

Function & Events

MELBOURNE ZOO / WERRIBEE OPEN RANGE ZOO

BY ZOO EVENTS




Zoo Events

From gala events to private dinners, conferences, or social gatherings, at Zoo Events we work closely with each client to deliver catering excellence. Let us create your own memorable experience in our historic and iconic venues.


Zoo Events understands that good food is at the heart of every great event. With over two decades of experience in some of the most prestigious restaurants in England and Wales, your event is in safe hands with our Executive Chef Tom Craig-Moonie. Tom will ensure your menu is innovative and delicious but can also be tailored to your bespoke needs.

As a member of Restaurant Associates (RA) we are immersed within a global food culture and enjoy long-standing partnerships with suppliers who share our values. We have a strong commitment to source ethical produce, reduce wastage, participate in social and community programs, support conservation and encourage all sustainability practices.


Some of our great initiatives




Our chicken is RSPCA Approved and comes from farms meeting the RSPCA's animal welfare standards




All products on site that use palm oil are certified sustainable by CSPO




Partners with Zoos Victoria and supports their conservation and sustainability goals



80% of all our fruit and vegetables are sourced locally from Victoria



Member of Supply Nation which promotes Indigenous suppliers and diversity



World's only commercial Zoo Bakery. This reduces not only food miles but the contribution to the use of fossil fuels

- V

Vegetarian
- LG

Low Gluten
- HC

Healthy Choice
- All menu items are subject to change based on seasonal availability

Breakfast	4
Meeting/Conference	6
Food for Thought	10
Family Day	12
Lunch or Dinner	14
Cocktail	16
Wedding Celebration	18
Drink	21

Breakfast

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All served with orange juice,
coffee & tea

Breakfast is served for 1.5 hours

Continental & hot breakfast - \$45 pp

Continental & cocktail breakfast - \$45 pp

Continental Breakfast

Fruit coulis & yoghurt V HC

5 grain toasted muesli V LG HC

Zoo Bakery mini pastry selection:

Croissant, fruit Danish, muffins, pain au chocolate V

Fresh seasonal fruit V LG HC

Hot Breakfast

Free range eggs scrambled or poached with sourdough bread & two sides
(please choose from the list below)

Veal breakfast chipolata sausages

Short rasher bacon

Slow cooked Boston beans

Grilled mushroom V LG HC

Roasted tomato V LG HC

Sauteed spinach V LG HC

Hash brown V

Extra sides \$4.50 each

Cocktail Breakfast

Quiche with leek & cheddar V

Ham & cheese criossant

Bruschetta with roasted tomato, basil & Millas olive oil V

Toasted brioche topped with warm bacon & fried quail egg

Warm zucchini & goat's cheese frittata V

Rosti with smoked salmon & avocado salsa

Option of V/LG available on request.

...Breakfast

Meeting/Conference

...

Select from our carefully crafted all day meeting options. Includes: freshly brewed coffee & tea, fruit juice served with lunch, iced water on tables, table mints, notepads & pens, whiteboard & flip chart, set up of venue & complimentary Zoo admission.

Half Day - Five hours

Morning tea or afternoon tea & lunch \$65 pp

Full Day - Eight hours

Morning tea, lunch & afternoon tea \$75 pp

Post Meeting

1 hour \$32 pp
3 canapes plus standard beverage package



Morning Tea


Complimentary whole fruit available throughout your event

Choose 1 (additional items \$4 pp)



Zoo Bakery selection of freshly baked mini Danish 

Individual yoghurt & granola pots topped with fresh fruit  

Hot porridge served with warm honey & chopped banana  

Zoo Bakery mini veg quiches 

Zoo Bakery spinach & ricotta rolls 

Seasonal fruit platter  

Zoo Bakery freshly baked scones served with Hank's jam & cream 


An assortment of freshly prepared finger sandwiches

Lunch

Choose 2 sandwiches & 2 salads

Sandwiches

Pulled beef brisket roll with BBQ sauce & charred corn salsa

Chargrilled chicken baguette with zucchini, mozzarella, & romesco 

Pastrami Turkish pide with house slaw, grain mustard mayo, Swiss cheese & cornichons

