



SANCTUARY
CATERING & EVENTS

WEDDINGS WITH
SANCTUARY
CATERING & EVENTS
2022



WELCOME

Thank you for considering Sanctuary Catering & Events at Adelaide Zoo for your upcoming wedding.

Sanctuary Catering and Events provides premium catering and event solutions for 7 unique locations throughout Adelaide Zoo. From our contemporary flagship venue, Sanctuary Adelaide Zoo Function Centre, through to beautiful lawns, and even spaces that are immersed within the natural habitat of some of the animal enclosures, guests will know they are about to experience something special with an event hosted by the team at Sanctuary Catering & Events.

Owned and operated by the multi-award winning Blanco Horner Hospitality Management, Sanctuary Catering & Events is backed by over 4 decades of experience, the highest quality ethically sustainable food, and exceptional service, perfect for your special day.

Our partnership with Adelaide Zoo provides you with opportunities to add unique experiences to your event. Giant pandas, tiger feeding, and intimate animal handling encounters, can provide a memorable and unique experience at your wedding.

Feel free to discuss an array of wedding solutions to make your special day memorable.



WEDDING PACKAGES

Select from one of the following menu packages to suit your wedding reception. All inclusions for each menu package are listed. We can upgrade packages to accommodate your specific needs.

MENU PACKAGE A

\$140 per person

Celebration Cocktail Package
Wicks Estate beverage package -5 hours

MENU PACKAGE B

\$150 per person

Entree, main and individual dessert or cheese platter
Wicks Estate beverage package -5 hours

MENU PACKAGE C

\$160 per person

Antipasto platters, share platter main (2 choices), cheese platter
Wicks Estate beverage package -5 hours

MENU PACKAGE D

\$175 per person

Pre-dinner canapés, entree, choice main, individual dessert or cheese platter
Wicks Estate beverage package -5 hours

INCLUSIONS

All menu packages include the following -

- Venue hire
- Microphone & lectern
- Cake table and cake knife
- Gift table
- Your wedding cake plattered
- Vittoria coffee & selection of tea
- Individually wrapped Haigh's chocolate
- Menu tasting



COCKTAIL MENU

CELEBRATION DINNER

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v)

Saffron & cauliflower arancini, grated parmesan, lemon zest (v, gf)

Chicken sando, pickled cabbage slaw, Thai chilli jam aioli (df)

Poached prawn, soy & sesame, fermented honey, chive and coriander (gf, df)

Beef burger, cheddar cheese, dill pickles, burger sauce

Chickpea falafel, Aleppo pepper labna, pickled carrot salad (v, gf)

Pressed lamb shoulder, pastry, preserved lemon aioli

Pork, fennel & caramelised apple sausage roll, tomato relish

Mini reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing

DESSERTS

White chocolate raspberry blondie, raspberry cream (v)

Lemon meringue tarts (v)

Chocolate hazelnut cannoli (v)

CANAPÉ OPTIONS

Additional Canapé \$7 per item

Substantial \$9.5 per item

FOOD STATIONS/GRAZING TABLES Price on application



DINNER MENU

PASTA

Spinach and ricotta cannelloni, Napolitano sauce, arugula and parmesan salad (v)
Casarecce pasta, slow cooked beef ragu sauce, parmesan, parsley
Rigatoni pasta, mushroom, parmesan, garlic, parsley, truffle oil (v)

