

MELBOURNE ZOO &
WERRIBEE OPEN
RANGE ZOO

FUNCTIONS & EVENTS

2023-24

ZOOEVENTS.COM.AU





At Zoo Events, we understand every client is different. From gala events to private dinners, conferences or social gatherings, we work closely with each client to create memorable experiences at our historic and iconic venues. We endeavour to use our extensive talents and resources to turn your vision into reality.

We also embrace sustainability focused initiatives, from animal rescue to habitat conservation, Melbourne Zoo and Werribee Open Range Zoo has an unparalleled commitment to the environment. Our Zoo Events catering team leans into these philosophies by minimising wastage and using ethical, locally sourced produce whenever possible.

Make an appointment with our team to see how we can help you create some memories together, the possibilities might surprise you.



Vegetarian



Vegetarian
Option



Vegan



Low
Gluten



BREAKFAST

Start your day at the Zoo with a delicious breakfast. If you are looking for something unique, we offer a networking breakfast with some of our animals in their natural habitat.

Minimum number of 20 guests and plated menus are available on request.
Includes freshly brewed coffee & tea and juice as part of our 1.5 hour package.

Breakfast

Select five items from our menu below and enjoy an early start to the day, networking or seated.

\$50PP – 1.5 HOURS

PLATED BREAKFAST AVAILABLE ON REQUEST FROM \$55PP

PÂTISSERIE SAVOURY MINI MUFFINS

May include - zucchini & feta, bacon & cheddar

COCONUT YOGHURT & GRANOLA POTS (VG)

Cinnamon, pepitas, puffed rice & toasted nuts

CRISP BACON & EGG SLIDER

Free range egg, bacon rasher & tomato relish

MINI CROISSANTS

Filled with shaved leg ham & swiss cheese

LITTLE TARTLETS (VG)

May include - caramelised onion & cheddar, spinach & pine nuts, or roasted pumpkin & goat's cheese

SMOKED SALMON BLINI

Horseradish & dill cream

PROTEIN BALLS & MUESLI BAR SELECTION

May include - white chocolate & cranberry, strawberry, or dark chocolate

FRESH SEASONAL FRUIT & BERRY PLATTER (VG)



CONFERENCES & MEETINGS

At Melbourne Zoo, we have a choice of three function rooms that can host half day, full day, or multiple sessions in any of our professionally appointed spaces.

Included in every package is freshly brewed coffee & tea, iced water, fruit bowls, notepads and pens, flipcharts and whiteboard.

Why not choose to add a guided tour or our 'Race Around the Zoo' — this is a great team building endeavour that will take you to every corner of the Zoo, where you will need to work together like a pride of lions to succeed.



Morning & Afternoon Tea

Gourmet Lunch

Upgrades

Morning & Afternoon Tea

For full day conferences, simply select two morning tea items and one afternoon tea item from either the sweet or savoury range. Our lunch includes our premium sandwich selection and two salads.

For half day conferences, select either two morning tea or two afternoon tea items.

Additional upgrades can be added.

\$80PP – HALF DAY 5 HOURS

\$90PP – FULL DAY 8 HOURS

SOMETHING SAVOURY

PÂTISSERIE SAVOURY MINI MUFFINS

May include - zucchini & feta, bacon & cheddar

CRISP BACON & EGG SLIDER

Free range egg, bacon rasher & tomato relish

MINI CROISSANTS

Filled with shaved leg ham & swiss cheese

SELECTION OF FRESHLY MADE SUSHI HAND ROLLS

May include - teriyaki chicken, pickled vegetables & cucumber, or tuna & avocado

LITTLE TARTLETS (VG)

May include - caramelised onion & cheddar, spinach & pine nuts, or roasted pumpkin & goat's cheese

MINI GOURMET PIES

Selection of bite sized hot savouries

BITE-SIZE CLASSIC SAUSAGE ROLLS

Tomato relish

MINI SPINACH & RICOTTA ROLLS (V)

Tzatziki

SOMETHING SWEET

COCONUT YOGHURT & GRANOLA POTS (VG)

Cinnamon, pepitas, puffed rice & toasted nuts

PÂTISSERIE COOKIES (V)

