



# WEDDING PACKAGES

Taronga Western Plains Zoo, Dubbo





Taronga Western Plains Zoo boasts so many beautiful locations to capture photos of your special day





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.





Our entire team are devoted to providing exceptional service, ensuring your wedding will be remembered by your family and friends forever. We look forward to creating a personalised package just for you





# 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
- 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.*





# CEREMONY ONLY PACKAGE

**Hire charge:** \$750

Choose from one of three locations below:

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## LEMUR 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

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## 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

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## 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





## RECEPTION ONLY PACKAGE

**Hire charge:** \$550

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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*

Salt and pepper squid

Polenta rounds with caramelised onion  
and char-grilled capsicum (v)

Mushroom and herb tart (v)

Chorizo and prawn skewer with paprika aioli

Beef wellington bites with tomato relish

Butternut pumpkin velouté shot  
with prosciutto toast (gf\*)

Beetroot and goats cheese crostini (v)

Southern fried chicken with ranch dressing

Smoked salmon with cream cheese  
and chives on croûton

Peking duck spoon with hoisin and herbs

Prawn twisters with sweet chilli sauce

Bourbon glazed pork belly (gf\*)

Crab and corn arancini

Mustard beef with paprika pannacotta  
and crisp flat bread (gf\*)

Lamb kofta with raita

Kangaroo and draught pie

## 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)

Ginger braised pork belly with slaw (gf,df\*)

Grilled prawns with baked thyme,  
parmesan ricotta and crunchy toast (gf\*)

Chilli and lime prawns with shredded  
apple salad (gf, df)

Braised lamb shoulder with Roman gnocchi

Macadamia crumbed chicken with  
mango puree and rocket



## Main course

*Please choose two selections for alternate serve*

Scotch fillet with pumpkin tart, asparagus and brandy mushroom sauce

Pan seared chicken with rice pilaf, capsicum pesto (gf, df)

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

Roast chicken with steamed broccoli, kumara mash and herbed mustard cream sauce (gf)

Pork medallion on honeyed carrot risotto and rocket (gf)

Lamb rack, prosciutto wrapped beans, paris mash and rosemary glaze

Choice of teriyaki barramundi or salmon with pickled vegetables, bok choy and steamed rice (df)

## Dessert

*Please choose two selections for alternate serve*

Chewy meringue with raspberry sorbet, chantilly mascarpone and cointreau strawberry (gf)

Bitter chocolate tart with blood orange gelato (gf)

Chocolate terrine with salted caramel ice cream (gf)

Joconde cake with rhubarb mousse, white chocolate and pistachio

Vanilla brûlée with lavender shortbread and blueberry compote (gf\*)

Honey buttermilk bavarois, caramel powder, poached figs (gf)

Lemon and coconut cheesecake with passion fruit jelly





# DELUXE MENU

*\$79.00 per adult*

## **Canapés**

*Please choose four selections for canapé service*

Salt and pepper squid

Polenta rounds with caramelised onion  
and char-grilled capsicum (v)

Mushroom and herb tart (v)

Chorizo and prawn skewer with paprika aioli

Beef wellington bites with tomato relish

Butternut pumpkin velouté shot with  
prosciutto toast (gf\*)

Beetroot and goats cheese crostini (v)

Southern fried chicken with ranch dressing

Smoked salmon with cream cheese  
and chives on croûton

Peking duck spoon with hoisin and herbs

Prawn twisters with sweet chilli sauce

Bourbon glazed pork belly (gf\*)

Crab and corn arancini

Mustard beef with paprika pannacotta  
and crisp flat bread (gf\*)

Lamb kofta with raita

Kangaroo and draught pie

## **Shared platter**

*Please choose two selections for shared  
platter service*

Lamb shanks in a rich tomato and red  
wine sauce served with garlic mash

Chicken galantine with camembert,  
mushroom and sun-dried tomatoes with  
chive butter on kumara mash