ENTRÉE

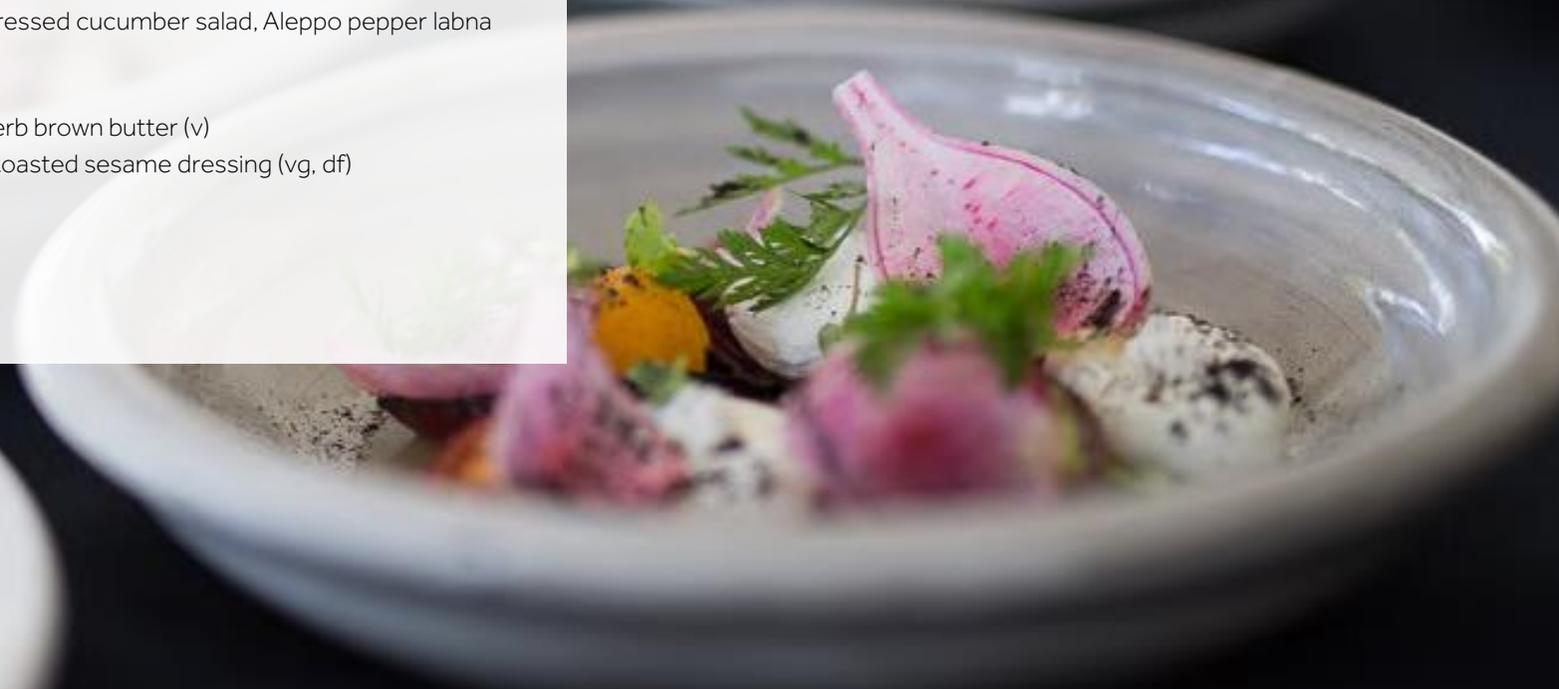
Hummus, broad bean, green pea, preserved lemon, chive oil, flowers (vg)
Seared kingfish, avocado, brown rice miso, compressed apple, sea parsley(df/gf)
Chicken leg galantine, shitake mushroom, candied orange, red vein sorrel(gf)
Roasted pork belly, roasted fennel, smoked apple, watercress, fresh horseradish(df/gf)
Duck breast, sweet & sour carrot, toasted seed, whole grains, charred cipollini onions (df)

MAIN COURSE SELECTION

Seared flank steak, truffled pomme puree, green beans, bacon & bourbon jam jus (gf, df)
Atlantic salmon, spiced carrot, pumpkin & peas, crispy chickpea crumb (gf, df)
Roasted lemon thyme chicken breast , grain and herb salad, lemon aioli (gf, df)
Lamb rump, herbed pearl couscous, compressed cucumber salad, Aleppo pepper labna

All main courses served with shared:

Olive oil roasted chat potatoes tossed in herb brown butter (v)
Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing (vg, df)
Sourdough and butter medallions



DINNER MENU

DESSERT

Lemon verbena meringue, citrus curd, poached berries, cultured cream
Chocolate torte, cherry compote, kirsch chantilly, chocolate soil
Rhubarb cake, vanilla chantilly, rhubarb gelée, oat crumble
Panna cotta, mango gel, confit pineapple, , coconut crumble
Plattered selection of chef's sweet treats
Plattered selection of 3 local cheeses, lavosh and accompaniments

Includes:

Barista-made espresso coffee & a selection of boutique teas

MENU OPTIONS

2 Courses

\$70 per person

3 Courses

\$85 per person

Choice mains - per choice

+\$10 per person

Share platters (mains) – two choices

+\$10 per person

Choice entrée - per choice

+\$8 per person

Choice dessert - per choice

+\$8 per person

Alternate drop - per choice

+\$8 per person

Children's meals – under 10 years

\$45 per person

includes main course, dessert and beverages

ANTIPASTO PLATTER

\$18 per person

Capocollo, prosciutto, arancini, cherry tomato & bocconcini salad, marinated zucchini, capsicum, olives, grilled focaccia

HAIGH'S CHOCOLATE SLAB

\$350 per slab

3 kg of South Australian milk couverture chocolate

We provide a hammer and chisel for your guests to chip off their own piece of decadence.