Tuna mayo baguette with rocket, capers and lemon

Poached chicken, pesto, roast capsicum & spinach in a brioche roll

Brie & cranberry brioche roll with mixed leaf 

Western Plains roast pork ciabatta with apple chutney, lettuce & caramelised red onion

Bacon & egg on Turkish pide with mayo, tomato, lettuce & avocado

All sandwiches are available on gluten free bread - \$2.50 pp

\$4.50 for an additional sandwich selection

Meeting/Conference



Salads

Superfood salad with avocado, radish, alfalfa, sugar snap peas, carrot, apple, nuts & seeds V LG HC

Roasted sweet potato & pearl barley with lemon myrtle & dill crème fraiche V LG HC

Pear & fennel salad with caraway & pecorino, with baby rocket leaves V LG

Roast pumpkin & red onion with tahini & za'atar V LG HC

Panzanella salad with ripe salted tomatoes, ciabatta bread & fresh basil with a lemon olive oil dressing V

Red cabbage & sultana slaw with toasted pumpkin seeds, yoghurt & dill V LG

Farro & roasted red pepper salad with cumin & harissa oil V LG HC

Classic Caesar salad with chargrilled chicken breast & anchovy

\$5.50 for an additional salad selection

Afternoon Tea

Choose 1 (additional items \$5 pp)

Zoo Bakery spinach & ricotta rolls V

Zoo Bakery coconut biscuits V

Zoo Bakery scones served with Hank's jam & cream V

Sushi platter HC

Additional Hot Items

\$6.50 per selection per person

Mauritian inspired vegetable coconut curry served with kaffir lime leaf rice V LG

Cider & thyme braised Western Plains pork belly with a celeriac & pomme puree LG

Our signature Japanese fried chicken with a Sriracha dipping sauce & pickled root veg

Roasted pumpkin gnocchi with a spinach & pecorino cream sauce V

Individual veal cottage pie with honey roasted carrots

Fennel & leek poached Australian salmon with sumac roasted cauliflower

British inspired beer battered whiting & chips served with house made tartare sauce & edible sand

Meeting/Conference

Food For Thought

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Set Meeting/Conference Menu

A healthier alternative to the normal Conference menu - Food For Thought is specifically designed to optimise concentration levels during conferences. Contains all items listed.

Also includes: freshly brewed coffee & tea, fruit juice served with lunch, iced water on tables, table mints, notepads & pens, whiteboard & flip chart, set up of venue & complimentary Zoo admission.

Half Day - Five hours

Morning tea or afternoon tea & lunch \$65 pp

Full Day - Eight hours

Morning tea, lunch & afternoon tea \$75 pp

Post Meeting

1 hour \$32 pp
3 canapes plus standard beverage package



Morning Tea

Complimentary whole fruit available throughout your event

Scandinavian muesli with low fat yoghurt V HC

Mini blueberry & carrot muffins V

Lunch

A Scandinavian inspired 'lunch box' containing the following items

Asparagus & egg on rye open sandwich V HC

Smoked salmon & avocado with pumpkin seed on rye open sandwich HC

Dill pesto potato salad V HC

Beetroot & apple salad V HC

Dried fruits with honey V HC

Banana & currant bread V HC

Afternoon Tea

Mini cream & raspberry waffles V

Family Day

...

Suitable for a minimum of 50 adults

\$55 adults

\$40 child (2-12yrs)

Soft drinks, juice & water
served throughout the lunch

Entertainment can be arranged,
please enquire

Hot Items

- 100% Australian beef burgers
- Chicken kebabs - chargrilled served with a yoghurt & mint dressing
- Thin BBQ snags (Halal)
- Zoo Bakery breads/buns/wraps will be served to complement your choice of hot items

Seasonal Salad Selection

- Mixed garden salad with tomato, cucumber & red onion V LG HC
- Classic house made coleslaw bound with mayo & fresh herbs V LG
- Potato salad with freshly chopped chives V LG

Also Included

- Aioli, mustards, tomato & BBQ sauce
- Bio-degradable cutlery, crockery & napkins
- Ice-creams

Optional Extras - \$5 pp

- Chargrilled sweetcorn with chipotle butter V
- Falafel nuggets V LG
- Piri Piri marinated chicken drumettes (3 per portion)
- Zoo Bakery party pies (beef), mini sausage rolls, mini spinach & ricotta pie, mini chicken & leek pies
(select 1 of the above)

Option of a vegetarian substitute on request.

