta, quince paste, lavosh and wafers



Cocktail reception menu

2 hour Cocktail Package

6 Canapés (3 cold and 3 hot)

3 hour Cocktail Package

7 Canapés (3 cold and 4 hot)
1 Substantial Canapé

4 hour Cocktail Package

7 Canapés (3 cold and 4 hot)
2 Substantial Canapés
1 Dessert Canapé

5 hour Cocktail Package

8 Canapés (4 cold and 4 hot)
2 Substantial Canapés
2 Dessert Canapé

ADDITIONALS

One selection of cocktail
Reduced beverage package

COLD CANAPÉS

Roast capsicum, tomato, olives, red onion, feta, hummus, croute **VEG**
Smoked ocean trout, dill cream cheese, croute
Bruschetta, persian feta, roma tomato, red onion, basil **VEG**
Thai prawn salad spoon **DF, GF**
Rare roast beef, horseradish, crispy wonton
Ratatouille, hummus tartlet **DF, VEG**

HOT CANAPÉS

Grilled prawn, chorizo skewers
Beef osso bucco bites, truffle aioli **DF**
Sticky pork belly bites
Grilled chicken tenderloin skewer, honey, soy, ginger
Mushroom arancini, parmesan, tomato aioli **VEG, GF**
Corn fritter, spicy tomato relish, chipotle sauce **VEG**

SUBSTANTIAL CANAPÉS

Beef bulgogi slider, oak lettuce, aioli
Fillet mignon, beef tenderloin, prosciutto **DF, GF**
Crispy roast pork bao bun with shallots, pickled carrot, daikon
Karaage chicken, asian slaw, toasted sesame, pickled ginger
Salt and pepper squid, lime aioli
Mushroom arancini skewer, basil pesto, bocconcini, smoked tomato relish mayo

Vegetarian options available on request

*15% surcharge for Sundays
*20% surcharge for public holidays
*Refer to event spaces for capacities
*All prices exclude GST



Cocktail reception menu

DESSERT CANAPÉS

Mini lamingtons, assorted flavours
Mini tarts, assorted flavours
Petit pavlova
Petit eclairs, assorted flavours
Profiterole and macaron varieties

COCKTAIL PIES AND SAUSAGE ROLLS

Add a late night crowd pleaser to your menu

Beef burgundy pie
Moroccan lamb pie
Chicken and leek pie
Wagyu sausage roll
Spinach and feta roll

Vegetarian options available on request

*15% surcharge for Sundays
*20% surcharge for public holidays
*Refer to event spaces for capacities
*All prices exclude GST

ADDITIONALS

Chef food stations min 100 guests

Canapés

Substantial canapés

Tea and coffee

Espresso coffee carts are available and quoted
on request



Chef's stations

Our chef's stations are a chance for your guests to experience the theatre of our chefs in action. Best served alongside our cocktail packages for roving and networking events for 100+ guests.

HOT

BBQ station

A taste of the deep south. Our chefs carve and serve smoky BBQ brisket on a soft milk bun with sides including American cheese, coleslaw, BBQ sauce, hot sauce, pickles

Chicken shawarma

Succulent chicken shawarma served with a selection of authentic Middle Eastern accompaniments including spiced lemon & garlic chicken, hummus, garlic dip, cumin yoghurt, shredded iceberg lettuce, tomato and Lebanese bread

Lamb flatbread

Barbecued lamb slow cooked to perfection and served with tabbouleh, pickled red onion, shredded cabbage, feta cheese, rocket, harissa mayonnaise, mint yoghurt, garlic sauce, grilled flatbread

Roast pork banh mi

Traditional Banh Mi with an added twist. Roasted pork, charred apples, crisp crackling, pâté, ham, Asian slaw, pickled carrot, daikon, coriander, jalapeno, mayonnaise, crisp baguette

Vegetarian option available

Seafood bar

Fresh local seafood served to perfection. Freshly cooked prawns, Marie rose sauce, fresh oysters, assorted dressings, grilled prawn cutlets, lime aioli, charred marinated octopus, grilled scallops, black pudding