May include - double chocolate chip, muesli with oats & dried fruit

ASSORTED DONUTS (V)

May include - classic cinnamon or glazed

PÂTISSERIE SCONES (V)

Fresh cream, Yarra Valley jam

PÂTISSERIE PETIT MUFFINS (V)

May include - orange & sour cream, vegan double chocolate, or blueberry & almond

PROTEIN BALLS & MUESLI BAR SELECTION

May include - white chocolate & cranberry, strawberry, or dark chocolate

SEASONAL FRUIT PLATTER (VG)

Garnished with fresh berries
Add to your selection for \$6PP





Gourmet Lunch

Lunch includes our premium sandwich selection and two salads.

SANDWICHES

A selection of premium sandwiches, baguettes, ciabatta and wraps with a variety of premium fillings

SALADS

A crisp garden salad with zesty lemon dressing

Chef's selection gourmet salad

BARISTA COFFEE

Upgrade your function with premium Genovese Arabica bean ground coffee, hot chocolate, and a selection of herbal T2 teas, all prepared by our qualified Baristas.
(Does not replace brewed coffee)

\$280 – HALF DAY HIRE 5 HOURS
(Plus coffees on consumption)

\$400 – FULL DAY HIRE 8 HOURS
(Plus coffees on consumption)

Upgrades

ADDITIONAL MENU OPTIONS

Add a hot item to your lunch for an additional \$6.50PP

THAI FLAT NOODLES (VG)

Chilli, Asian herbs & fried shallots

PORCINI MUSHROOM & SAGE RISSONI (V)

Yarra Valley goat's cheese

BRAISED PERSIAN LAMB

Served with jeweled couscous

MISO BAKED EGGPLANT (V)

Herb infused quinoa

CHICKEN KORMA

Basmati rice, crispy onions & roti

POST-MEETING CANAPÉS & DRINKS

Enjoy our Chef's selection of three canapés and our standard beverage package to finish off the day.

\$35PP – 1 HOUR

\$40PP – 1.5 HOURS

CANAPÉS

Our selection of canapés can be enjoyed in one of our many indoor and outdoor venues no matter how formal or casual.

Impress your guests with pre-dinner drinks and canapés with the Giraffes, Lions or Hippos. These animal experiences for after hour functions are certainly unique and special.





Canapés

Create your canapé menu with our delicious and beautifully presented menu items. Select from either our hot or cold options, plus sweet and substantial items.

\$50PP – 1 HOUR (5 canapés)

\$70PP – 2 HOURS (6 canapés, 2 substantial)

\$85PP – 3 HOURS (7 canapés, 2 substantial, 2 sweet)

\$95PP – 4 HOURS (7 canapés, 2 substantial, 3 sweet)

\$7.50PP – ADDITIONAL CANAPÉS

\$9.50PP – ADDITIONAL SUBSTANTIAL ITEMS

Something Fresh

SELECTION OF FRESH SUSHI & SASHIMI

Assorted chumaki roll & sashimi, pickled ginger & wasabi with soy sauce dipping sauce

GOAT'S CHEESE TART (V)

Slow roasted tomato, goat's cheese, basil & pesto

ASSORTED RICE PAPER ROLLS

May include - poached chicken, lemongrass beef, prawn or vegetable with Nam Jim dipping sauce

SMOKED SALMON BLINI

Horseradish creme, dill & roe

TARTAR OF VICTORIAN BEEF FILLET

En croûte, mustard & cornichons

MINI PEKING DUCK PANCAKES

Spring onion & cucumber with hoisin dipping sauce



Something Warm

TEMPURA PRAWNS

With soy sauce dipping sauce

PUMPKIN ARANCINI (VG)

Truffled aioli

TERIYAKI CHICKEN SKEWERS

Riata, evo & coriander

FLASH-FRIED CALAMARI

Lemon pepper dusted calamari & lime garlic aioli

MINI GOURMET PIES

Selection of bite sized hot savouries

SELECTION OF DUMPLINGS

May include - pork & chive, red duck curry, vegetable with chilli & soy sauce dipping sauce

SEARED SCALLOPS

Pickled apple & prosciutto crumbs

Something Sweet

PROFITEROLES

Chocolate mousse, chocolate ganache, garnished with fresh berries & raspberry dust

