



SYDNEY 

# Functions & Events



# Our Philosophy

---

Sydney Zoo Events are setting new culinary standards for the zoo industry. Our goal is to provide guests with the best possible opportunity for engagement, enjoyment and business success at events within a unique venue.

Sydney Zoo can deliver money can't buy experiences by incorporating amazing animal diversity and special experiences the way no one else can, making a function at Sydney Zoo the best and most memorable in town.

With a focus on local providers and seasonal produce, Executive Chef, Paul Stranger and his highly qualified team are committed to delivering superior quality dishes.

Our food and beverage vision is to deliver the 'best of Sydney' products and seasonal produce in a unique venue while connecting people with animals.

We pride ourselves in providing sustainable and ethical menus to deliver world class experiences that inspire our guests to make a difference.







A setting like no other

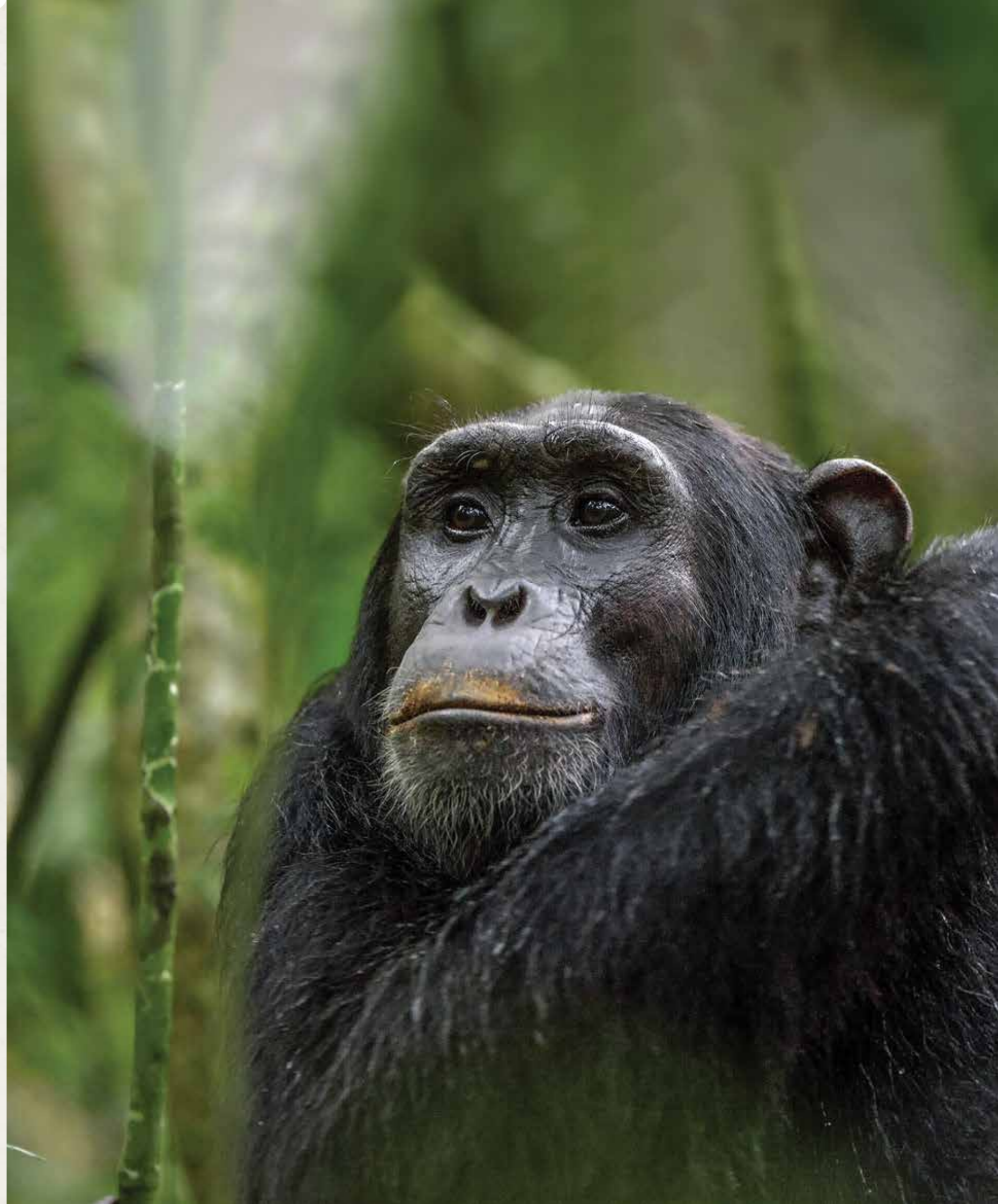
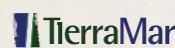




# Our contribution to conservation

---

We work with trusted organisations to protect wildlife and their habitats while improving the lives of local communities. From inspiring our local community to create native wildlife habitats, to working across the globe to protect chimpanzees in Burundi, we aim to make a difference. We've built partnerships with fellow conservationists – close to home and far reaching – to find solutions to tackling marine debris along Australia's coastlines and reduce human-wildlife conflict in South Africa. When you choose to host your event with Sydney Zoo, you're helping us protect wildlife.