...Family Day

Lunch or Dinner

...

2 course - select 2 dishes from entree & main or main & dessert - \$65 pp

3 course - select 2 dishes from entree, main & dessert - \$85 pp

Zoo Bakery dinner rolls, tea & coffee

Beverages are an additional fee - see page 21

Entree

Turmeric & saffron tempura Lebanese eggplant served on a kaffir lime leaf & chilli flat noodle salad

Pumpkin, saffron & orange soup with caramelised sunflower seeds V LG

House smoked green tea barramundi with celeriac rémoulade, yuzu dressing

Ham hock terrine with cornichons mustard aioli & toasted brioche

Risotto of baby beetroot & flat leaf parsley with pecorino shavings V LG

Charred parmesan polenta cake with roasted zucchini & eggplant, mint yoghurt dressing V LG

Main

Western Plains crispy pork belly served with a celeriac pomme puree & seasonal greens LG

Miso glazed Murray Cod with a warm yuzu & soy soba noodle salad LG

16 hour slow roasted beef cheeks with a white bean & pancetta cassoulet, pedro ximenez jus LG

Honey & ginger roasted goldband snapper, crushed lemon kipfler potato & cavolo nero LG

Pumpkin gnocchi, baby spinach, sun blushed tomato cream sauce with pecorino crisps V

Braised lamb shoulder with a white bean & mint puree served on chargrilled eggplant LG

Roasted lemon & thyme poussin with sherry braised red cabbage & lemon chat potatoes LG

Dessert

White chocolate panna cotta with cardamom shortbread V

Espresso, chocolate & ginger torte with rhubarb jam & raspberry dust V

Sticky date pudding with a salted caramel sauce V

Our signature dessert – cardamom pavlova with pear & cinnamon compote V LG

Zoo Bakery lemon curd tart with a blood orange tuile V

Lemon grass infused tapioca with toasted coconut shavings & blueberry sorbet V LG

... Lunch or Dinner

Cocktail

...

Choose from a selection of hot & cold canapes

1 hour - 6 canapes - \$39.50 pp

2 hour - 9 canapes - \$50 pp

3 hour - 10 canapes & 1 grazing - \$59.50 pp

4 hour - 10 canapes, 2 grazing & 1 sweet canape - \$76 pp

5 hour - 12 canapes, 3 grazing & 2 sweet canapes - \$86.50 pp

Additional canapes - \$7 pp

Additional grazing - \$9 pp

Beverages are an additional fee see page 21

Cold Canapes

Polenta corn cakes, sun blushed tomato, goat’s curd & black olives V LG

Selection of sushi served with soy, wasabi & pickled ginger

Soy & chilli marinated tofu & pickled ginger in betel leaves V

Compressed lemon myrtle cucumber with black pepper goat’s curd V

Cod brandade & olive tapenade on rye shards

Goat’s curd mini tart with red onion jam V

Pickled beetroot & gorgonzola salad flatbread V

Hot Canapes

Zoo Bakery mini meat pies with house made tomato sauce

Our signature Japanese fried chicken served with a Sriracha dip

Moroccan sweet potato pastries with a harissa kick V

Crispy smoked eel with beetroot crème fraiche LG

Spinach, feta & olive quiche V

Salt cod fritters with lime salt & aioli

Harissa spiced chicken lollipops

Grazing

Tempura whiting served in a black bun with wasabi mayo

Korean braised beef short rib steamed bun with pickled carrot & burnt chilli mayo

Western Plains soy & garlic pork belly with a flat noodle & coriander salad

Miniature gourmet bangers & mash with red onion chutney

The Melbourne Zoo falafel slider V

Sweet Canapes

Mini pavlovas, passionfruit curd & cream LG

Profiteroles filled with amaretto custard

Lemon tartlet

Chocolate tartlet

Chocolate walnut brownie

Macarons

Mini waffle with cheesecake cream

Mini chocolate mousse LG

Mini coconut tapioca with mango LG

... Cocktail

Wedding Celebration

...