ASSORTED BABY MACARONS

May include - salted caramel, raspberry & pistachio

CHOCOLATE TARTLET

Candied rosemary praline

PETIT OPERA CAKE

Almond joconde, coffee & chocolate

BABY FOUR CITRUS TART

Candied lime

CARAMEL CHEESECAKE

Honey roasted macadamia

Something Substantial

COLD

THAI FLAT NOODLES (VG)

Greens, chilli, Asian herbs & fried shallots

SMOKED SALMON, WILTED GREENS, PICKLED FENNEL (LG)

Teriyaki glazed salmon, red quinoa salad & zesty lime dressing

GRILLED CHICKEN MINI WELLNESS BOWL

Poached chicken, brown rice, carrot, spring onion, sprouts, baby spinach & citrus dressing

WARM

100% AUSSIE BEEF SLIDER

Sweet onion jam, chipotle aioli & slaw

MASTERSTOCK PORK BELLY (LG)

Steamed rice, chilli caramel, Asian herbs & chilli

FISH N' CHIPS

Tempura fish, salt & vinegar chips, tartare & lime cheek



ON A PLATE

When thinking of the classic dining experience, a traditional three course meal springs to mind. Whether you join us for two courses, grazing or other selections from our menus, you will be looked after by our highly professional team.

Minimum number of 20 guests, any booking under 20 will not be able to select an alternate option.



Plated

For a two-course menu, select one entrée or one dessert and two mains served alternating.

For a three-course menu, select one entrée, one dessert and two mains served alternating. All menus come with artisanal bread rolls, local olive oil, za'atar and freshly brewed tea and coffee.

You can add an alternate drop for entrée and dessert to enhance your dining experience.

\$80PP – 2 COURSES

\$95PP – 3 COURSES

**\$25PP – CHEF'S SELECTION CANAPÉS
ON ARRIVAL**

\$5PP – ADDITIONAL SIDES

To Start

WARM

SEASONAL SOUP (VG)

With matched accompaniments, fresh herbs & evo

FLASH-FRIED SQUID

Nam jim, crispy Asian slaw

RICOTTA & SPINACH RAVIOLI WITH BURNT BUTTER SAUCE (V)

Fire roasted peppers, crumbled ricotta & sticky balsamic

COLD

CITRUS & GIN CURED OCEAN TROUT (LG)

Horseradish crème, roe, dill pollen, cucumber & fennel salad

SAN DANIELE PROSCIUTTO

Compressed rockmelon, Yarra Valley feta, pearls & micro mint

SMOKED DUCK BREAST

Pickled grapes, beetroot gel, mustard cress & red wine glaze

TOMATO SALAD (V)

Heirloom tomatoes, baby basil, Shaw River mozzarella & dehydrated olives

The Main Affair

SLOW-ROASTED LAMB CAP

Potato gratin, charred leek, mushroom, tendrils & jus

PUMPKIN GNOCCHI (V)

Crème pumpkin sauce, baby spinach, pepitas & shaved pecorino

ROASTED CHICKEN BREAST

Pea fondue, potato fondant, roasted root vegetables & red wine jus

ROASTED OTWAY PORK LOIN (LG)

Cauliflower puree, baby vegetables, kale & sticky cider glaze

CRISP ORA SALMON

Fennel mousseline, charred asparagus, slow roasted tomato & lemon butter sauce

BEEF FILLET

Parsnip crème, roasted baby carrots, charred pencil leek & watercress





To Finish

PECAN DARK CHOCOLATE CAKE

Pecan cake, milk chocolate light ganache, caramel & wattleseed crumble

PERSIAN ORANGE DRIZZLE CAKE

Crushed pistachio nuts, orange blossom cream & Persian fairy floss

WATTLESEED PAVLOVA (LG)

Sweet orange marmalade, vanilla cream & honey-roasted hazelnuts

RASPBERRY CHARLOTTE

Coconut dacquoise, raspberry mousse, raspberry coulis, sponge & river mint chocolate garnish

