EVENTS

Social Package

TARONGA WESTERN PLAINS ZOO DUBBO

For the Wild

Taronga Western Plains Zoo is undoubtedly one of the region's most unique venues, providing the perfect setting for your special event.

Let our magnificent location be the backdrop for your birthday party, celebration of life, presentation night, vow renewal or other private event. Home to beautiful natural surrounds and gardens, our venue spaces provide picturesque canvasses for your next event. Choose one that best suits your style and add your own personal touch to create a truly memorable occasion.

Your guests can relax with refreshments whilst taking in the Zoo's stunning lake, bushland or animal views. Taronga Western Plains Zoo offers a range of social event 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 event is special and unforgettable.

Image: Clancy Job Photography

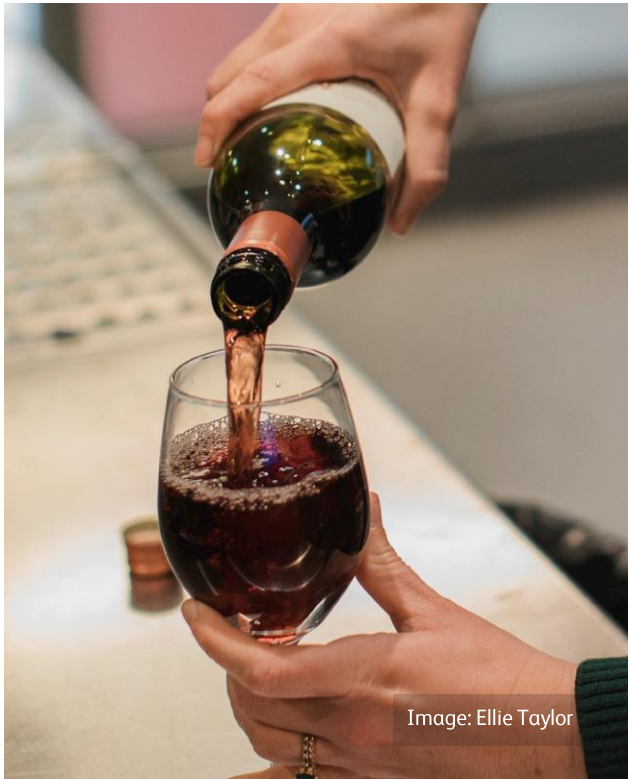

Image: Ellie Taylor

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SAVANNAH ROOM

The Savannah Room boasts views overlooking the beautiful Savannah Lake and Primate Islands, with the opportunity to utilise the Savannah lawn and covered outdoor area as part of your event.

Room measurements:

240m² (19.5m x 12.3m)

Hire fee: $600

Capacity:

- Cocktail – 200
- Seated – 160

Inclusions:

Venue set up to your specifications with chairs, tables, table linen and cutlery, cocktail tables, bar stools and wine barrels.

- Private bar
- Dedicated events assistant
- Data projector and screen
- Microphone
- Onsite parking

Inclusions available upon request:

- AUX connection to audio system and iPad for music
- Wine glasses on tables
- Carafes and water glasses on tables

Image: Rick Stevens

Image: Ellie Taylor

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THE WATERHOLE

Our African themed The Waterhole precinct offers a relaxed open plan environment for your event.

*Please note: The Waterhole is a cocktail event only venue option.

Room measurements:

240m² (19.5m x 12.3m)

Hire fee: $2000

Capacity:

- Cocktail – 1000

Inclusions:

- Exclusive use of The Waterhole after hours
- Outdoor furniture set to your event requirements
- Exclusive use of the splash pad play area
- Bus transfers from Savannah Plaza to The Waterhole

Please speak to our events team regarding minimum numbers and spend for events held at The Waterhole.
Please note: This venue has no pass outs with restricted access times and bus transfers included are the only option for guests.

Image: Ellie Taylor

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GIRAFFE ROOM

The Giraffe Room is a smaller room perfect for events requiring a more intimate atmosphere, featuring a small patio and lawn.

*Please note: This room is for casual cocktail events only and does not have bar facilities

Room measurements:

70m² (10.4m x 6.7m)

Hire fee: $400

Capacity:

- Cocktail – 50
- Seated – 30

Inclusions:

- Room set up to your specifications with chairs, trestle tables and table linen
- Dedicated events assistant
- Use of undercover terrace and lawn
- Free Wi-Fi
- Onsite parking
- Data projector and screen

SEATED SOCIAL

TWO COURSE MEAL | *$89 PER PERSON*

Alternate serve, select **two** options from the menu below.

MENU

Entrée

Chicken and chorizo croquette with romesco sauce

Bruschetta with whipped persian feta, prosciutto and olive salsa verde (veg)

Slow cooked brisket soft taco, slaw and chipotle (gf)

Coconut crumbed prawns on avocado sesame crunch salad

Sticky pork belly with pickled onion and feta salad

Pumpkin hummus with cauliflower popcorn pickled vegetables and pepitas (veg)

Potato skins filled with lamb shawarma and chimichurri (gf)

Main

Scotch fillet on roasted kipfler potatoes with creamy crumbed florentine mushrooms

Chicken breast supreme on sweet potato mash broccolini and honey mustard cream sauce (gf)

Slow braised beef cheek on irish champ mash and garlic silverbeet (gf)

Beef eye filet with hasselback potato, buttered peas with port jus (gf)

Chicken breast on pumpkin leek speck risotto with lemon brown butter

Harissa rubbed lamb rump on roast pumpkin with labneh and tangy gremolata

Sticky asian pork belly on steamed greens and ginger apple chutney (gf)

Dill salmon fillet on baby potatoes with asparagus and lemon leek beurre blanc (gf)

THREE COURSE MEAL | *$99 PER PERSON*

Dessert

Callebaut white chocolate cheesecake with espresso soil and caramel sauce

Vanilla rhubarb with custard and oat and pecan crumble

Belgian dark chocolate tart with salted caramel icecream (gf)

Lemon lime pudding with raspberry curd and mascarpone

Chai pannacotta with strawberry salad and shortbread (gf)

Chocolate mint ganache brownie (gf)

CHILDREN'S MEALS | *$35 PER CHILD (under 12 years)*

Select two meals from each course for alternate serve, served with chips and salad.