\$145 pp

Packages include:

Canapes on arrival

2 course - select 1 dish from entree & main or main & dessert

Five hour standard beverage package included

Zoo Bakery bread rolls, personalised menus, white linen, wedding cake cut & served, dressed cake table & gift table, tea light candles, complimentary venue hire, dance floor, security staff, cake knife, tea & coffee

Menu tasting for bride & groom

For more wedding packages please enquire

Entree

Turmeric & saffron tempura Lebanese eggplant served on a kaffir lime leaf & chilli flat noodle salad V

House smoked green tea barramundi with celeriac rémoulade, yuzu dressing LG

Seared queen scallops with a crunchy pink lady & pancetta salad, lemon & thyme dressing LG

Ham hock terrine with cornichons, mustard aioli & toasted brioche

Asparagus & pea risotto with crispy kale & parmesan shavings V

Premium upgrades \$6.25pp

Chargrilled baby octopus with citrus fennel, crispy capers & orange salad LG

Wagyu bresaola, fresh horseradish, shaved pear & Cypriot black salt crème fraiche LG

Peruvian inspired kingfish tartare with hickory smoked Victorian carrot puree & micro herb salad LG

Main

Roasted lemon & thyme poussin with sherry braised red cabbage & lemon chat potatoes LG

Braised lamb shoulder with hickory smoked mashed potato, served on chargrilled eggplant LG

Pumpkin gnocchi, baby spinach, sun blushed tomato cream sauce with pecorino crisps V

16 hour braised blade of Gippsland beef with duck fat roasted potatoes & pumpkin, pinot noir jus LG

Honey & ginger roasted goldband snapper, crushed lemon kipfler potato & cavolo nero

Premium Upgrades \$8.50pp

Glacier 51 Patagonian toothfish with lemon myrtle chicory & squid ink orzo

Roasted rack of Victorian lamb, du puy lentils, cavolo nero with balsamic jus

Dessert

Our signature dessert – cardamom pavlova with pear & cinnamon compote V LG

Zoo Bakery lemon curd tart with a blood orange tuile V

Aperol spritz cheesecake with orange scented cream V

White chocolate panna cotta with cardamom shortbread V

Dark chocolate torte with raspberry dust & Cointreau jelly V

Premium upgrades \$10.00pp

A taste of Victoria cheese selection / 3 signature Victorian cheeses accompanied by lavosh crackers, quince paste & semifreddo grape

...Wedding Celebration



Drink
...

Package Option	Standard	Premium	Best of Victoria	Non-Alcoholic
1hr	\$23.50	\$28.00	\$32.50	\$11.00
1.5hrs	\$27.50	\$31.50	\$36.50	\$13.00
2hrs	\$31.50	\$36.00	\$40.50	\$15.00
2.5hrs	\$35.00	\$40.00	\$44.50	\$17.00
3hrs	\$38.50	\$43.50	\$48.00	\$19.00
3.5hrs	\$41.50	\$47.00	\$51.00	\$21.00
4hrs	\$44.00	\$48.00	\$54.00	\$23.00
4.5hrs	\$47.00	\$51.50	\$57.00	\$25.00
5hrs	\$50.00	\$55.00	\$60.00	\$27.00
5.5hrs	\$52.50	\$58.00	\$66.00	\$29.00

Standard

- Morgan’s Bay Sparkling Cuvee
- Morgan’s Bay Chardonnay or Semillon Sauvignon Blanc
- Morgan’s Bay Shiraz Cabernet or Cabernet Merlot
- Carlton Draught
- Carlton Light
- Selection of Schweppes soft drinks
- Orange juice

Premium

- Seppelt Fleur de Lys Chardonnay Pinot Noir
- 821 South Sauvignon Blanc
- Truvee Pinot Gris
- T’Gallant Juliet Pinot Noir
- Seppelt The Drives Shiraz
- Crown Lager
- Carlton Light
- Selection of Schweppes soft drinks
- Orange juice