Children's meals – under 10 years \$50 per person

(includes main course, dessert and beverages)



BEVERAGE PACKAGE

WICKS ESTATE

Wicks Estate Sparkling Chardonnay Pinot Noir

Wicks Estate Sauvignon Blanc

Wicks Estate Pinot Rose

Wicks Estate Shiraz

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro

The Hills Cider

Soft drinks, orange juice, water

Extra hour \$6 per person

SPIRITS BAR (FOR WEDDING OVER 100 GUESTS) \$6 per person

Fully serviced spirits bar, complete with mixers, in conjunction with a Beverage Package.

Opened and served after main course only until 30 mins prior to completion of event.

Client supplied (3 varieties)

Under 100 guests POA

SECURITY

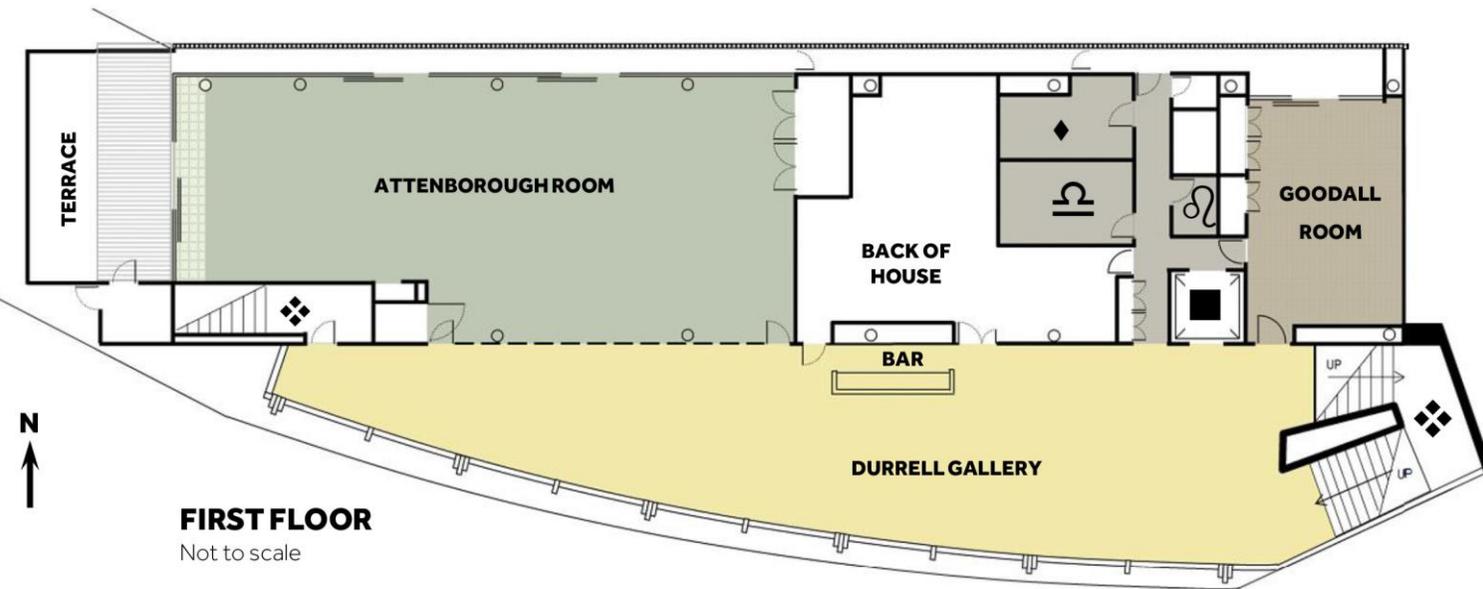
Security is provided for all evening events at Sanctuary Adelaide Zoo and is charged at \$50.00 per hour. Security commences 30 minutes prior to your event and remain until your last guest has left. Please enquire about security requirements for all other locations throughout the Adelaide Zoo.