STRAWBERRIES & CREAM CHEESECAKE

'Four Pillars' berry compote & freeze dried berries

CHOCOHOLIC - FOR CHOCOLATE LOVERS

Dark chocolate crumble, cremeux, milk chocolate ganache, chocolate marshmallow & Geraldton wax snow

Sides

GREEN LEAF SALAD (V/LG)

Sprouts & seeds

CRISP CONFIT POTATOES (V/LG)

Salt n' vinegar

STEAMED SEASONAL GREENS (V/LG)

Burnt butter & crisp onion

TUSCAN SALAD WITH HEIRLOOM TOMATOES (V)

Peppers, olives, capers, torn bread & basil

ROASTED ROOT VEGETABLES (V/LG)

Sherry & mustard dressing

Additional Options

\$19.50PP - FRESH OYSTERS

Served with olive oil, sea salt & lemon

\$22PP - MODERN ANTIPASTO

Selection of grilled & marinated vegetables, cured meats & grissini

\$22PP - VICTORIAN CHEESE SELECTION

Showcasing Victoria's finest cheeses, served with assorted crackers, crisps & wafers with homemade fruit paste & dried muscatels

\$22PP - CHILLED PRAWN CUTLETS

Saffron aioli & crustacean oil

\$28PP - DESSERT TABLE

Chef's selection of miniature desserts, tarts, chocolate, petit fours & seasonal fruit

\$30PP - VICTORIAN CHEESE & ANTIPASTO BOARD

Bespoke Victorian cheeses, locally sourced cured meats, grilled seasonal vegetables, artisan breads, fruit paste

GRAZING

This sharing menu is designed to be served at the centre of the table to allow guests to indulge in comforting classics or be tempted by something new.

Minimum number of 20 guests.



Grazing

Select two mains and two sides, plus add dessert or canapés on arrival. All our mains are accompanied by artisanal bread rolls, local olive oil, za'atar and freshly brewed tea and coffee.

\$85PP – 2 MAINS, 2 SIDE DISHES

\$98PP – 2 MAINS, 2 SIDE DISHES, 1 DESSERT

\$9PP – ADDITIONAL SIDE DISH

\$20PP – ADDITIONAL MAIN OPTION

\$25PP – CHEF'S SELECTION CANAPÉS ON ARRIVAL

Mains

SLOW-ROASTED LAMB

Crushed garlic, rosemary rub & preserved lemon

ROASTED WHOLE CAULIFLOWER & SWEET POTATO (VG)

Aged balsamic & pickled shallots

RIVERINA PORK SHOULDER

Braised with ginger, Asian herbs & charred spring onion

TUSCAN CHICKEN

Salsa verde & garden herbs

PUMPKIN GNOCCHI (V)

Bitter greens, tomato passata & shaved pecorino

SEARED BARRAMUNDI FILLET

Lemongrass, ginger, Asian greens & charred lime cheek

OVEN-BAKED GIPPSLAND BEEF SIRLOIN

Mustard seed, fresh herb rub & grilled baby onions





Sides

GREEN LEAF SALAD (V/LG)

Sprouts & seeds

CRISP CONFIT POTATOES (V/LG)

Salt n' vinegar

STEAMED SEASONAL GREENS (V/LG)

Burnt butter & crisp onion

TUSCAN SALAD WITH HEIRLOOM TOMATOES (V)

Peppers, olives, capers, torn bread & basil

ROASTED ROOT VEGETABLES (V/LG)

Sherry & mustard dressing

Desserts

DARK CHOCOLATE MOUSSE (V)

Sour cherries, chocolate soil & toasted hazelnut

TIRAMISU

Chocolate coated espresso beans & vanilla scented tulle

ORANGE & LIME DRIZZLE CAKE

Crushed pistachio, double ginger ice cream & fresh berries

STICKY DATE PUDDING

Caramel, mascapone & date praline



FAMILY DAY

Our Family Day BBQ menu is a favourite for group bookings looking for something informal, be it a company day out or a family celebration.

Suitable for outdoor spaces and some indoor function rooms. Minimum numbers start at 30 adults, enquiries for smaller groups may attract a surcharge.



Mains



Sides



Sweet



Something More



Something Sweet

BBQ

Served with bio-degradable cutlery, crockery & napkins with the option to add additional favourites to your menu.

