

Function & Events

MELBOURNE ZOO / WERRIBEE OPEN RANGE ZOO

BY RESTAURANT ASSOCIATES

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Your Event



Good food is at the heart of every great event experience.

From gala events to private dinners, conferences, or social gatherings at Melbourne & Werribee Zoo Events, we will work closely with each client to deliver catering excellence. This allows us to create memorable experiences in one of Melbourne's most historic, iconic and sustainable venues.

As a member of Restaurant Associates (RA), we are immersed within a global food culture and enjoy long-standing partnerships with local and global suppliers who share our values and commitment to sustainability.

After two decades of experiencing some of the most prestigious restaurants in England and Wales, our Executive Chef Tom Craig-Moonie joined us in September 2016. Previously, Tom worked as Executive Development Chef for Chartwells (Compass Group UK), designing menus and mentoring chefs across the portfolio. Through Tom's commitment to source local and ethical produce, we are proud to announce all seafood supplied is MSC Certified. In addition, we guarantee that all our produce is cage free and free range.





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Breakfast

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All served with orange juice,
coffee & tea

Continental breakfast - \$20 pp

Continental & hot breakfast - \$38 pp

Continental & cocktail breakfast - \$38 pp



Continental Breakfast

Fruit coulis & yoghurt

5 grain toasted muesli

Zoo Bakery mini pastry selection:

Croissant, fruit Danish, muffins, pain au chocolate, almond croissant

Fresh fruit bowl

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

Roasted tomato

Sauteed spinach

Hash brown

Extra sides \$4.50 each

Cocktail Breakfast

Quiche with leek & cheddar

Ham & gruyere toastie

Bruschetta with roasted tomato, basil & Millas olive oil

Toasted brioche topped with warm bacon & fried quail egg

Warm zucchini & goat's cheese frittata  

Hash browns with smoked salmon & avocado salsa 

 Vegetarian

 Gluten free

Option of V/GF available on request. Menu items subject to change based on seasonal availability

...Breakfast

Meeting

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Select from our carefully crafted all day meeting options. Includes: freshly brewed Lavazza coffee & T2 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 \$60 pp

Full Day - Eight hours

Morning tea, lunch
& afternoon tea \$73 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)

Our award winning Zoo Bakery selection of freshly baked mini Danish

Individual yoghurt & granola pots topped with fresh fruit 

Hot porridge served with warm honey & chopped banana 

Our award winning Zoo Bakery mini vegetable quiche

Working Lunch

Choose 2 sandwiches & 2 salads

Sandwiches

Pulled beef brisket roll with BBQ sauce & charred corn salsa

Ratatouille filled ciabatta with Gippsland cheddar & mixed salad

Chargrilled chicken baguette with zucchini, mozzarella & romesco

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

Tuna mayo baguette with rocket, capers & lemon

Salami, basil pesto & spinach on Turkish pide loaf

Poached chicken, pesto, roast capsicum & spinach brioche roll

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

Roasted lamb ciabatta with minted yoghurt & cucumber coleslaw

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

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

 Healthy choice option

 Vegetarian

 Gluten free

Menu items subject to change based on seasonal availability

... Meeting



Salads

Super salad, avocado, radish, sprouting seeds, sugar snap peas, leaves, carrot, apple, nuts & seeds   

Roasted pumpkin, spinach, toasted sesame seed & braised leek  

Grain salad with sun blushed tomato & fresh spinach leaves  

Roasted sweet potato & pearl barley scented with lemon myrtle & dill crème fraiche   

Pear & fennel salad with caraway & pecorino with baby rocket leaves 

Roast pumpkin & red onion with tahini & za'atar   

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

Four bean & roasted beetroot salad with dressed mixed leaves   

Red cabbage & sultana slaw with toasted pumpkin seeds with yoghurt & dill  

Farro & roasted red pepper salad with cumin & harissa oil   

Classic Caesar salad with chargrilled chicken breast & anchovy 

Hot Items

\$6.50 per selection per person

Mauritian inspired vegetable coconut curry served with kaffir lime leaf rice  

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

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

Roasted pumpkin gnocchi with a spinach & pecorino cream sauce 

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

Afternoon Tea

Choose 1 (additional items \$5 pp)

Our award winning Zoo Bakery spinach & ricotta rolls

Freshly sliced trio of melon served with seasonal fruit garnish 

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

An assortment of freshly prepared finger sandwiches

 Healthy choice option

 Vegetarian

 Gluten free

Menu items subject to change based on seasonal availability

... Meeting



Family Day

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Suitable for a minimum of 50 adults

Select 2 hot dishes & 3 salads

\$60 adults

\$40 child (4-15yrs)

