Weddings

MELBOURNE ZOO / WERRIBEE OPEN RANGE ZOO

BY RESTAURANT ASSOCIATES

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High Tea Menu

Served with orange juice, coffee & tea

Add a glass of champagne for \$6.00pp. For details on cocktails & other beverages please contact our Wedding Coordinator

Savoury Items

Parmesan & rosemary mini polenta cakes

Smoked salmon & Spanish paprika crème fraiche ribbon sandwiches

Compressed cucumber & lemon myrtle ribbon sandwiches

Roasted honey ham & grain mustard ribbon sandwiches

Gippsland blue roulade

Silverbeet, feta & cherry tomato mini quiche

Salmon tartare on rye

House baked parmesan & thyme straws

Sweet Items

Warm scones with house made preserves & cream

Viennese whirls

Peanut butter & salted caramel mini tarts

Mini lemon citron tart

White, dark & mocha ganache cup

French delice fancies

Flower Crown Workshop

By The Gathering Florist

The Gathering Florist are a team of fabulous florists who love sharing their flower magic skills with other flower lovers! We are bubbly & fun who love getting in front of a group of like-minded ladies to teach our flower crown workshops

The Flower Crown Workshop is all about having fun & learning a new skill.

We start with a short demonstration & explain how to wire the stunning flowers. We go over all the steps on how to design & construct a flower crown.

Our workshop runs for a full hour & once completed your guests can wear their pretty crowns for the remainder of the day.

We are hands on so if anyone is having difficulties we are more than happy to finish their crown!

... Bridal Shower



Melbourne Zoo

CEREMONY SITE	CAPACITY	INCLUSIONS & CONDITIONS
Japanese Garden	80	16 white folding chairsSashes to line the aisle
Platypus Lawn	240	 22 white folding chairs Red or ivory aisle carpet Sashes to line the aisle
Moreton Bay Fig Tree	100	22 white folding chairsRed or ivory aisle carpetSashes to line the aisle
Giraffe Deck	50	 16 white folding chairs Sashes to line the aisle Only available after 5.30pm Security charges apply
Butterfly House	80	 Additional Cost \$1,500 Only available after 5.30pm 16 white folding chairs Sashes to line the aisle Security charges apply
Aus Bush	100	Additional Cost \$1,10022 white folding chairsRed or ivory aisle carpet

Werribee Open Range Zoo

CEREMONY SITE	CAPACITY	INCLUSIONS & CONDITIONS
Gorilla Viewing Platform	100	20 white folding chairsRed or ivory aisle carpetSashes to line the asile
Secret Garden	100	20 white folding chairsRed or ivory aisle carpetSashes to line the asile



Melbourne Zoo

RECEPTION SITE	CAPACITY	INCLUSIONS & CONDITIONS
Rainforest Room	Seated 80 Cocktail 130	With its very own private animal exhibit, bridal suite and cathedral ceilings filling the space with natural light, the Rainforest Room is the perfect location for your wedding reception. 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.
Lakeside Room	Seated 80 Cocktail 200	Overlooking the award winning Japanese Garden and Lake, the Lakeside Room and Terrace offer a perfect location for a wedding. Pre-dinner drinks, cocktails and canapés can be enjoyed on the Terrace before guests move inside for dining and entertainment.
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 Mek Kapah Terrace offers an ideal space for pre-dinner drinks on a warm evening. Situated right next to the Elephant Barn, the Bong Su Room is a flexible and generous space, perfect for your wedding reception.
Leopard Lodge	Seated 240 Cocktail 500	The Leopard Lodge is an exciting custom built structure which opened at Melbourne Zoo in October 2011. With its very own bridal suite, the Leopard Lodge 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 Big Cat habitats and guests may even hear the lions roaring on occasion.

Werribee Open Range Zoo

RECEPTION SITE	CAPACITY	INCLUSIONS & CONDITIONS
Meerkat Room	Seated 160 Cocktail 350	The Meerkat Room features floor to ceiling windows looking onto the playful meerkat exhibit giving you a truly unique backdrop to your special day. With a deck overlooking Lakeside Cove and the gorilla exhibit in the distance, this venue is sure to impress, seating 160 guests comfortably, or 350 guests for standing cocktails and canapés. The meerkats at play in the background lend a joyful ambience to any event, with the surrounding African animals enhancing the overall exotic atmosphere.