\$65PP – ADULT

\$42PP – CHILD (2-15 YRS)

Mains

100% AUSTRALIAN BEEF BURGERS

SEARED CHICKEN

BBQ BEEF SAUSAGES (HALAL)

PLANT-BASED BURGERS AND ALTERNATE SAUSAGES (V)

SERVED WITH ASSORTED BREADS, ROLLS, WRAPS & FAVOURITE CONDIMENTS

Sides

MIXED GREEN LEAF SALAD (VG)

Sprouts & seeds

SLAW (VG)

Garden herbs & ranch dressing

CHARGRILLED ONIONS (V)

Sweet

ICY TWISTS

Something More

From \$5PP per item

ASSORTED PIES & MINI SAUSAGE ROLLS

BROCCOLINI & GREEN BEANS (VG)

Australian cold-pressed extra virgin oil, lemon & toasted almond flakes

CHARGRILLED SWEETCORN (VG)

Miso butter

ORGANIC HEIRLOOM TOMATOES

Wild rocket, fresh basil pesto & bocconcini

Something Sweet

From \$5PP per item

STICK ICE CREAM

DONUTS

COOKIES

FRUIT PLATTER

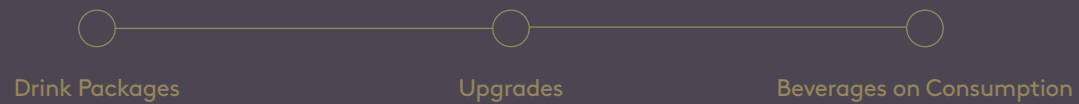
ASSORTED ICED CUPCAKES



BEVERAGES

Select from either our beverage packages, our on consumption beverage options and upgrades.

Beverages on consumption require a minimum spend and a labour fee.





Drink Packages

	Standard	Premium
1hr	\$30.00	\$35.00
2hrs	\$38.00	\$45.00
3hrs	\$48.00	\$55.00
4hrs	\$53.00	\$60.00
5hrs	\$60.00	\$65.00

	Deluxe	Soft Drinks
1hr	\$40.00	\$15.00
2hrs	\$55.00	\$20.00
3hrs	\$62.00	\$25.00
4hrs	\$65.00	\$27.00
5hrs	\$70.00	\$30.00

Pricing based on a per person cost with a minimum of 20 guests for a package.

STANDARD BEVERAGE PKG

Morgan's Bay Sparkling Cuvée SA
 Morgan's Bay Semillon Sauvignon Blanc SA
 Morgan's Bay Shiraz Cabernet SA
 Carlton Draught
 Cascade Premium Light
 Selection of Schweppes soft drinks, water & orange juice

PREMIUM BEVERAGE PKG

Taltarni T-Series Pinot Noir Chardonnay Vic
 Bremerton Betty & Lu Sauvignon Blanc SA
 Hancock & Hancock McLaren Vale Shiraz SA
 Wild Flower Rosé WA
 Asahi
 Cascade Premium Light
 Somersby Apple Cider
 Selection of Schweppes soft drinks, water & orange juice

DELUXE BEVERAGE PKG

Bubbly Personality NV Brut Vic
 Andrew Peace Masterpeace Sauvignon Blanc Vic
 Mitchelton The Bend Shiraz Vic
 Counterpoint Rosé Vic
 Asahi
 Mountain Goat
 Cascade Premium Light
 Somersby Apple Cider
 Selection of Schweppes soft drinks, water & orange juice

SOFT DRINKS PKG

Selection of Schweppes soft drinks, water & orange juice

Non alcoholic beer & wine are available on request



Upgrades

ALL SPIRITS – FROM \$12 EACH

Black Douglas
Bundaberg Rum
Gordons London Dry Gin
Jim Beam
Johnnie Walker Red
Smirnoff Red

CHAMPAGNE

Moët & Chandon NV France \$95
Piper Heidsieck France \$130

COCKTAILS – FROM \$16 EACH

Minimum order of 10 cocktails and
no more than 2 choices.

Aperol Spritz
Espresso Martini
Grapefruit Cinzano
Mojito
Sparkling Pina Colada

PREMIUM COCKTAILS – FROM \$18 EACH

Minimum order of 10 cocktails and
no more than 2 choices.