Soft drinks, juice & water
served through out the lunch

Half price Zoo entry for adults

Hot Items

100% Australian beef burgers

Chargrilled chicken kebab served with a yoghurt & mint dressing

Chargrilled sweetcorn with chipotle butter

Piri Piri marinated chicken drumettes (3 per portion)

Thin BBQ sausages (halal)


Mediterranean falafel nuggets (3 per portion)

Our award winning party pies (beef), our award winning mini sausage roll, mini spinach & ricotta pie, mini chicken & leek pies (select 1 item, 3 per portion)

Our famous Zoo Bakery made breads/buns/wraps to be served with your choice of hot items

Salad Selection

Mixed garden salad with tomato, cucumber, spanish onion & French vinaigrette  

Tuscan mixed bean salad with a lemon oil dressing & fresh baby spinach  

Moroccan inspired giant couscous salad  

Red cabbage house made coleslaw bound with yoghurt & sultanas  

Pontiac potato salad with herby dressing  

Also Included

Aioli, mustards, tomato & BBQ sauce

Bio-degradable cutlery, crockery & napkins

 Healthy choice option

 Vegetarian

 Gluten free

Menu items subject to change based on seasonal availability

... Family Day



Lunch or Dinner

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

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

Artisan dinner rolls,
white linen, 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 **V**

Pumpkin, saffron & orange soup with caramelised sunflower seeds **V GF**

House smoked green tea barramundi with celeriac rémoulade, yuzu dressing **GF**

Ham hock terrine with cornichons, mustard aioli & toasted brioche

Risotto of baby beetroot & flat leaf parsley with pecorino shavings **GF**

Charred parmesan polenta cake with roasted zucchini & eggplant, mint yoghurt dressing **GF**

Main

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

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

16 Hour slow roasted beef cheeks with a white bean & pancetta cassoulet, pedro ximenez jus **GF**

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

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 **GF**

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

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 GF**

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

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

V Vegetarian

GF Gluten free

Menu items subject to change based on seasonal availability

... Lunch or Dinner

Cocktail

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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 GF

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

Scotch quail eggs with dijon & thyme mayo

Cod brandade & olive tapenade on rye shards

Goat's curd mini tart with red onion jam V

Harissa spiced chicken lollipops

Pickled beetroot & gorgonzola salad flatbread V

Hot Canapes

Our award winning mini meat pies with house made tomato ketchup

Our signature JFC fried chicken served with a Sriracha dip

Moroccan sweet potato pastries with a harissa kick V

Crispy smoked eel with beetroot crème fraiche GF

Spinach, feta & olive quiche

Salt cod fritters with lime salt & aioli V

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 GF

Profiteroles filled with amaretto custard

Lemon tartlet

Chocolate tartlet

Chocolate walnut brownie

Macarons

Mini waffle with cheesecake cream

Mini chocolate mousse GF

Mini coconut tapioca with mango GF

...Cocktail

Winter Wedding

AT WERRIBEE OPEN RANGE ZOO

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(Valid June- August)

2 course - select 1 dish from entree & main or main & dessert - \$108 pp

3 course - select 1 dish from entree, main & dessert - \$128 pp

Four hour standard beverage package included

Artisan 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



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 (GF)

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 (GF)

Dessert

Our signature dessert – cardamom pavlova with pear & cinnamon compote (V) (GF)

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

Aperol spritz cheesecake with orange scented cream

... Winter Wedding

Wedding Celebration

AT MELBOURNE ZOO &
WERRIBEE OPEN RANGE ZOO

...

\$145 pp

Packages include:

Canapes on arrival

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

Five hour standard beverage
package included

Artisan 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



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 GF

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

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 GF

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

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

Main

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

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

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 GF

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 GF

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

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

... Wedding Celebration

Drink

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choose between a standard, premium or
non-alcoholic beverage package



Package Option	One hour event	Two hour event	Three hour event	Four hour event	Five hour event
	One & a half hour event	Two & a half hour event	Three & a half hour event	Four & a half hour event	Five & a half hour event
Standard	\$22.50	\$30.50	\$37.00	\$43.00	\$49.00
	\$26.50	\$34.00	\$40.50	\$46.00	\$51.50
Premium	\$26.50	\$34.50	\$42.00	\$48.00	\$54.00
	\$30.50	\$38.50	\$45.00	\$51.00	\$57.00
Non-Alcoholic	\$11.00	\$15.00	\$19.00	\$23.00	\$27.00
	\$13.00	\$17.00	\$21.00	\$25.00	\$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
Cascade Premium 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
Cascade Premium Light
Selection of Schweppes soft drinks
Orange juice

Non-Alcoholic

Selection of Schweppes soft drinks
Orange juice

Beer Upgrades - \$5 pp

Lazy Yak
Corona
Crown Lager
Little Green Apple Cider

... Drink





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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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