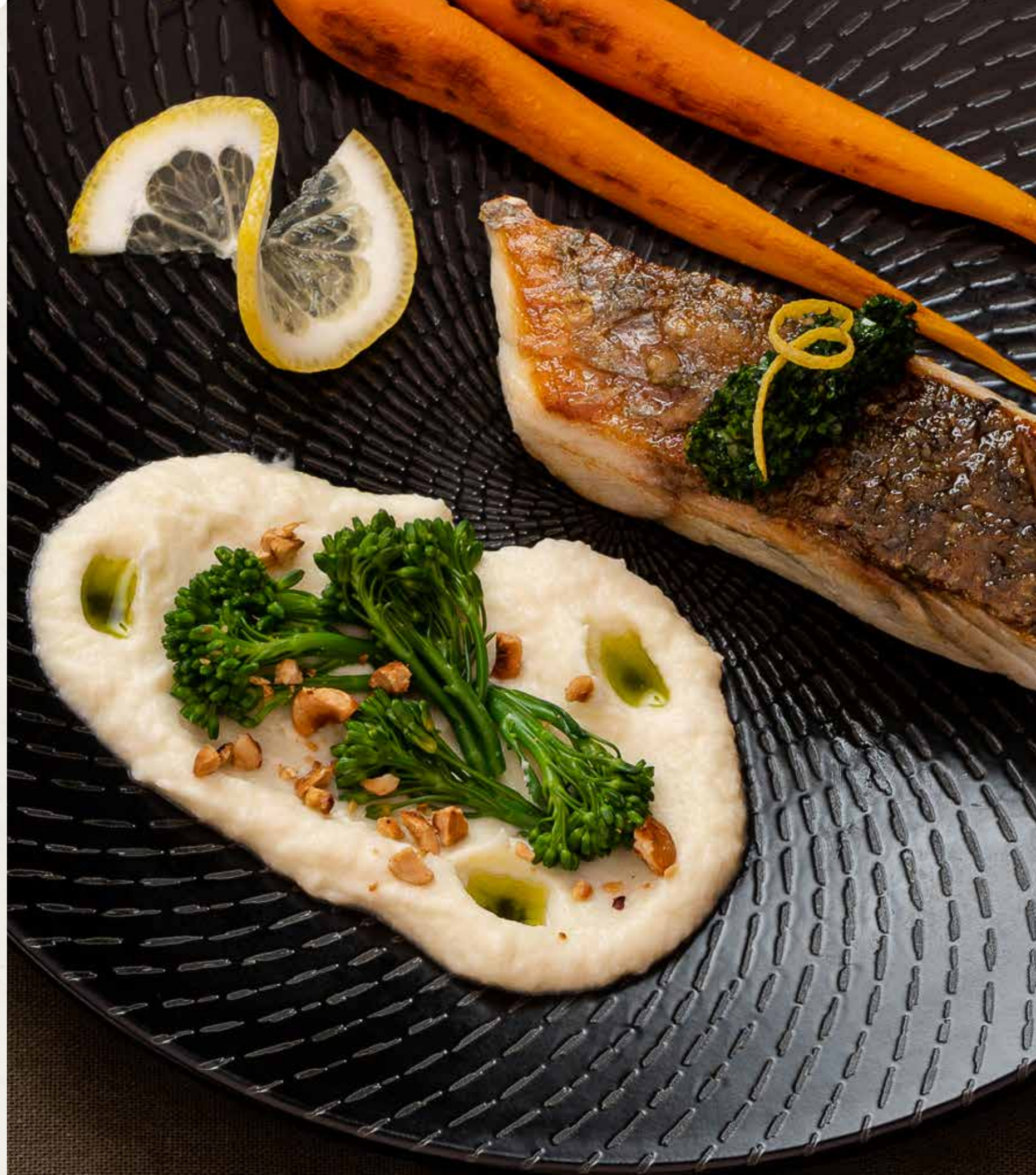




# Contents

---

Plated menus	6
Cocktail reception menus	7
Chef's stations	9
Breakfast menus	10
Buffet casual dining	11
Conference packages	12
Event enhancements	14
Event spaces	15
Beverage packages	16
Beverages on consumption	18
Cocktails	19