Cosmopolitan
Lillet G&T
Russian Sunset
Singapore Sling





Beverages on Consumption

SPARKLING

	GLASS	BOTTLE
Morgan's Bay Sparkling Cuvée SA	\$9.50	\$39
Taltarni T-Series Pinot Noir Chardonnay Vic		\$49
T'Gallant Sparkling Prosecco		\$49
Domaine Chandon Brut NV		\$52

WHITE WINE

Morgan's Bay Chardonnay SA	\$9.50	\$39
Morgan's Bay Semillon Sauvignon Blanc SA	\$9.50	\$39
Bremerton Betty & Lu Sauvignon Blanc SA		\$49
Oakridge 'Over the Shoulder' Chardonnay Yarra Valley		\$49
Brown Brothers Moscato		\$43

ROSÉ

Wild Flower Rosé WA		\$45
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RED WINE

	GLASS	BOTTLE
Morgan's Bay Shiraz Cabernet SA	\$9.50	\$39
Morgan's Bay Cabernet Merlot SA	\$9.50	\$39
T'Gallant Juliet Pinot Noir Vic		\$46
Rymill The Dark Horse Cabernet Sauvignon SA		\$49
Hancock & Hancock McLaren Vale Shiraz SA		\$49

BEER/CIDER

Cascade Premium Light		\$7.50
Carlton Draught		\$9
Somersby Apple Cider		\$9.50
Mountain Goat		\$9
Asahi		\$12

SOFT

Schweppes soft drinks		\$4.50
Juice		\$4.50
Banks Botanicals		\$11
Canned Water		\$5

A minimum spend and labour fee is applicable with beverages on consumption.



EXPERIENCES

When booking a function at one of our beautiful Zoos,
you can also add a unique animal experience.

All experiences are booked with a food and beverage package additional to the cost and are only available during daylight savings and in the evening. Most options are available to book between 5pm until 6.30pm for a 7-7.30pm finish.

Terms and conditions* apply.



Melbourne Zoo

Werribee Open Range Zoo

*21 days' notice required for booking experiences. Booking not available on event nights.

Melbourne Zoo

AFRICAN SUNSET

Drinks and canapés with a feed and keeper talk located with the Giraffes.
Max. 200 guests from \$695

15 TONNES OF FUN

Located at the Trail of the Elephants and adjacent aviary space, drinks and canapés with an elephant scatter feed and talk.
Max. 50 guests from \$1,295

SUMATRAN SUNSET

Drinks and canapés with a tiger feed/enrichment set up near the viewing window and with a keeper talk. Max. 80 guests from \$2,395

TEMPTATION

Located in Reptile House, enjoy drinks and canapés and an animal viewing.
Max. 80 guests from \$1,195

KINGS OF THE JUNGLE

Located at the Lion Gorge with a scatter feed and keeper talk.
Max. 150 guests from \$2,395

IN THE DEEP

Perfect for larger groups, with access to the deep at Wild Sea and all animal exhibits including a seal presentation.
Max. 300 guests from \$1,195

LEMUR WALKTHROUGH

Access to the Lemur walkthrough and includes a scatter feed and keeper talk.
Max. 100 guests from \$1,195

MZ experiences prices vary dependant on the day of the week.

Werribee Open Range Zoo

MEERKATS

Includes a 30 minute keeper talk when hiring the Meerkat Bistro after hours. \$900

HIPPO BEACH

Drinks and canapés in this amazing location includes hire of the space and a 30 minute hippo keeper talk, while watching the sunset.
Max. 150 guests \$2,000

AFRICAN RIVER TRAIL TWILIGHT WALK

Includes Vervet Monkeys, African Wild dogs, Lions, Hippos & Cheetahs and includes a 30 minute keeper talk at either an animal of choice or our keeper can roam answering any questions.
Max. 500 guests \$2,200