Beer Upgrades - \$6 pp

- Corona
- Crown Lager
- Little Green Apple Cider

Best of Victoria

- Shadowfax 2013 Shiraz
- Shadowfax 2016 Geelong Chardonnay
- Shadowfax 2016 Geelong Pinot Gris
- Shadowfax 2017 Minnow Rose
- King Valley Prosecco
- Crown Lager
- Carlton Light
- Selection of Schweppes soft drinks
- Orange juice

Non-Alcoholic

- Selection of Schweppes soft drinks
- Orange juice

... Drink

Event Spaces

Please see our function rooms with room capacities. We have many more event spaces available across both Zoos. Please enquire for more information.

Werribee Open Range Zoo



Meerkat Room

Seated 200
Cocktail 300

The Meerkat Room features floor to ceiling windows looking onto the playful meerkat exhibit giving you a truly unique backdrop to your event. With a deck overlooking Lakeside Cove and the gorilla exhibit in the distance, this venue is sure to impress. Seating 160 comfortably for dinner with a dance floor, or 300 guests for standing cocktails and canapés. Available for evening functions only.



Slumber Dining Hut

Seated 34

Escape within our unique wildlife habitat and into our Slumber Dining Hut for a seriously exclusive conference setting. This room features picturesque views of the safari with the capacity to seat 34 guests comfortably.



Chongola Hut

Seated 60
Cocktail 120

Take advantage of a private setting for your team with family and friends in our Chongola Hut. With space for up to 60 guests, the venue creates a relaxed atmosphere under cover with picnic tables and seating included.



African Kia

Seated 800
Cocktail 1500

The African Kia provides an outdoor option with a large manicured lawn surrounded by authentic African styled huts. The four huts can be hired individually for a more intimate gathering with catering for up to 20 guests, or alternatively the entire African Kia can hold up to 1,500 guests. This is perfect for family days with an ideal space for children to play, hold fun team building games and we can arrange a variety of entertainment for all ages.

Melbourne Zoo



Rainforest Room

Seated 80
Cocktail 130

With its very own private animal exhibit, greenroom and cathedral ceilings filling the space with natural light, the Rainforest Room is the perfect location for your event. Let your guests be truly immersed in the beauty and atmosphere of the Melbourne Zoo as they appreciate the tamarin monkeys in their natural habitat.



Bong Su Room

Seated 120
Cocktail 200

Your guests will embark on a wonderful journey twisting through the lush bamboo forest to reach the South East Asian inspired venue. Located in the heart of the Elephant Trail the area also allows for pre-dinner drinks on the Mek Kapah Terrace on warm nights. The Bong Su Room is serene, elegant and ideal for animal lovers with guests being able to enjoy their own private animal exhibit of tree kangaroos during your function.



Leopard Lodge

Seated 240
Cocktail 500

The Leopard Lodge is an exciting custom built structure with the ability to cater for up to 500 guests. It is conveniently located at the rear rail gate entrance of the Zoo with public transport close by. Looking out onto the beautiful gardens and lower lawns it is closest to the brand new Carnivore's Trail and guests may even hear the lions roaring on occasion.



Lakeside Room

Seated 80
Cocktail 120

Overlooking the award winning Japanese Garden and Lake, the Lakeside Room and Terrace offer a unique and beautiful space within the Zoo. Pre-dinner drinks, cocktails and canapés can be enjoyed on the Terrace before guests move inside for dining and entertainment.



Lawns & Pavillions

50 -100 per section

The gardens and pavilions scattered throughout the Zoo grounds are just right for organised get-together with a casual feel – from corporate family days and club gatherings to celebrations with the family. We have a total of twelve lawns and six pavilion sections. Plenty of entertainment and outdoor furniture can be hired for use in this open space and customised to your event style.

Get in Touch

If you are considering hosting an event with us at Melbourne or Werribee Open Range Zoo, or wish to discuss sponsorship opportunities, feel free to get in touch and book a spaces tour.

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