# Plated menu

---

Plated menu packages are inclusive of charges for standard set up, white or black linen, catering equipment and 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 include GST

Brasserie bread sourdough, butter, Olsson's smoked salt

## ENTRÉE

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

Blue swimmer crab, avocado, tomato tian, salmon caviar, raspberry reduction, creme fraiche

Thai infused beef sirloin, daikon, carrot, Asian herbs, nam jim reduction

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

Chicken, speck and cranberry ballotine, corn puree

## MAIN

Beef tenderloin, fondant potato, mushroom panna cotta, black garlic, roast carrots, beef jus

Beef sirloin, beef cheeks, onion cream, potato gratin, charred broccolini

Corn fed chicken breast, confit thigh, chorizo paella, rice cracker, seared brussel sprouts, speck

Roast lamb rump, braised lamb neck, romanoff potato, heirloom beetroot, goats curd, lamb jus

Crispy skin barramundi, cauliflower leek puree, broccolini, toasted hazelnuts, lemon gremolata

Smoked ocean trout, trio of mushrooms, Asian broth

## DESSERT

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

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

Australian cheeses, Tarago shadows of blue, Willow double brie, Maffra mature cheddar, Yarra Valley Persian feta, muscatels, quince paste, lavosh and wafers

Freshly brewed Vittoria coffee and tea selection





# 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)

3 Substantial Canapés

1 Dessert Canapé

## **COLD CANAPÉS**

Smoked ocean trout, dill cream cheese, croute

Bruschetta, Persian feta, Roma tomato, red onion, basil

Thai beef, cucumber, mordre

Caprese salad bites, bocconcini, basil, cherry tomato, balsamic glaze

Speck, cranberry, goats cheese balle

Ratatouille and hummus tartlet

## **HOT CANAPÉS**

Grilled prawn, chorizo skewers

Marinated chicken skewer, honey ginger soy glaze

Sticky pork belly bites

Lamb kofta, lebneh, dukkha

Fillet mignon, beef tenderloin, prosciutto

Korean fried fish, kimchi, gochujang chili sauce

Mushroom arancini, parmesan, tomato aioli

## **SUBSTANTIAL CANAPÉS**

Beef bulgogi slider, oak lettuce, aioli

Duck Bao, carrot, cucumber, coriander, hoi sin

Karaage chicken, Asian slaw, toasted sesame, pickled ginger

Smoked brisket, roast potato, Tennessee BBQ sauce

Singapore noodles, vegetables, tofu

Salt and pepper squid, lime aioli

---

Vegetarian options available on request

\*15% surcharge for Sundays

\*20% surcharge for public holidays

\*Refer to event spaces for capacities

\*All prices include GST





# Cocktail reception menu

---

## DESSERT CANAPÉS

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

## COCKTAIL PIES AND SAUSAGE ROLLS

Add a late night crowd pleaser to your menu for 8 per unit

Chunky beef pie  
Peking duck pie  
Lamb, rosemary pie  
Beef sausage roll  
Spinach, feta roll

---

Vegetarian options available on request

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

## ADDITIONALS

Chef food stations min 100 guests  
Canapés  
Substantial canapés  
Dessert 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 and 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 and grilled flatbread

### Roast pork banh mi

Traditional Banh Mi with an added twist. Roasted pork, charred apples, crisp crackling, paté, ham, Asian slaw, pickled carrot, daikon, coriander, jalapeno and 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 and black pudding

## COLD

### Antipasto

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

### Cheese

Australian cheeses, muscatels, quince paste, lavosh, wafers. Sample selection includes triple cream brie, Persian feta and aged clothbound cheddar

### Charcuterie

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

## DESSERT

### Sweet buffet

Show stopping dessert station to include petit fours tarts, assorted mini tarts, petit pavlova, salted caramel bar and 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 include GST





# Breakfast menu

---

All breakfast menus are served with orange juice and freshly brewed Vittoria coffee, tea and infusions.

Espresso coffee carts are available and quoted on request.

