



SANCTUARY
CATERING & EVENTS



WEDDINGS

SANCTUARY CATERING & EVENTS

2023 - 2024

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. We can upgrade packages to accommodate your specific needs.

MENU PACKAGE A \$150 per person

Celebration Cocktail Package
Wicks Estate beverage package-5 hours

MENU PACKAGE B \$160 per person

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

MENU PACKAGE C \$170 per person

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

MENU PACKAGE D \$180 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
 - Menu tasting

COCKTAIL MENU



CELEBRATION DINNER

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)

CANAPÉ OPTIONS

Additional Canapé

\$7.5 per item

Substantial

\$10 per item

FOOD STATIONS/GRAZING TABLES

POA

DINNER MENU



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)

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)

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

DINNER MENU



MENU OPTIONS

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

Includes main course, dessert and beverages

\$45 per person

ANTIPASTO PLATTER

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

\$20 per person

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

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

ADDITIONAL BEVERAGE UPGRADES:

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 Azzurro
The Hills Cider
Soft drinks, orange juice, water

\$12 per person

SPIRITS BAR

Fully serviced spirits bar, complete with mixers person, 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)

\$6 per person

BEVERAGE PACKAGE



ICONS OF SA PACKAGE – please select 1 white & 1 red

\$26 per person

SPARKLING

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

WHITE

Pikes'Traditionale' Riesling, Clare Valley

The Lane 'Block 10' Sauvignon Blanc, Adelaide Hills

The Lane 'Block 1A' Chardonnay, Adelaide Hills

RED

Robert Oatley Signature Series 'GSM', McLaren Vale

Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley

Rymill 'The Companions' Cabernet Franc, Coonawarra

Coopers Beers, Peroni Nastro Azzurro

Adelaide Hills Apple Cider

Soft drinks, orange juice, water

COCKTAIL HOUR

From \$14 per person

Select 2 of the following

- Aperol Spritz
- Gin & Tonic
- Campari & Soda
- Pimms

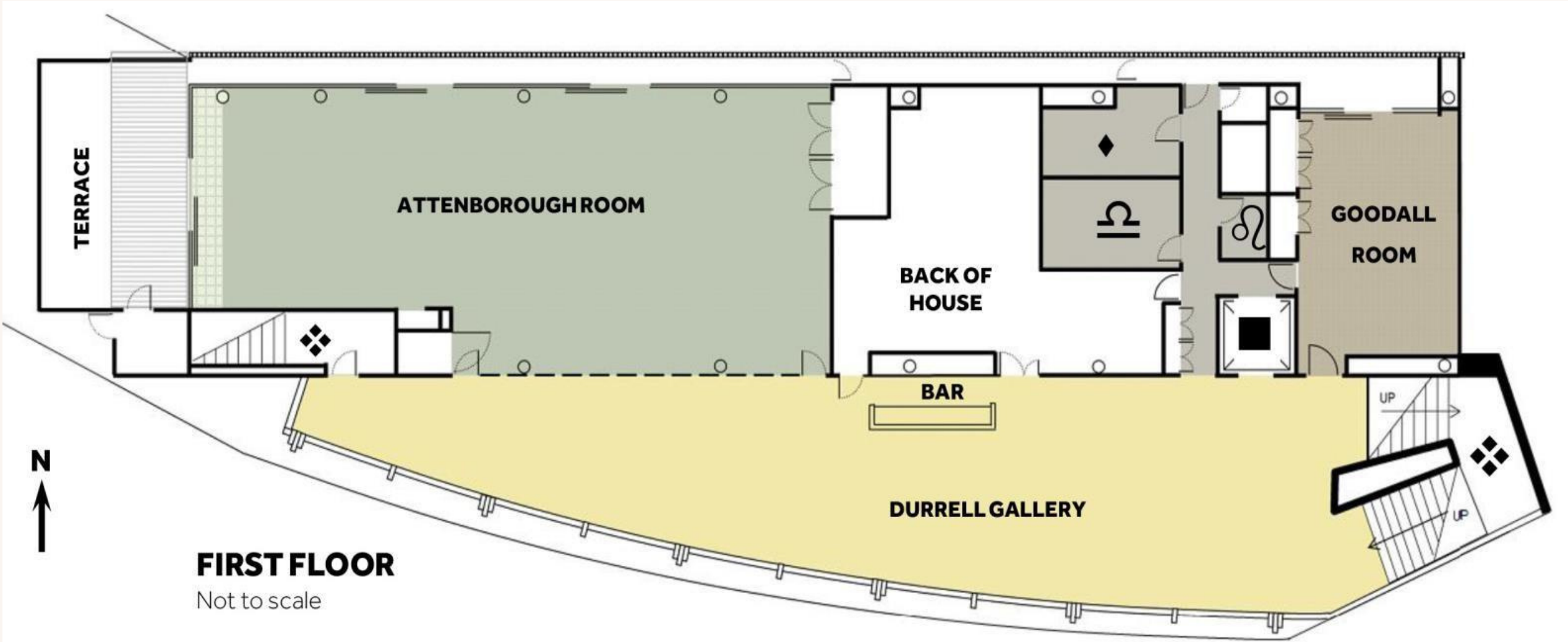
SECURITY

Security is provided for all evening events at Sanctuary Adelaide Zoo and is charged at \$60.00 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 through out the Adelaide Zoo.