COLD

Antipasto

A selection of cured, salted and smoked meats, marinated, char-grilled vegetables, mixed olives, feta, provolone, baby bocconcini, basil pesto, balsamic, alto extra virgin olive oil, assorted breads

Cheese

Australian cheeses, quince paste, lavosh, wafers. Sample selection includes triple cream brie, blue, aged clothbound cheddar

Charcuterie

Assortment of Artisan breads, cultured butter, cured sliced meats, pastrami, double smoked ham, prosciutto, variety of dips, pumpkin, cashew, beetroot & feta, hummus, smoked eggplant, marinated vegetables, fresh fruit & berries, variety of cheese, dried fruits

DESSERT

Sweet buffet

Show stopping dessert station to include petit fours tarts, assorted mini tarts, petit pavlova, salted caramel bar, chocolate raspberry crunch log

Vegetarian options available on request

*15% surcharge for Sundays

*20% surcharge for public holidays

*Refer to event spaces for capacities

*All prices exclude GST



Beverage packages

SILVER

- Sparkling wine**
Seaview Brut sparkling *Barossa Valley, SA*
- White wine**
Pocketwatch Sauvignon Blanc, WA
- Red wine**
Penfolds Koonunga Hill Shiraz *Barossa Valley, SA*
- Beer & Cider**
Great Northern Super Crisp
Carlton Dry
Somersby Apple Cider
0% Heaps Normal XPA
- Soft drinks**
Assorted Coca Cola soft drinks
Mount Franklin sparkling, still water

GOLD

- Sparkling wine**
Seaview Brut sparkling *Barossa Valley, SA*
T'Gallant Prosecco *King Valley, VIC*
- Rosé wine**
Tempus Two Rose, SA
- White wine**
Pocketwatch Sauvignon Blanc, WA
Penfolds Max's Chardonnay SA
- Red wine**
Penfolds Koonunga Hill Shiraz SA
Tempus Two Cabernet Merlot *Hunter Valley, NSW*
- Beer & Cider**
Great Northern Super Crisp
Carlton Dry
Goat lager
Somersby Apple Cider
4 Pines Pacific Ale
0% Heaps Normal XPA
- Soft drinks**
Assorted Coca Cola soft drinks
Mount Franklin sparkling, still water
- Cocktails**
Selection of one cocktail

*15% surcharge for Sundays
*20% surcharge for public holidays
*All prices exclude GST



Beverage packages

PLATINUM

- Sparkling wine**
Seaview Brut sparkling *Barossa Valley, SA*
Veuve Rozier Champagne Brut NV
- Rosé**
Tempus Two Rosé, SA
- White wine**
Vasse Felix Filius Chardonnay *Margaret River, WA*
Jim Barry Watervale Riesling *Clare Valley, SA*
- Red wine**
Brokenwood Cricket Pitch Shiraz Cab Merlot *Hunter Valley, SA*
Tempus Two Cabernet Merlot *Hunter Valley NSW*
- Beer, Cider & RTD**
Great Northern Super Crisp
Carlton Dry
Goat Lager
4 Pines Pacific Ale
Balter XPA
Somersby Apple Cider
Brookvale Ginger Beer
0% Heaps Normal XPA
Canadian Club & Dry or Cola
- Soft drinks**
Assorted Coca Cola soft drinks
Mount Franklin sparkling, still water
- Cocktails**
Selection of two cocktails

NON-ALCOHOLIC

Selection of soft drink, sparkling and still water

*15% surcharge for Sundays
*20% surcharge for public holidays
*All prices exclude GST



Beverages on consumption

CHAMPAGNE AND SPARKLING WINE

Seaview Brut Sparkling SA
Bimbadgen Sparkling Brut NSW
T'Galland Prosecco VIC
Veuve Rozier Champagne FR
Louis Auger Champagne FR

WHITE WINE

Pocketwatch Sauvignon Blanc NSW
McGuigan Black Label Pinot Grigio NSW
Penfolds Max's Chardonnay
Vasse Felix Filius Chardonnay, WA
Tyrrell's Stevens Semillon NSW