Entree

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



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



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

Ham hock terrine with cornichons, mustard aioli & toasted brioche

Asparagus & pea risotto with crispy kale & parmesan shavings



Premium upgrades \$6.25pp

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



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



Peruvian inspired kingfish tartare, with hickory smoked Victorian carrot puree & micro herb salad 1997

Main

Whole roasted lemon & thyme poussin, with sherry braised red cabbage & lemon chat potatoes OF



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





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

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 of



Our famous Zoo Bakery made lemon curd tart with a blood orange tuile



Aperol spritz cheesecake with orange scented cream

White chocolate panna cotta with cardamom shortbread

Dark chocolate torte with raspberry dust & Cointreau jelly

Premium upgrades \$10.00pp

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

Chocolate truffle petit four \$5.50pp



Cold Canapes

Polenta corn cakes, sun blushed tomato, goat's curd & black olives (1) @F

Selection of sushi served with soy, wasabi & pickled ginger

Soy & chilli marinated tofu & pickled ginger in betel leaves

Compressed lemon myrtle cucumber with black pepper goat's curd v

Scotch quail eggs with dijon & thyme mayo

Cod brandade & olive tapenade on rye shards

Goat's curd mini tart with red onion jam

Harissa spiced chicken lollipops

Pickled beetroot & gorgonzola salad flatbread



Our award winning mini meat pies with homemade tomato ketchup

Our signature JFC fried chicken served with a Sriracha dip

Moroccan sweet potato pastries with a harissa kick



Spinach, feta & olive quiche

Salt cod fritters with lime salt & aioli

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 🕡

Sweet Canapes

Mini pavlovas, passionfruit curd & cream GE



Profiteroles filled with amaretto custard

Lemon tartlet

Chocolate tartlet

Chocolate walnut brownie

Macarons

Mini waffle with cheesecake cream

Mini chocolate mousse GF



... Cocktail Wedding Reception



Entree

Turmeric & saffron tempura Lebanese eggplant served on a kaffir lime leaf & chilli flat noodle salad V
Ham hock terrine with cornichons, mustard aioli & toasted brioche

Asparagus & pea risotto with crispy kale & parmesan shavings V

Main

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

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 🚱

Dessert

Our signature dessert – cardamom pavlova with pear & cinnamon compote 🕡 🚱

Our famous Zoo Bakery made lemon curd tart with a blood orange tuile V

Aperol spritz cheesecake with orange scented cream



Standard Beverage Package

Morgan's Bay Sparkling Cuvee

Morgan's Bay Chardonnay or Semillon Sauvignon Blanc

Morgan's Bay Shiraz Cabernet or Cabernet Merlot

Carlton Draught

Cascade Premium Light

Selection of Schweppes soft drinks

Orange juice

Premium Beverage Package

Seppelt Fleur de Lys Chardonnay Pinot Noir

Blossom Hill Sauvignon Blanc

Truvee Pinot Gris

T'Gallant Juliet Pinot Noir

Seppelt The Drives Shiraz

Crown Larger

Cascade Premium Light

Selection of Schweppes soft drinks

Orange juice

Beer Upgrades - \$5 pp

Lazy Yak

Corona

Crown Lager

Little Green Apple Cider



Additions to Consider

- Alternate drop \$5 pp per course
- 1/2 hour beverage package \$13 pp
- Children's meal \$40 pp (3 15 yrs)
- Supplier meals \$50 pp
- Pre entrée platter to the table on arrival
 - Italian & Spanish salumi board \$10 pp
 - Middle Eastern dips & Turkish bread \$7 pp
- Side dishes \$8.00 each (recommendation of 2 per table)
 - Baby cos leaves dressed with Caesar dressing
 - Glazed green beans, shallots & verjuice
 - Roasted kipflers with rosemary & garlic salt
- Cheese Platters \$10.00 pp Victorian cheese board, the best of our locally made cheeses served with quince paste & lavosh
- Petit Fours \$5.50 pp
 - Zoo made macarons \$3.50 pp
 - Assorted petit fours (2 pp) \$5.50 pp
- Please speak with your Wedding Coordinator regarding:
 - Upgraded furniture packages
 - Giraffe photography
 - Animal experiences
 - Cake option

Get in Touch

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

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