---

Vegetarian options available on request

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

## Continental

Bakery basket of mini fruit muffins, all-butter croissants, freshly baked Danish pastries, bircher muesli, Greek yogurt, berry compote, granola and 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, grilled sourdough

Cured salmon, poached egg, crushed peas, quinoa, soy beans, sourdough bread

Maple smoked bacon, poached eggs, crushed avocado, grilled sourdough, homemade beans

Poached eggs, asparagus, gypsy ham, grain mustard dressing, rye bread

Served with the following accompaniments:

Danish pastries

Crumpets, honey, orange ricotta, marmalade

Individual crispy granola, mixed berry Greek yoghurt pots

## Buffet

Scrambled eggs with chives, sautéed mushrooms with butter, tarragon, slow roasted Roma tomatoes with thyme, grilled maple bacon, chorizo sausage, onion, potato and potato hash, bakery basket of mini fruit muffins, croissants, freshly baked Danish pastries and seasonal sliced fruit

## Cocktail

Individual crispy granola, mixed berry, Greek yoghurt pots

Mini bacon, egg and tomato relish slider

Toasted cheddar cheese, ham panini

Individual fruit salad, passionfruit yoghurt, honey

Assorted friands

Danish pastries





# Buffet casual dining

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

## LUNCH PACKAGE - STANDARD

Char grilled marinated beef rump  
Beef sausages  
Potato salad, roasted potato, roasted pumpkin, Danish feta, creamy dressing  
Garden salad, mixed leaf, capsicum, red onion, tomato, carrot, mixed dressings  
Dinner roll and Western Star butter

## LUNCH PACKAGE - PREMIUM

Char grilled marinated beef rump  
Beef sausages  
Char grilled marinated chicken skewers  
Grilled field mushrooms, fresh herbs  
Potato salad, roasted potato, roasted pumpkin, Danish feta, creamy dressing  
Garden salad, mixed leaf, capsicum, red onion, tomato, carrot, mixed dressings  
Carrot, corn, broccolini salad, balsamic glaze  
Quinoa, asparagus, button mushroom salad  
Dinner roll and Western Star butter

## DINNER PACKAGE - STANDARD

Char grilled marinated beef rump  
Char grilled marinated chicken skewers  
Grilled field mushroom, fresh herbs  
Potato salad, roasted potato, roasted pumpkin, Danish feta, creamy dressing  
Garden salad, mixed leaf, capsicum, red onion, tomato, carrot, mixed dressings  
Dinner roll and Western Star butter

## DINNER PACKAGE - PREMIUM

Slow cooked beef brisket, cocktail onions, veal jus  
Chicken, mushroom alfredo  
Asian hokkien noodle, tofu, stir fry vegetables  
Roast potatoes, butternut pumpkin  
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 and Western Star butter  
Selection of cupcakes

Vegetarian options available on request

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





# Conference packages

---

## **STANDARD**

Choose morning or afternoon tea for half day

## **ARRIVAL**

Orange juice and chilled water  
Freshly brewed Vittoria coffee, tea infusions  
Bowl of whole fresh fruit  
Individually wrapped mints

## **MORNING TEA**

Assorted danishes and mini muffins  
Freshly brewed Vittoria coffee, tea infusions

## **NETWORKING LUNCH**

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

---

## **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.

## **AFTERNOON TEA**

Homemade cookies, assorted mini loaded doughnuts  
Freshly brewed Vittoria coffee, tea infusions

---

Vegetarian options available on request

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





# Conference packages

---

## **PREMIUM**

Choose morning or afternoon tea for half day

## **ARRIVAL**

Orange juice and chilled water  
Freshly brewed coffee, tea and infusions  
Bowl of whole fresh fruit  
Wild mushroom cheddar cheese quiche  
Individually wrapped mints

## **MORNING TEA**

Assorted danishes and mini muffins  
Spinach and ricotta pastizi  
Freshly brewed Vittoria coffee, tea infusions

## **NETWORKING LUNCH**

Assorted sandwiches and wraps  
Individual salads  
Beef bulgogi sliders  
Singapore noodles, vegetable, tofu  
Gourmet mini pies and sausage rolls  
Assorted mini tarts and petit fours  
Seasonal sliced fruit platter  
Assorted soft drinks, sparkling mineral water and chilled water

---

## **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.

## **AFTERNOON TEA**

Homemade cookies, assorted mini loaded doughnuts  
Freshly brewed Vittoria coffee, tea infusions

---

Vegetarian options available on request

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





# Event enhancements

---

Once you have chosen to host your next event at Sydney Zoo, why not look at adding some enhancements.

## **CULTURAL INCLUSIONS**

- Aboriginal cultural talk
- Occa painting
- Aboriginal food tastings
- Conservation talks

## **FOOD AND BEVERAGE ENHANCEMENTS**

- AV packages
- Lighting packages
- Ice cream and dessert carts
- Dance floor
- Equipment/furniture hire

## **FAMILY FUN**

- Ferris wheel
- Face painting
- DJ/live bands
- Retail gift bags
- Corporate family days

## **ANIMAL ENCOUNTERS**

- Scatter feeds
- Reptile encounters
- Animal encounters
- Corporate experiences
- Guided tour

---

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



# Event spaces



## LION DECK

Boasting amazing sunset views overlooking the African savannah, this space is truly a private oasis.