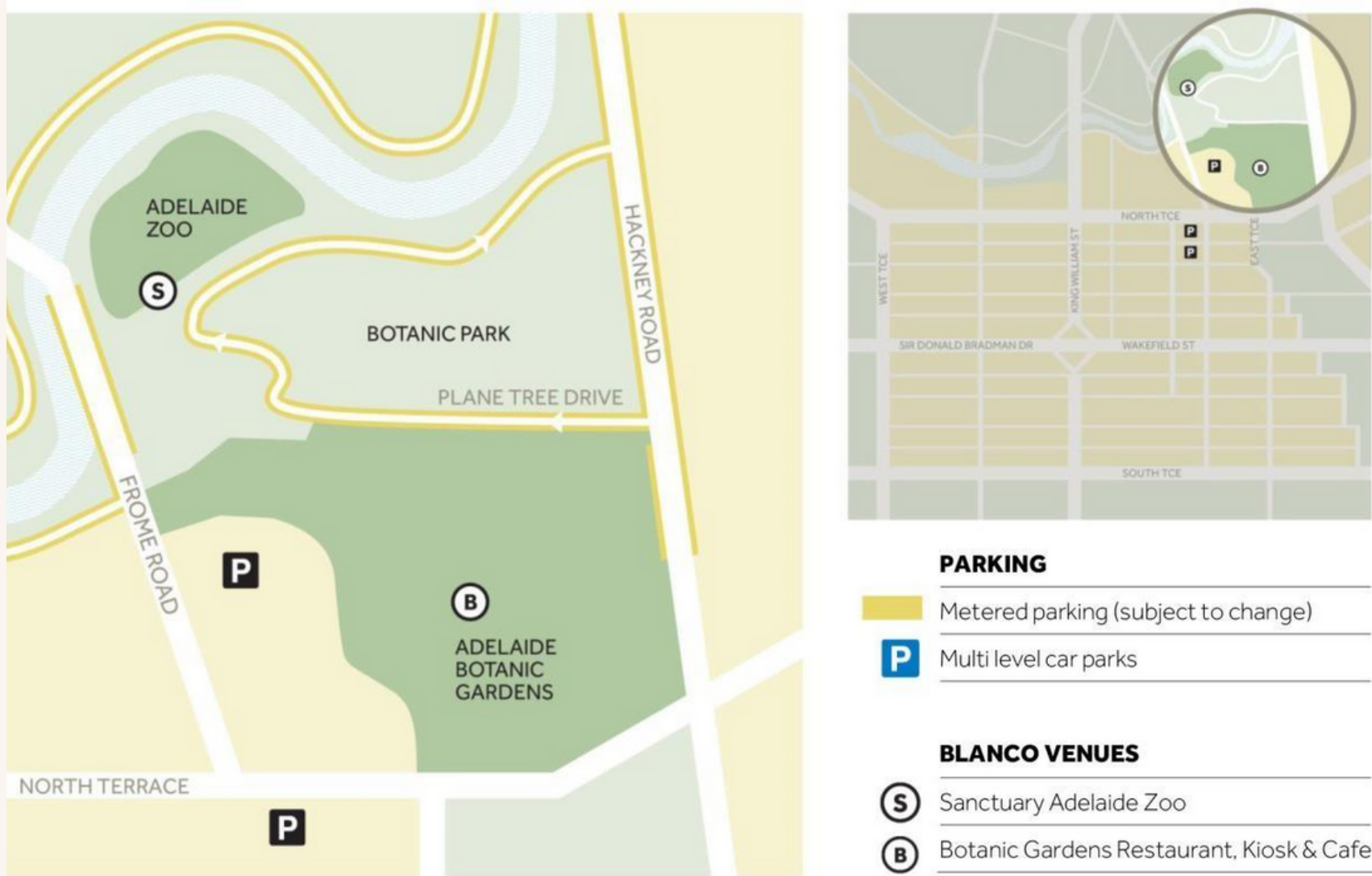
FLOOR PLAN

	DIMENSIONS L x W (m)	AREA (m2)	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.



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

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

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: _____

GET IN 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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