



# WEDDING PACKAGE

Taronga Western Plains Zoo, Dubbo



Taronga Western Plains Zoo is undoubtedly one of the region's most unique wedding venues, providing the perfect setting for the most important day of your life.

Let our magnificent location be the backdrop for your wedding day. Home to beautiful natural surrounds and gardens, our ceremony locations are picturesque canvasses. Choose one that best suits your wedding style and add your personal touch to create a truly memorable wedding ceremony.

Following the ceremony your guests can relax with refreshments whilst taking in the stunning lake views at the Savannah Function Centre, which boasts floor to ceiling windows that envelope the room and showcase the surrounding landscape.

Taronga Western Plains Zoo offers a range of wedding packages with delectable menus prepared by our experienced chefs – sure to delight all of your guests. Our passionate events team is focused on the provision of quality service and attention to detail to ensure your day is special and unforgettable.

Guests will depart to the sleepy murmurs of the animals at the end of the evening and you will be blissfully content, knowing that you have made the perfect start to the rest of your life.







Image: Sheri McMahon Photography

## RECEPTION ONLY PACKAGE

**Hire charge:** \$1,500

**Package includes**

- Wedding Coordinator with three consultations prior to the day
- Room set to your specific layout with tables, chairs, white linen table cloths and napkins, cutlery and glassware
- Roving microphone
- Surround sounds speakers and tablet with music streaming services
- Cake and gift table

*\*Minimum 50 guests*

# CEREMONY AND RECEPTION PACKAGE

**Hire charge:** \$2,500

**Package includes:**

- Wedding Coordinator with three consultations prior to the day
- Room set to your specific layout with tables, chairs, white linen table cloths and napkins, cutlery and glassware
- Roving microphone
- Surround sounds speakers and tablet with music streaming services
- Cake and gift table

**Ceremony setup complete with:**

- Registry table and chairs
- 50 white malibu chairs
- Choice of two arbours

*\*Minimum 50 guests*





Cover image: Georgie Newton Photography

# ELOPE AT THE ZOO

**Hire charge:** \$3,000

3 hour package

**Package includes:**

- An on the day wedding assistant
- Choice of 3 locations within the Zoo
- Registry table and chairs
- 20 white malibu chairs
- Wedding Arbour
- Antipasto grazing boards
- A selection of beverages

*\*Maximum 25 guests*

# PHOTOGRAPHY SESSION

**Cost:** \$750

**Package includes:**

- 90 minute escorted session around the Zoo's ground
- 2 electric carts and one event staff chauffeur
- Private animal encounter for the couple\*
- Bridal party canapés and drinks from package choices

*\*Only available in conjunction with a wedding booking*

*\*Encounter only available for redemption on the day of the wedding*



# BEVERAGES

Enquire with your events co-ordinator on current bar selections, including Bar Tab options  
– either pre-paid or paid on the night.





# CATERING PACKAGES

## Two Course Meal | \$99 per person

- Alternate serve choice of entree or dessert
- Alternate serve main

## Three Course Meal | \$119 per person

- Alternate serve entree
- Alternate serve main
- Alternate serve dessert

## Optional extras

- Canapes – \$28 per person
- Grazing Board – \$15 per person
- Tea and Coffee Station – \$3 per person
- Cakeage – Served on a platter per table or on your tea and & coffee station – \$3 per person





### Canapés

Beef and mushroom meatballs  
with truffle aioli (gf)

Potato skins topped with shaved beef  
and chimi churri (gf)

Beetroot and goats cheese crostini (v)

Peking duck spoons with hoisin and herbs

Prawn twisters with sweet chilli sauce

Sticky glazed pork belly spoons  
with Vietnamese salad (gf)

Lemon, thyme, spinach and mozzarella arancini (v)

Wonton cups with Thai shredded chicken salad

Smoked salmon tortilla cheesecake bites

### Entrées

Beef eye fillet with fondant Hasselback potato  
and warm speck pea and spinach salad

