



SANCTUARY
CATERING & EVENTS

SANCTUARY

CORPORATE PACKAGE

2023

COCKTAIL MENU



PRE-EVENT (1 HOUR) \$20 per person

- Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v, nf)
- Smoked tuna, toasted sesame, wasabi & wakame pearl (gf, nf, df)
- Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad (vg, gf, df)

NETWORKING EVENT (APPROX. 2-3 HOURS) \$49 per person

- Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v, nf)
- Smoked tuna, toasted sesame, wasabi & wakame pearl (gf, nf, df)
- Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad (vg, gf, df)
- Beef burger, cheddar cheese, dill pickles, burger sauce (nf)
- Sundried tomato pesto arancini, olive tapenade, lemon emulsion, basil (v, gf,)
- Pork, fennel and caramelised apple sausage roll, tomato relish (df, nf)
- Beef tataki, black pepper pickled onions, apple aioli, garlic flowers (gf, nf)

CANAPE OPTIONS

- Additional canape \$7.5 per item
- Additional substantial canape \$10 per item

ADD DESSERT \$7.5 per item

- Honey and wattle seed cheesecake tart with ginger shortbread crumb
- Chocolate hazelnut cannoli (v)
- Cinnamon doughnut, citrus curd, torched meringue (v)

COCKTAIL MENU



CELEBRATION DINNER (4+ HOURS)

\$90 per person

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

Sundried tomato pesto arancini, olive tapenade, lemon emulsion, basil (v, gf,)

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

Smoked tuna, toasted sesame, wasabi & wakame pearl (gf, nf, df)

Beef burger, cheddar cheese, dill pickles, burger sauce (nf)

Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad (vg, gf, df)

Beef tataki, black pepper pickled onions, apple aioli, garlic flowers (gf, nf)

Pork, fennel and caramelised apple sausage roll, tomato relish (df, nf)

Mini Reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing (nf)

DESSERTS

Honey and wattle seed cheesecake tart with ginger shortbread crumb

Chocolate hazelnut cannoli (v)

Cinnamon doughnut, citrus curd, torched meringue (v)

COCKTAIL MENU



CANAPE OPTIONS

- Additional canape \$7.5 per item
- Additional substantial canape \$10 per item

HAIGH'S CHOCOLATE SLAB

3kg of South Australian couverture chocolate
We provide a hammer and chisel for your guests to chip off their own piece of decadence.

\$385 per slab

FOOD STATIONS/GRAZING TABLES

POA

LUNCH & DINNER MENU



ANTIPASTO PLATTER

\$20 per person

Capocollo, prosciutto, casalingo, arancini, marinated red and green tomato, burrata, grilled zucchini, capsicum, olives, grilled focaccia

ENTREE SELECTION

Hummus, broad bean and green pea, crispy spiced tofu, preserved lemon, chive oil, flowers (vg, nf)

Kingfish, mandarin, buttermilk, green garden oil, macadamia crumble, fresh samphire (gf)

Chicken leg galantine, shitake mushroom, candied orange, red vein sorrel (gf, nf)

Roasted pork belly, celeriac mash, braised fennel, apple puree, watercress chimichurri (df, nf, gf)

Honey glazed duck breast, date and almond couscous, pickled pumpkin, duck fat jus gras (df)

PASTA

Spinach & ricotta cannelloni, Napolitana sauce, arugula & parmesan salad (v, nf)

Casarecce pasta, slow cooked beef ragu, parmesan, parsley (nf)

Rigatoni pasta, mushroom cream sauce, parmesan, truffle oil (v, nf)

LUNCH & DINNER MENU



MAIN COURSE SELECTION

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 (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

ALL MAIN COURSES SERVED WITH SHARED

Roasted potatoes, Gentlemen's relish, garden herbs (gf, nf, df)

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

LUNCH & DINNER MENU



DESSERT SELECTION

Chocolate marquise, salt and pepper strawberries, chocolate wafer, creme fraiche (nf)
Coconut and white chocolate ganache, fresh grapes, lime, yuzu dehydrated meringue (gf, nf)
Red wine poached pear, salted caramel cremeux, biscoff crumble, pear crisp (nf)
Honey and wattle seed cheesecake, ginger shortbread, Davidson plum (nf)
Cheese Plate, Onkaparinga Brie or Alexandria Cheddar, Quandong paste, toasted fruit loaf
Chefs selection of plattered dessert canapes

INCLUDES

Freshly brewed Vittoria coffee and a selection of boutique tea

LUNCH & DINNER MENU



MENU PRICING

2 course	\$75 per person
3 course	\$90 per person
Share platters (mains)- 2 choices	+\$10 per person
Choice main- per choice	+\$10 per person
Choice entree- per choice	+\$8 per person
Choice dessert- per choice	+\$8 per person
Alternate drop main course	+\$8 per person
Alternate drop entrée	+\$6 per person
Alternate drop dessert	+\$6 per person

CHILDREN'S MEAL— under 10 years \$45 per person
Includes main course, dessert and beverages

CHEESE PLATTERS \$15 per person
Plattered selection of 3 local cheeses, lavosh and accompaniments

HAIGH'S CHOCOLATE SLAB \$385 per slab
3kg of South Australian couverture chocolate
We provide a hammer and chisel for your guests to chip off their own piece of decadence.

BEVERAGE PACKAGE



WICKS ESTATE PACKAGE

Wicks Estate Sparkling Chardonnay Pinot Noir
Wicks Estate Sauvignon Blanc
Wicks Estate Pinot Rosé
Wicks Estate Shiraz
Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro
The Hills Cider
Soft drinks, orange juice, water

2 hours	\$39 per person
3 hours	\$45 per person
4 hours	\$51 per person
Extra hour	\$6 per person

BREMERTON PACKAGE

The Lane 'Lois' Blanc de Blanc
Bremerton 'Betty & Lou' Sauvignon Blanc
Bremerton 'Racy' Rosé
Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot
Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro
The Hills Cider
Soft drinks, orange juice, water

2 hours	\$45 per person
3 hours	\$53 per person
4 hours	\$61 per person
Extra hour	\$8 per person

BEVERAGE PACKAGE



ICONS OF SA PACKAGE - Please select 1 white and 1 red

SPARKLING

Wicks Estate Vintage 'Pamela' Chardonnay Pinot Noir, Adelaide Hills

WHITE

Pikes 'Traditionale' Riesling, Clare Valley

The Lane 'Block 10' Sauvignon Blanc, Adelaide Hills

Chapel Hill 'Abacus' Chardonnay

RED

Robert Oatley Signature Series 'GSM' Grenache Shiraz Mourvèdre, McLaren Vale

Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley

Rymill 'The Companions' Cabernet Franc, Coonawarra

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro

The Hills Cider

Soft drinks, orange juice, water

2 hours

3 hours

4 hours

Extra hour

\$53 per person

\$63 per person

\$73 per person

\$10 per person

SPIRITS BAR

\$ 6 per person

Fully serviced spirits bar, complete with mixers, in conjunction with a beverage package. **Under 100 guests POA** Opened and served after main course only until 30 mins prior to completion of event. Client supplied **(3 varieties)**

GET IN CONTACT



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

SANCTUARY CATERING & EVENTS

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