



WEDDING PACKAGES

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 canvases. 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.



CEREMONY AND RECEPTION WEDDING PACKAGE

Hire charge: \$1000

Choose from four ceremony locations including the Savannah Lawn followed by a reception at the Savannah Function Centre.

Package includes

Ceremony set up complete with

- Wedding arbour
- Registry table and chairs
- Red carpet
- 50 White Malibu chairs

Reception set up complete with

- Room set to your specific layout with tables, chairs, white linen tablecloths, white linen napkins, cutlery and glassware
- Cake and gift table
- Tea and coffee station
- Animal encounter for the bride and groom*
- Two Zoo electric carts and chauffer to escort your bridal party for a 90 minute photography session within the Zoo grounds

**Savannah Lawn Ceremony only available when booked in conjunction with a reception at the Savannah Function Centre.*

** Terms and conditions apply for Animal Encounters*





CEREMONY ONLY PACKAGE

Hire charge: \$750

Choose from one of three locations below:

LEMUR LAWN CEREMONY

3 hour package

Package includes

- Registry table and chairs
- Red carpet
- 50 white Malibu chairs
- Complimentary Zoo admission for you and your guests, one hour prior to ceremony
- Two Zoo electric carts and chauffer to escort your bridal party for a 90 minute photography session within the Zoo grounds

ZOOFARI LAWN CEREMONY

3 hour package

Package includes

- Registry table and chairs
- Red carpet
- 20 white Malibu chairs
- Two Zoo electric carts and chauffer to escort your bridal party for a 90 minute photography session within the Zoo grounds

TIGER GARDEN LAWN CEREMONY

3 hour package

Package includes

- Registry table and chairs
- Red carpet
- 20 white Malibu chairs
- Complimentary Zoo admission for you and your guests, one hour prior to ceremony
- Two Zoo electric carts and chauffer to escort your bridal party for a 90 minute photography session within the Zoo grounds



RECEPTION ONLY PACKAGE

Hire charge: \$550

SAVANNAH FUNCTION CENTRE

Package includes

- Room set to your specific layout with tables, chairs, white linen tablecloths, white linen napkins, cutlery and glassware
- Cake and gift table
- Tea and coffee station

Capacity

140 guests banquet style / 220 cocktail style



PLATINUM MENU

\$89.00 per adult

Canapés

Please choose four selections for canapé service

Wonton cups with Thai shredded chicken salad

Cranberry, pecan and goat cheese truffle (v)

Beef and mushroom meatball with truffle aioli (gf)

Chorizo and prawn skewer with paprika aioli

Potato skins filled with shaved beef and chimi churri

Moroccan sweet potato carrot and chickpea soup shooter (GF)

Beetroot and goats cheese crostini (v)

Smoked salmon tortilla cheesecake bites

Peking duck spoon with hoisin and herbs

Prawn twisters with sweet chilli sauce

Pork and ginger steamed dumpling with nam jim dipping sauce

Sticky glazed pork belly spoons with Vietnamese salad

Squid and chorizo arancini with ailoi

Mini sausage rolls with pork fennel seed and caramelized onion

Pizzette with tomato and bocconcini

Entrée

Please choose two selections for alternate serve

Twice baked cheese soufflé with pear and walnut salad (v)

Slow cooked beef brisket with sweet potato puree and onion jus (gf)

Sticky braised pork belly with pickled onion and fetta salad (gf)

Scallops on sweet corn puree chorizo crumble (gf*)

Coconut crumbed fried prawns on a cucumber salad with mango curry sauce (gf)

Braised lamb shoulder with Roman gnocchi

Coconut poached chicken on a soft tortilla salad with Portuguese spiced sauce

Smoked salmon dill and lemon cream terrine with bread crisps

Main course

Please choose two selections for alternate serve

Chicken breast supreme on goats cheese tart and beetroot hummus

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

6hr braised beef cheeks on irish champ mash with garlic silverbeet

Rendered duck breast on parsnip puree, ditch carrots and cherry thyme sauce

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 roasted chicken breast supreme with mushroom & kale barley risotto

Pork medallion on gruyere cheese polenta porridge 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)