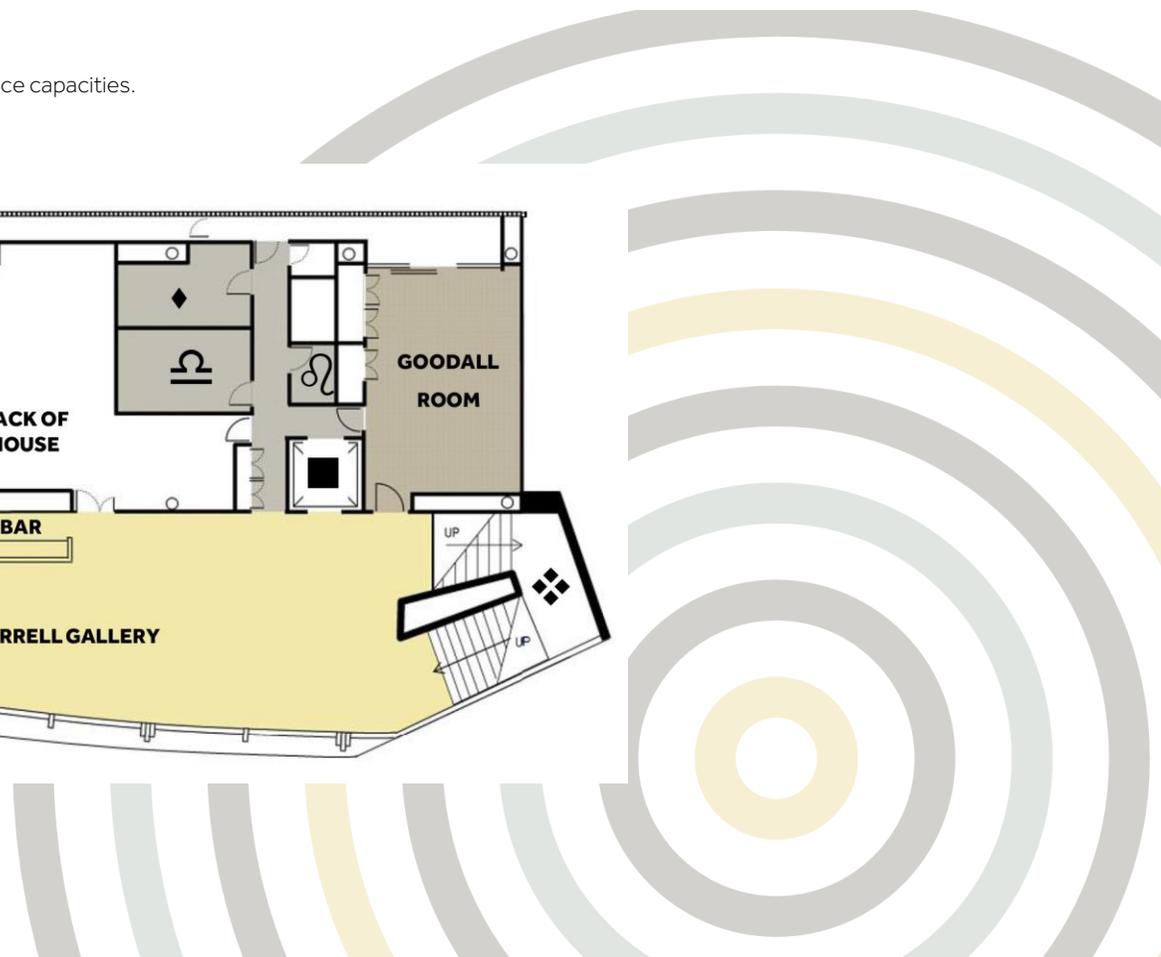
FLOORPLAN

	DIMENSIONS L x W (m)	AREA (m ²)	CEILING HEIGHT (m)	ROUND TABLES (10 guests)	LONG TABLES (10 guests)	COCKTAIL
DURRELL	45 x 9.0 / 2.0	335	3.0 / 3.58	100	–	250
GOODALL	10 x 6.6	66	3.8	40	40	60
ATTENBOROUGH	27 x 9 / 11	286	3.8	240	260	280

Seating capacities represents maximum numbers with allowance for a lecturn only.
 Set-up, display, staging, dance floor, entertainment & audio visual requirements will reduce capacities.
 Subject to numbers and catering, room hire charges may be applicable.