Scotch fillet with paprika wedges topped with jus

Braised beef cheeks, black beer and creamy mash

Pork braised in dried fruits with rice pilaff

Whole market fish with parsley butter chats

## **Dessert**

Wedding cake served as dessert with ice cream



# CLASSIC MENU

\$69.00 per adult

## Grazing platter\*

An array of richly detailed fresh fruits, shaved meats, cheese and nuts

*\*Selection is based on produce in season at the time of your wedding*

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

## Main

*Please choose two selections for alternate serve*

Scotch fillet with pumpkin tart, asparagus and brandy mushroom sauce

Pan seared chicken with rice pilaf and capsicum pesto (gf, df)

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

Roast chicken with steamed broccoli, kumara mash and herbed mustard cream sauce (gf)

Pork medallion on honeyed carrot risotto and rocket (gf)

Lamb rack, prosciutto wrapped beans, paris mash and rosemary glaze

Choice of teriyaki barramundi or salmon with pickled vegetables, bok choy and steamed rice (df)

Roasted vegetable stack with hummus and onion relish (v)

## Dessert

Wedding cake served as dessert with ice cream





# COCKTAIL / CANAPÉ MENU

*\$69.00 per adult*

## **Canapés**

*Please choose seven selections for canapé service*

Salt and pepper squid

Polenta rounds with caramelised onion  
and char-grilled capsicum (v)

Mushroom and herb tart (v)

Chorizo and prawn skewer with paprika aioli

Beef wellington bites with tomato relish

Butternut pumpkin velouté shot  
with prosciutto toast (gf\*)

Beetroot and goats cheese crostini (v)

Southern fried chicken with ranch dressing

Smoked salmon with cream cheese  
and chives on croûton

Peking duck spoon with hoisin and herbs

Prawn twisters with sweet chilli sauce

Bourbon glazed pork belly (gf\*)

Crab and corn arancini

Mustard beef with paprika pannacotta  
and crisp flat bread (gf\*)

Lamb kofta with raita

Kangaroo and draught pie

## **Canapés (substantial)**

*Please choose two selections for  
substantial canapé service*

Braised beef with garlic mash

Lamb ragu with penne

Asian pork with steamed greens

Chicken, pumpkin and baby spinach risotto

Teriyaki vegetable stir-fry with chicken or pork

Chilli and Lime prawns with shredded apple salad

## **Dessert**

*Please choose two selections for alternate serve*

Vanilla brûlée with lavender shortbread

Lemon and coconut cheesecake with  
passion fruit jelly

Chocolate torte with chocolate ganache  
and candied orange

Mini meringue nests with fruits

Dark chocolate mousse with honeycomb shards

Mixed fruit and crème patisserie tart





## 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



# BEVERAGE PACKAGES

*\$40 per person (Five hour service)*

## **Wine**

Rothbury Estate Sparkling Brut

Fiori Pink Moscato

Rothbury Estate Semillon Sauvignon Blanc

Rothbury Estate Chardonnay

Rothbury Estate Shiraz Cabernet

Rothbury Estate Cabernet Merlot

## **Beer**

Great Northern

Hahn 3.5

Tooheys New

XXXX Gold

Soft drinks and juice provided. Option to extend beverage package available.

Upgrade your beverage package for the bridal party and parents of the bride and groom for an additional \$20 per person to include an open bar for the duration of your beverage package.

## **Bar service**

The Savannah Function Centre also provides the following options for bar service for your wedding as an alternative to the beverage packages.

## **Bar tab**

An amount is set and paid for 14 days prior to your wedding. If the tab amount is not reached a refund will be made out to the payee, following your wedding. If the tab runs out, you have the option to extend or guests are able to purchase drinks at their own expense.

## **Guests pay for their own**

Drinks are purchased from the bar by guests throughout your wedding. Water is available free of charge at the bar and on each table. No alcohol may be brought into the Zoo grounds for any function.

Taronga Western Plains Zoo's responsible service of alcohol policy applies.







## COCKTAIL HOUR

*\$19 per person*

Add a cocktail hour to coincide with canapé service at your reception. Cocktail hour can be added to both the beverage packages and bar tab options.

*Choose two cocktails from the selections below to be served to your guests.*

Pink Gin Spritz

Fruit Tingle

Tequila or Vodka Sunrise

MMP

White Russian

Cuba Libre



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.

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### 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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