**Event type & capacity:** Cocktail 400 Seated 750



## AQUARIUM

Take your next event to new depths with a special after hours viewing of our penguins and shark tank. Great for intimate groups.

**Event type & capacity:** Cocktail 200 Seated 100



## BOULEVARD FUNCTION ROOM

Centrally located, the Boma function room can cater for large groups while protecting against the weather.

**Event type & capacity:** Cocktail 600 Seated 350



## PRIMATE BOULEVARD

Set amongst the fairy lit trees and playful primates, 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. Share cocktails and canapes while watching the sun set.

**Event type & capacity:** Cocktail 150 Seated 80



## TIGER POOL

This very special space is located 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





# Beverage packages

---

## SILVER

### Sparkling wine

Seaview Brut sparkling *Barossa Valley, SA*

### White wine

Lana's Sauvignon Blanc, VIC

### Red wine

Penfolds Koonunga Hill Shiraz *Barossa Valley, SA*

### Beer & Cider

Great Northern Super Crisp

Carlton Dry

Somersby Apple Cider

4 Pines Ultra Low Zero

### Soft drinks

Assorted Coca Cola soft drinks

Mount Franklin sparkling and still water

---

## GOLD

### Sparkling wine

Seaview Brut sparkling *Barossa Valley, SA*

T'Gallant Prosecco *King Valley, VIC*

### Rosé wine

Ludo Le Francais Rosé, *FR*

### White wine

Lana's Sauvignon Blanc, VIC

Penfolds Max's Chardonnay *SA*

### Red wine

Penfolds Koonunga Hill Shiraz *SA*

Tempus Two Cabernet Merlot *Hunter Valley, NSW*

### Beer & Cider

Great Northern Original

Carlton Dry

Goat lager

Somersby Apple Cider

4 Pines Pacific Ale

4 Pines Ultra Low Carb

4 Pines Ginger Beer

### Soft drinks

Assorted Coca Cola soft drinks

Mount Franklin sparkling and still water

---

\*15% surcharge for Sundays

\*20% surcharge for public holidays

\*All prices include GST





# Beverage packages

---

## PLATINUM

### Sparkling wine

Seaview Brut sparkling *Barossa Valley, SA*  
Veuve Rozier Champagne Brut NV

### 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 Original  
Carlton Dry  
Goat Lager  
4 Pines Pacific Ale  
Balter XPA  
Somersby Apple Cider  
4 Pines Ultra Low Zero  
4 Pines Ginger Beer  
Canadian Club & Dry or Cola

### Soft drinks

Assorted Coca Cola soft drinks  
Mount Franklin sparkling and still water

---

## NON-ALCOHOLIC

Selection of soft drink, juice and water

---

\*15% surcharge for Sundays  
\*20% surcharge for public holidays  
\*All prices include 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**

Lana's Bike Sauvignon Blanc VIC  
McGuigan Black Label Pinot Grigio NSW  
Pocketwatch Sauvignon Blanc 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  
4 Pines Ultra Low  
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 Lightly Still Water  
Mount Franklin 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 include GST



# Cocktail menu

---

## **Negroni**

Tanqueray gin, Martini Rosso, Campari and blood orange stirred over ice and served in an old fashioned glass

## **Aperol Spritz**

Prosecco, Aperol and soda water served over ice with a wheel of orange and served in a hi ball glass

## **Caipirinha**

Pampero Blanco rum, sugar and fresh lime muddled and served over ice in an old fashioned glass

## **Espresso Martini**

Ciroc vodka, Kahlua, espresso coffee shaken and served in a martini glass

## **Whisky Sour**

Johnnie Walker red label whisky, lemon juice and sugar syrup shaken and served over ice with a wheel of orange and served in an old fashioned glass

## **Lychee Mojito**

Pampero Blanco Rum, lychees, sugar, fresh lime and soda water muddled over ice with fresh mint and served in a hi ball glass

## **Peach Bellini**

Prosecco, peach puree, sugar syrup muddled and served in a champagne flute

## **Margarita**

Cazadores tequila, triple sec, lime juice and salt shaken over ice and served in a martini glass

---

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





## Contact us

---

Phone: **(02) 7202 2564**  
Email: **events@sydneyzoo.com**  
Website: **www.sydneyzoo.com**  
Address: **700 Great Western Highway  
Bungaribee NSW 2767**  
Public transport: **Visit [www.131500.com](http://www.131500.com) for timetables**

---