RED WINE

Wolf Blass Yellow Label Pinot Noir SA
Tempus Two Cabernet Merlot NSW
Penfolds Koonunga Hill Shiraz SA
Brokenwood Cricket Pitch Cabernet Merlot Shiraz NSW
Tyrrell's Lunatiq Shiraz NSW

BEER, CIDER AND SELTZERS

Great Northern Super Crisp
Great Northern Original
Furphy Original
Goat Lager
4 Pines Pacific Ale
4 Pines Kolsch
Balter XPA
Stone & Wood Pale Ale
0% Heaps Normal XPA
Brookvale Union Lemon Lime & Bitters Seltzer
Brookvale Union Juicy Grapefruit Seltzer

RTD'S

Jim Beam Bourbon 375ml
Canadian Club 375ml
Brookvale Ginger Beer
Vodka Lemon, Lime & Bitters
Gordon's Gin & Tonic

SOFT DRINKS

Coca Cola Varieties
Orange/Apple Juice
Mt Franklin Still Water
Mt Franklin Lightly Sparkling Water

CORKAGE

Corkage requests may be submitted in writing and are subject to approval by Sydney Zoo. Free pour spirits with mixer available on request.

*15% surcharge for Sundays
*20% surcharge for public holidays
*All prices exclude GST



Cocktail menu

Choose from our selection or ask about custom cocktails to tie into your branding and event

Classic Margarita

Lime Juice, Triple Sec Syrup, Agave shaken with Tequila
*Customisable rims and flavours

Lychee Martini

Lychee, Cloudy Apple Juice, Lemon Juice shaken with Vodka

Passionfruit and Vanilla Martini

Passionfruit, Vanilla Bean, Lime Juice shaken with Vodka

Pina Colada

Pineapple, Coconut, Lime Juice shaken with White Rum

Espresso Martini

Coffee Blend, Chocolate Bitters shaken with Vodka and Kahlua

Whisky Sour

Lemon Juice, Orange Juice, Aquafaba, Sugar shaken with Whisky

*15% surcharge for Sundays
*20% surcharge for public holidays
*All prices exclude GST



Event enhancements

CULTURAL INCLUSIONS

Aboriginal cultural talk
Ochre painting

Boomerang painting
Conservation talks

FOOD AND BEVERAGE ENHANCEMENTS

AV packages
Lighting packages
Ice cream and dessert carts

Dance floor
Equipment/furniture hire
cocktails

DIAL UP THE FUN

Face painting
DJ/live bands

Retail gift bags
Corporate family days

PREFERRED SUPPLIERS

We work with a selection of trusted, preferred suppliers to ensure the highest quality for your event. If you choose to engage external vendors, prior approval is required, and additional fees may apply for large builds or equipment. Please discuss any external supplier requests with us in advance to ensure they align with our venue requirements.

Costs apply for any additional extras.
Enquire with the Functions & Events
team on prices and availabilities.

Event spaces



LION DECK

An expansive open-air space with roaring views of our lions. Boasting amazing sunset views overlooking the African savannah, this space is truly a private oasis perfect for any occasion.

Event type & capacity: Cocktail 400 Seated 750



AQUARIUM

An atmospheric underwater setting perfect for moody cocktail evenings surrounded by our marine life.

Event type & capacity: Cocktail 200 Seated 100



BOULEVARD FUNCTION ROOM

Spacious and versatile indoor venue at the heart of the zoo, ideal for large-scale celebrations, banquet dinners and corporate events.

Event type & capacity: Cocktail 600 Seated 350



PRIMATE BOULEVARD

A lively outdoor event path surrounded by chimps, baboons, lemurs, and capuchins, perfect for cocktail receptions and large-scale events. Enjoy a relaxed glass of bubbly accompanied by background music and delicious canapes.

Event type & capacity: Cocktail 1000 Seated 500



MEERKAT FUNCTION ROOM

The cheeky meerkats will make any event the talk of the town. A glass-fronted venue with views into our meerkat habitat, perfect for intimate events, conferences and daytime charm.