Scotch fillet on Paris mash with a creamy  
Florentine mushroom and Worcestershire  
garlic jus

Beef eye fillet with potato and leek gratin,  
green beans and topped with port jus

Pork medallion on gruyere cheese polenta  
with garlic and spinach cream sauce

Roasted lamb rump on cannellini bean puree,  
garlic sliver beet, drizzled with chimi churri

Atlantic salmon fillet on an almond and potato  
croquette finished with lemon and leek  
beurre blanc

Spinach and ricotta gnocchi with browned  
butter and sage sauce (v)

Barramundi nestled on warm skordalia topped  
with tomato relish and beans

## Mains

Roasted chicken breast with celeriac and cauliflower puree with broccolini and mustard garlic and spinach cream sauce

Beef eye fillet with fondant hasselback potato and warm speck pea and spinach salad

6 hour braised beef cheeks on Irish champ mash with garlic silverbeet

Scotch fillet on Paris mash with a creamy Florentine mushroom and worcestershire, garlic jus

Beef fillet potato and leek gratin, green beans and topped with port jus

Skin on chicken breast with pumpkin, leek and speck risotto, finished with lemon brown butter

Pork medallion on gruyere cheese polenta with garlic and spinach cream sauce

Atlantic salmon fillet on almond and potato croquette finished with lemon and leek beurre blanc

Roasted lamb rump on cannellini bean puree, garlic silverbeet drizzled with chimi churri

Spinach and ricotta gnocchi with browned butter and sage sauce (v)

Barramundi nestled on warm Skordalia, topped with tomato relish and beans

## Dessert

Blueberry and buttermilk panna cotta with lemon brownie

Warm caramel and apple pudding served with toffee ice cream

Vanilla rhubarb with oat and pecan crumble and cinnamon anglaise

New York chocolate terrine with salted caramel ice cream

## Grazing Board

An array of richly detailed fresh beautiful fruits, shaved meats, local cheese, crackers and quality produce







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## SPECIAL DIETARY REQUIREMENTS

We offer a set vegetarian menu and gluten free options. We will aim to accommodate for a variety of dietary requirements. Please speak to your Events Coordinator to discuss the options available.

Menu items are identified with the following to assist with special dietary requirements:

**(gf)** – gluten free

**(df)** – dairy free

**(gf\*)** – can be provided as gluten free

**(v)** – vegetarian

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## CHILDRENS MENU

*\$35.00 per child under 12 years*

### **Mains**

*Please choose two selections for alternate serve*

Grilled chicken pieces with steamed vegetables served with fries and tomato sauce

Chicken nuggets served with fries and side salad

Pan fried sirloin steak served with fries and side salad

Deep fried fish goujons with tartare sauce served with fries and side salad

### **Dessert**

*Please choose two selections for alternate serve*

Kids ice cream garnished with mixed lollies

Doughnut and ice cream

Oreos and cream sundae

Ice cream with chocolate cake and lollies

## HONEYMOON AT ZOOFARI LODGE

Continue the celebration of your wedding day with a romantic stay at the award winning Zoofari Lodge. Wake to wedded bliss watching the sunrise over the African Savannah from your luxury African style lodge.





Image: Rick Stevens

## ACCOMMODATION

Taronga Western Plains Zoo offers accommodation for wedding guests at the Savannah Cabins just two kilometres from the Savannah Function Centre. The Savannah Cabins are also available to book for the bridal party to get ready on the day of your wedding.

The Savannah Cabins has 15 cabins available. All cabins are two bedroom and two bathroom with kitchen, Wi-Fi, Foxtel and sleep up to six people.

Please contact our Accommodation team on (02) 6881 1488 or [wpzreservations@zoo.nsw.gov.au](mailto:wpzreservations@zoo.nsw.gov.au) for pricing and availability.



TARONGA WESTERN PLAINS ZOO

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