Main

Grilled chicken pieces

Chicken nuggets

Pan fried sirloin steak

Deep fried fish goujons

Dessert

Ice cream garnished with mixed lollies

Doughnut and ice cream

Oreos and cream sundae

Chocolate cake and ice cream

BUFFET | *$69 PER PERSON*

Pick **three** meats, **two** sides, and **two** salads.
Includes bread rolls, condiments and sauces.

Meats

BBQ Beef brisket

Lemon peper chicken thighs

Sticky sesame asian pork belly

Gourmet beef sausage

Tandoori yoghurt topped salmon pieces

Sides

Roast vegetables

Potato or pasta bake

Buttered corn cobs

Garden vegetables

Salads

Pumpkin, pesto and feta pasta

Kiphler potato salad with seeded mustard sour cream

Garden salad

Caesar salad

Mediterranean vegetable

DESSERT BUFFET | *$12 PER PERSON*

Assorted pieces of sweet treats

Vegetarian/Vegan options available.
Please liaise with events team.

COCKTAIL CATERING

Our Cocktail Package features a delightful spread of gourmet bites. Enjoy the perfect balance of indulgence and sophistication as waitstaff weave through the crowd with a variety of delicious canapés. At the same time, guests can indulge at the beautifully arranged grazing board station.

COCKTAIL PACKAGE | *$59 PER PERSON*

- 6 selected canapes
- Grazing board

Additional selections at $7 per person, per selection

GRAZING BOARD | *$15 PER PERSON*

Delight in a carefully curated selection of fresh, vibrant fruits, delicately shaved meats, an assortment of artisanal cheeses, and crunchy, flavourful nuts and crackers – all elegantly arranged on a stationary grazing table for your guests to enjoy at their leisure. This bountiful spread will create a visually stunning centrepiece for your event.

MENU

Savoury Canapes

Zucchini, carrot and halloumi fritters with herb labneh (gf, veg)

Mini pizza with rocket parmesan and pear (veg)

Beetroot and goats cheese crostini (veg)

Smoked salmon tortilla cheesecake bites

Panko prawns with sweet chili sauce

Beef and chive gyoza with nam jim sauce

Sticky glazed pork belly spoons with vietnamese salad (gf)

Chorizo and parmesan arancini with aioli

Pork and caramelized onion sausage rolls

Mexican corn salad with guacamole (gf, df, veg)

Sweet Canapes

Macarons

Peppermint choc brownie square (gf)

Mini tart with dulce de leche

Lemon tartlet

Blueberry cheesecake (gf)

Custard almond cake (gf)

Strawberry mille feuille

Image: Ellie Taylor

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CASUAL CATERING

Casual catering is designed as an option for guests to enjoy at their leisure. Beautifully arranged platters will be the perfect choice to complement your birthday party, baby shower or private event.

Mixed sandwich platter (48 pieces) | *$90*
Mixed wraps platter (20 pieces) | *$110*
Mini mixed gourmet pies (48 pieces) | *$140*
Mini mixed quiche (48 pieces) | *$180*
Satay skewers (50 pieces) | *$180*
Spring rolls Vegetarian (72 pieces) | *$130*
Spring rolls Vegan & Gluten Free (20 pieces) | *$80*
Four cheese arancini platter (90 pieces) | *$120*
Cheeseburger slider box (15 pieces) | *$95*

Cheese and meat graze | *Medium $160, Large $220*
Seasonal fruit platter | *Large $80*
Scones with jam and cream (24 pieces) | *$90*
Cakes and slices assorted (35 pieces) | *$90*
Cakes and slices assorted Gluten Free (35 pieces) | *$100*

ADDITIONAL ADD ONS FOR YOUR EVENT

Complement your dining experience by considering these additional items to the catering packages:

Canapes | *$7.00 per selection, per person.*
Find our menu on page 6

Grazing | *$15.00 per person.*
Find our menu on page 6

Dinner Roll | *$3.00 per person.*
Served per person set on your table with a side plate and butter.

Cakeage | *$3.50 per person.*
Served on a platter at your tea and coffee station, or a platter on each table

Tea and coffee station | *$3.00 per person.*
Offering a selection of premium teas, coffee, milk, sugar, alternate milks if required for your attendees to help themselves throughout the event.

Talk to your events coordinator about options for barista coffee at your event.

Image: Ellie Taylor

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BEVERAGE PACKAGES

Enquire with your events co-ordinator on current bar selections, including a range of packaged beer, red and white wines, spirits and more.

Beverages can be pay as you go or a bar tab can be set and invoiced post event or paid on the night.

Please note: Our events bar currently can only accept card payments.

Back cover image: Ellie Taylor

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For the Wild

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Obley Road, Dubbo | **T** 02 6881 1438

taronga.org.au/dubbo-events

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