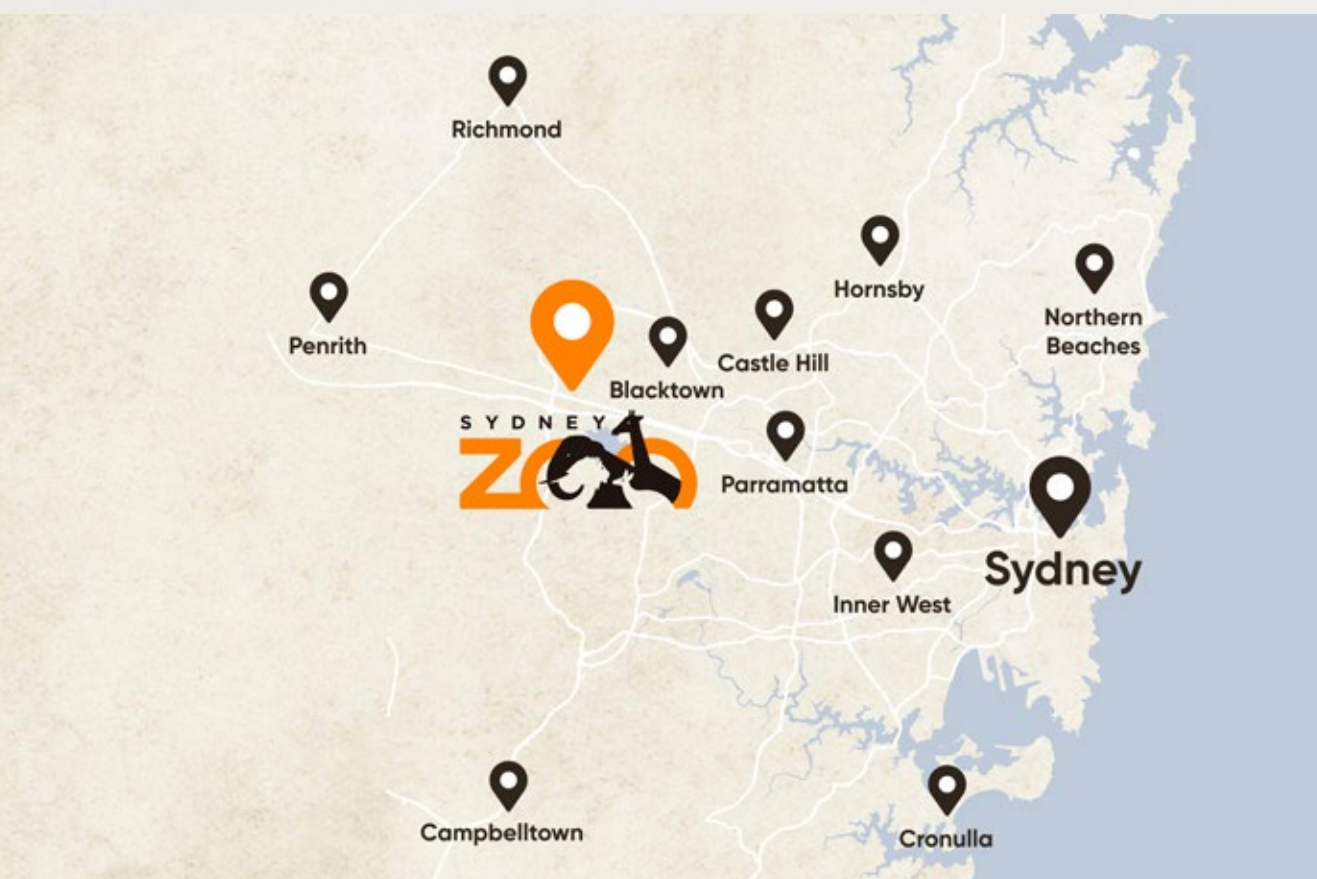
Event type & capacity: Cocktail 150 Seated 100



TIGER POOL

This very special space is wedged between tigers, elephants and orangutans, experience the best of Asia while enjoying a cold beer with your guests.

Event type & capacity: Cocktail 300 Seated 200



Contact us

Phone: **0452 588 406**
Email: **functions@sydneyzoo.com**
Website: **www.sydneyzoo.com**
Address: **700 Great Western Highway
Bungaribee NSW 2767**
Public transport: **Visit www.131500.com for timetables**