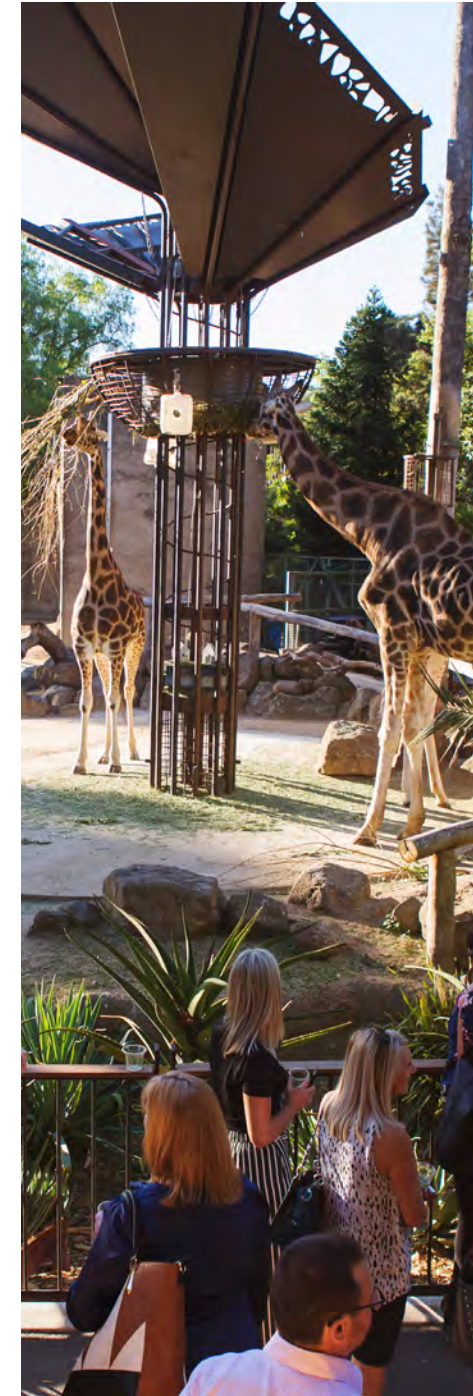
AFTER HOURS SAFARI TOUR

Private 40 minute Safari bus tour for up to 132 people. Additional buses can be added from \$525. Max. 132 guests \$2,500

AFTER HOURS DELUXE SAFARI ADVENTURE

Private 75 minute Deluxe Safari tour for up to 20 guests. Additional buses can be added from \$525. Max. 20 guests per bus \$2,500

Drinks and canapés are an additional cost for all experiences.



VENUES

Zoo Events offer elegant function rooms to accommodate any style and size of gathering. All our function rooms and outdoor spaces can host a large number of different types of functions for small and large groups, both indoor and outdoor.

For more information and images visit zooevents.com.au

Rainforest Room

STANDING: 108

SEATED: 80

CABARET: 56

U SHAPE: 24

The Rainforest Room is a location of pure beauty. With views overlooking the lake and two separate outdoor terraces, this venue even has its own private animal exhibit — the playful Tamarin monkeys.

With cathedral like ceilings, this light filled room has floor to ceiling windows, an inbuilt dance floor, screen, projector and can also be divided into two sections to cater for smaller gatherings. Perfect for conferences, cocktail parties, seated lunches and dinners as well as a perfect location for wedding receptions.



Bong Su Room

STANDING: 144

SEATED: 120

CABARET: 96

U SHAPE: 30

At the heart of the Elephant Trail lies the Bong Su Room. With its indoor and outdoor spaces, floor to ceiling windows, bold dark timber panelling, private views over our animal exhibit, and hidden location among the bamboo forest, the Bong Su Room is an experience.

This room is perfect for conferences with an inbuilt screen and projector, seated lunches and dinners, wedding receptions and birthday celebrations.



Leopard Lodge

STANDING: 375

SEATED: 240

CABARET: 176

THEATRE: 350

Situated close to the Carnivores' Trail, the Leopard Lodge is the largest and most versatile of our function rooms.

Close to the Railgate entrance and public transport, this function room has an inbuilt screen and projector, indoor greenery, sliding doors to the adjacent outdoor terrace and green room. This space is perfect for family days, seated lunches, dinners and conferencing.



Lakeside Room

STANDING: 120

SEATED: 80

With picturesque views over the award-winning Japanese Garden and lake, the Lakeside Room is an evening only venue available to hire after 6.30pm. It also features an outdoor terrace connecting to the main function room.