FIRST FLOOR
 Not to scale



FUNCTION ROOMS

ATTENBOROUGH ROOM (Sir David Attenborough)

A large space featuring floor to ceiling windows on the north and west aspects, with doors leading to the outside terrace and views across the Adelaide Zoo.

The in-house sound system for speeches is throughout the room, ensuring your guests do not miss a word.

DURRELL GALLERY (Gerald Durrell)

Inclusive in Above Room Hire

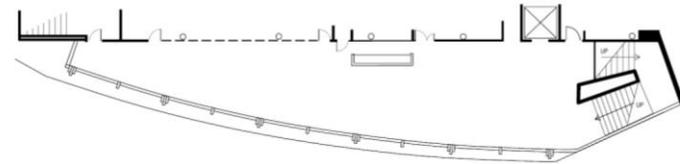
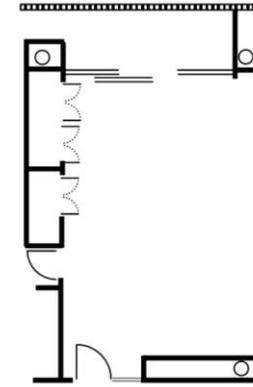
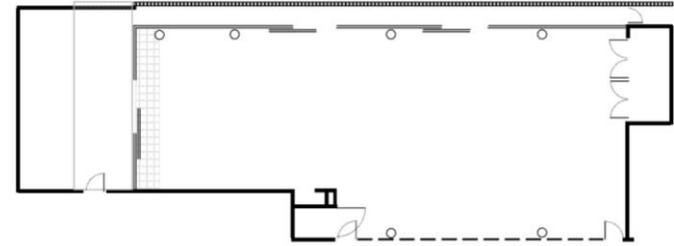
With a full-length window taking in views across Botanic Park and a tranquil water feature. This space is perfect for pre-wedding drinks and canapés. Dance the night away on the Durrell Gallery's polished concrete floor.

GOODALL ROOM (Jane Goodall)

A quiet bridal retreat with a small private terrace overlooking the Giant Panda enclosure. You will be looked after by your own designated staff member throughout the evening.

Room diagrams are not to scale.

Scaled floorplans available upon request.



LOCATION

Sanctuary Adelaide Zoo is located in the beautiful Adelaide parklands. With Botanic Park and the Adelaide Botanic Garden on our doorstep, you have a wonderful back drop for photography.

DISTANCE

Airport	20 min by car/taxi
Bus Local	10 min walk
Bus Interstate	10 min by car/taxi
Train Station	15 min walk
Tram	15 min walk

INFORMATION

Entrance	Sanctuary entrance via Plane Tree Drive
Traffic	Plane Tree Drive is a ONE WAY public road
Deliveries	Via loading zone off Plane Tree Drive by appointment



PARKING

-  Metered parking (subject to change)
-  Multi level car parks

BLANCO VENUES

-  Sanctuary Adelaide Zoo
-  Botanic Gardens Restaurant, Kiosk & Cafe



MENU TASTING

Included in your wedding package is a menu tasting with a selection of your choice of 2 entrées and 3 main courses. This menu tasting is to help you choose the final menu but also to show the quality and presentation of the food we produce. While the tasting is essentially for the Bride and Groom, we do welcome parents up to a maximum of 6 guests. There are only 1 of each menu item prepared, so you may consider extra meals at an additional cost. \$20 entrée, \$35 main course .

All tastings are by appointment only and can be arranged anytime from Tuesday – Thursday, 12pm – 5pm.

Please email your choices and requested date and time to your event coordinator.

YOUR CHOICES

ENTRÉE

Entrée 1: _____

Entrée 2: _____

MAIN COURSE

Main 1: _____

Main 2: _____

Main 3: _____

DETAILS:

Date Requested: _____

Time Requested: _____

Client Name: _____

Signature/s: _____

Date: _____



CONTACT

We are committed to creating the most perfect, magical and memorable wedding day. Should you have any queries, please do not hesitate to contact us.

WEDDINGS SANCTUARY ADELAIDE ZOO

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