



SANCTUARY
CATERING & EVENTS

SANCTUARY

CONFERENCE CATERING PACKAGE

2023

COFFEE BREAK



MORNING & AFTERNOON TEA SELECTIONS

COFFEE BREAKS

Freshly brewed Vittoria coffee, a selection of boutique teas, orange juice

On arrival	\$7 per person
1/2-day continuous service	\$12 per person
Full Day continuous service	\$16 per person

SWEET

Buttermilk scones with Beerenberg raspberry jam and cream Chantilly (nf)	\$6 per item
Fresh baked Danish pastries (v)	
Portuguese custard tart (v)	
Wattle seed and Davidson plum tea cake (nf)	
Coconut chia pudding with macerated berries, pepita and sunflower seed crumble (vg, gf)	

SAVOURY

Pork, fennel & caramelised apple sausage roll (df, nf)	\$6 per item
Sesame bagel, peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon (nf)	
Pumpkin, spinach, and fetta quiche, onion jam, rocket (v, nf)	
Barossa smoked bacon, sunny side up free-range egg breakfast slider, tomato relish (nf)	
Croque monsieur, bechamel, smoked ham, Alexandrina cheddar (nf)	

CONFERENCE CATERING



WORKING LUNCH

\$40 per person

DAILY CHEF'S SELECTION OF 3 SANDWICHES + 2 SALADS

A SELECTION OF HOUSE MADE ARTISANAL BREADS AND WRAPS

Chicken Waldorf, chicken, mayonnaise, crisp apple, celery, and walnuts. (df)

Roast beef, mustard pickle, baby spinach, cheddar cheese, Spanish onion (nf)

Double smoke ham, sundried tomato, provolone, basil pesto, rocket (nf)

Egg, chive, toasted sesame and kewpie mayonnaise (v)

Peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon (nf)

SALADS

Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino Romano, fried sage (v, gf)

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata (v, gf)

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt (v, gf)

Royal Blue potato, baby spinach, shallot, chives, honey & mustard dressing (v, gf)

Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing (df)

Mixed green leaf salad, honey mustard dressing, fresh radish (gf,nf,df)

INCLUDES

Healthy treat

CONFERENCE CATERING



HOT LUNCH

\$47 per person

SELECTION OF 2 MAINS + 2 SALADS

MAINS PLATTERS (please choose two)

- Salmon, vegetable and smoked speck cassoulet, dill, lemon cream sauce (gf, nf)
- Lemon thyme chicken breast, spiced pumpkin and peas, crispy chickpea, jus gras (gf, nf, df)
- Lamb rump, herbed pearl couscous and compressed cucumber, sumac yoghurt (gf, nf)
- Honey glazed duck breast, date and almond couscous, pickled pumpkin, duck fat jus gras (df)
- Roasted pork belly, celeriac mash, braised fennel, apple puree, watercress chimichurri (df, nf, gf)
- Exotic mushroom Pithivier, crisp enoki, black garlic pomme puree, roast onion jus (v, nf)
- Flank steak, black garlic mash, roasted heirloom carrots & bacon bourbon jus, (gf, nf, df)

Upgrade Scotch Fillet + \$5

Upgrade Eye Fillet + \$10

CONFERENCE CATERING



HOT LUNCH
SELECTION OF 2 MAINS + 2 SALADS

SALADS (please choose two)

- Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing (df)
- Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino Romano, fried sage (v, gf)
- Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata (v, gf)
- Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt (v, gf)
- Royal Blue potato, baby spinach, shallot, chives, honey & mustard dressing (v, gf)
- Mixed green leaf salad, honey mustard dressing, fresh radish (gf, nf, df)

INCLUDES

Healthy treat

ADD EXTRAS

- Soft drinks
- Fresh fruit platters

\$4 per person
\$4 per person

DAY DELEGATE PACKAGES



ALL DAY CATERING (minimum 50 guests)

\$79 per person

Continuous service of freshly brewed coffee, a selection of boutique teas
Morning tea and afternoon tea

WORKING LUNCH INCLUDES

Daily selection of sandwiches
Orange Juice, still and sparkling water
Healthy treat

ROOM HIRE FROM 8AM – 5PM

Floor to ceiling windows that provide plenty of natural light and views of Botanic Park and the Adelaide Zoo
Digital AV and projector screens, sound system, lectern and microphone
Iced water and mints
Complimentary Wi-Fi access

HAPPY HOUR

PERFECT FOR POST CONFERENCE NETWORKING

\$38 per person

Includes 1 hour of drinks and chef's selection of canapes and nibbles

GET IN CONTACT



Should you have any queries, please do not hesitate to contact us.

SANCTUARY CATERING & EVENTS

Austinn Horner – Venue and Events Manager

E: events@sanctuaryadelaidezoo.com.au

P: (08) 8230 1313

www.sanctuaryadelaidezoo.com.au