Dessert

Please choose two selections for alternate serve

Vanilla rhubarb with oat and pecan crumble and cinnamon anglaise

Chocolate mint ganache brownie (gf)

New York chocolate terrine with salted caramel ice cream (gf)

Amaretto panna cotta with a crystalized ginger almond slice

Vanilla cointreau crème brulee with ciclian orange cake

Callebaut white chocolate cheesecake with espresso soil and caramel sauce

Pistachio, raspberry and rosewater semifreddo on oat cookie crumb

Passionfruit & coconut crème caramel



DELUXE MENU

\$79.00 per adult

Canapés

Please choose four selections for canapé service

Wonton cups with Thai shredded chicken salad

Cranberry, pecan and goat cheese truffle (v)

Beef and mushroom meatball with truffle aioli (gf)

Chorizo and prawn skewer with paprika aioli

Potato skins filled with shaved beef and
chimi churri

Moroccan sweet potato carrot and chickpea
soup shooter (gf)

Beetroot and goats cheese crostini (v)

Smoked salmon tortilla cheesecake bites

Peking duck spoon with hoisin and herbs

Prawn twisters with sweet chilli sauce

Pork and ginger steamed dumpling with nam
jim dipping sauce

Sticky glazed pork belly spoons with Vietnamese
salad

Squid and chorizo arancini with aioli

Mini sausage rolls with pork fennel seed and
caramelized onion

Pizzette with tomato and bocconcini

Main Course

Please choose two selections for alternate serve

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

Pan seared chicken breast on pumpkin tart,
asparagus and brandy sauce

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

Skin on roasted chicken breast supreme
with mushroom & kale barley risotto

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

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

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

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

Dessert

Wedding cake served as dessert with ice cream

CLASSIC MENU

\$69.00 per adult

Grazing platter*

An array of richly detailed fresh beautiful fruits, shaved meats and quality produce.

** Selection is based on seasonality and may include in season fruits, meats and nuts*

Please speak with your Events Coordinator to discuss any dietary requirements or allergies

Main

Please choose two selections for share platter service

Sumac roasted lamb rump on white bean puree with lemon capper butter

Sous vide chicken breast on paris mash with chimi churri

Roasted beef sirloin on kipfler potatoes and finished with jus and a side of mushroom ragout

Yoghurt baked Atlantic salmon on a bed of dill and pistachio braised rice

Pork Fillet wrapped in prosciutto resting on an apricot cous cous and apple cider, mustard sauce

6hr braised beef cheeks in guinness on Irish champ mash

Bread rolls

Sides

Broccolini

Honey Dutch carrots

Dessert

Wedding cake served as dessert with ice cream





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

CHILDRENS MENU

\$27.00 per child under 12 years

Main

Please choose two selections for alternate serve

Grilled chicken pieces with steamed vegetables served with fries and choice of plain demi-glace or tomato sauce

Chicken nuggets served with fries and side salad

Pasta bolognese

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

Rich chocolate cake topped with vanilla ice cream

Plain vanilla ice cream served with your choice of topping – caramel, chocolate, strawberry or lime

BEVERAGES

The Savannah Function Centre offers a selection of white, red and sparkling wines, popular beer varieties on tap as well as a selection of craft beer and cider by the bottle.

Speak to your Events Coordinator for a full list of beverages available.



Taronga Western Plains Zoo
is a truly magical place to start
the rest of your life





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.

The Zoofari Lodge honeymoon package includes two nights' accommodation with a bottle of sparkling wine on arrival, a delicious buffet breakfast on both mornings, African-style banquet and exclusive behind-the-scenes tours on the second night.

ANIMAL VIEW LODGE

Two night package – \$867*

**Peak rates apply for Friday and Saturday nights and during school holiday periods.*

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, wifi, foxtel and sleep up to six people.

Savannah Cabins rate is \$299 per night*.
Discounts apply for bookings of six or more cabins.

**Peak rates apply for Friday and Saturday nights and during school holiday periods.*

Please enquire with your Events Coordinator regarding availability.



We look forward to working
with you to ensure your wedding
day is truly memorable





TARONGA WESTERN PLAINS ZOO

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