M Pavilion

STANDING: 120

SEATED: 60

The M Pavilion is an architecturally designed outdoor space for groups to use as a base for the day. This structure comes with tables and chairs for 40 people and is located in Carousel Park — perfect for those groups with children. The planter boxes and greenery create a private area for your own oasis within the zoo.



MELBOURNE ZOO

Giraffe Deck

STANDING: 100

SEATED: 50

Perfect for a cocktail event, the Giraffe Deck is a striking outdoor space with direct views into the giraffe enclosure. A cover provides protection from the weather when needed, and a 100 guest capacity means that parties of varying styles and sizes can all be accommodated. Only available to hire from 6pm onwards.



GIRAFFE DECK

Lawn & Pavilions

STANDING: 100 PER LAWN

SEATED: 50 PER PAVILION

The four lawns and six Pavilions scattered throughout the Melbourne Zoo grounds are just right for a casual outdoor function. Perfect for our Family day BBQ package, plenty of entertainment and outdoor furniture can be hired for use in these spaces and customised to your event style.



VARIOUS LAWN AREAS

Platypus Lawn

STANDING: 200

The natural surrounds of the Platypus Lawn are ideal for an outdoor function. Furniture can be hired as well as marquees or umbrellas to create a beautiful destination amongst the stunning gardens.



PLATYPUS LAWN

Butterfly House

STANDING: 80 - 430

The Butterfly House is a gorgeous backdrop for your event, allowing you to be amongst the colours and life of the butterflies. You can enjoy a cocktail occasion in this space, or for larger events, the Butterfly Atrium is also available.



PAVILION



Meerkat Room

STANDING: 300

SEATED: 120

The Meerkat Room features floor to ceiling windows looking onto the playful Meerkat exhibit, giving you a truly unique backdrop to your function. With a deck overlooking Lakeside Cove and the gorilla exhibit in the distance, this venue is sure to impress with the African animals enhancing the overall exotic atmosphere.

Slumber Dining Hut

STANDING: 60

SEATED: 30

U SHAPE: 14

The exclusive Slumber Dining Hut is ideal for more intimate affairs, such as team building days and planning days, leadership retreats and cosy birthday lunches.

Featuring picturesque views over the Savannah, and a private outdoor area with a firepit, this is an excellent venue to spend time connecting with family, friends or colleagues while enjoying sumptuous dining and stunning vistas.

Chongola Hut

STANDING: 120

SEATED: 60

For private gatherings with a more relaxed casual atmosphere, the Chongola Hut is a rustic space with an African flavour. This undercover outdoor venue features picnic tables and seating for around 40 — perfect for drinks and canapes, or even a simple BBQ with friends and family.



MEERKAT ROOM



MEERKAT ROOM



SLUMBER DINING HUT



CHONGOLA HUT

Hippo Beach

STANDING: 175

SEATED: 80

Ideal for larger celebrations with drinks and canapés, Hippo Beach can comfortably accommodate large groups and features a close-up backdrop of splashing hippopotamuses. This venue is sure to leave a lasting impression with guests of all ages and is available in the evening only. Available to hire from 5pm–8.30pm.



Secret Garden

STANDING: 120

This lovely space as the name suggests is tucked away and surrounded by beautiful greenery and gardens. This private outdoor area can be used for cocktail functions and outdoor furniture, and marquees can be hired if required.

African Kia Lawn

STANDING: 1500

SEATED: 800

The African Kia provides a beautiful outdoor setting with a large manicured lawn surrounded by authentic African styled huts. For large parties, the entire African Kia can be booked. This is a perfect venue for family days and corporate events, or full hire of the zoo with its lawn providing an ideal space for children to play.



BY ZOO EVENTS

If you are considering hosting an event with us at Melbourne Zoo or Werribee Open Range Zoo, feel free to get in touch to book a tour or request a quote.

(03) 9285 9440 | zooevents@restaurantassociates.com.au

Prices inclusive of GST and subject to change.

MELBOURNE ZOO

Elliot Avenue, Parkville, VIC 3052

WERRIBEE OPEN RANGE ZOO

K Road, Werribee, VIC 3030



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