



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.



CEREMONY AND RECEPTION WEDDING PACKAGE

Hire charge: \$1,000

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
- 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

**Only available on the Savannah Lawns*

**Terms and conditions apply for Animal Encounters*





Image: Courtney & Alex - Snaps by Maddie Williams

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

180 guests banquet style / 220 cocktail style



Image: Gabby & Ryan – Amy Allen Create Co

ELOPEMENT PACKAGES

Hire charge: \$1,250

1.5 hour package

Package includes

- Wedding arbour*
- Registry table and chairs
- Seating for 20 guests
- Glass of bubbly or sparkling water per guests
- Grazing board

**Maximum 20 guests*

**Only available at specific locations*

PLATINUM MENU

\$109.00 per adult

Canapés

Please choose four selections for canapé service

Lemon, thyme, spinach and mozzarella arancini (v)

Zucchini carrot and halloumi fritters with herb labneh (gf) (v)

Wonton cups with Thai shredded chicken salad

Beef and mushroom meatball with truffle aioli (gf)

Potato skins filled with shaved beef and chimi churri (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 (gf) (df)

Squid and chorizo arancini with aioli

Mini sausage rolls with pork fennel seed and caramelized onion

Entrée

Please choose two selections for alternate serve

Chicken and chorizo croquette with romesco sauce and rocket

Bruschetta with whipped garlic, Persian fetta, blistered vine tomatoes, prosciutto and asparagus

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

Smoked salmon dill and lemon cream terrine with bread crisps

Mains

Please choose two selections for alternate serve

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

Please choose two selections for alternate serve

Blueberry and buttermilk panna cotta with lemon brownie

Warm caramel and apple pudding served with toffee ice cream

Banoffee tart with fresh banana and dulce de leche tart with Lillie Big Dairy Co double cream

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)

Vanilla cointreau with ciclian orange cake

Callebaut white chocolate cheesecake with espresso soil and caramel sauce

Pistachio, raspberry and rosewater semifreddo on oat cookie crumb

Passionfruit and coconut crème caramel



DELUXE MENU

\$89.00 per adult

Canapés

Please choose four selections for canapé service

Beef and mushroom meatball with truffle aioli (gf)

Chorizo and prawn skewer with paprika aioli

Potato skins filled with shaved beef and chimi churri

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

Mini sausage rolls with pork fennel seed and caramelized onion

Mains

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

Scotch filled, potato and leek gratin, green beans and topped with port jus

Skin on roasted chicken breast supreme with mushroom and pea risotto

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

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

Dessert

Wedding cake served with ice cream or cream



CLASSIC MENU

\$79.00 per adult

Grazing board*

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*

Mains

Please choose two selections for share platter service

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

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

Sides

Broccolini

Honey Dutch carrots

Dessert

Wedding cake served as dessert with ice cream





Image: Amy Louise Photography

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

\$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 Sunday

Ice cream with chocolate cake and lollies

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.

COCKTAIL HOUR

\$39.00 per adult

Select three (3) cocktails from our menu to be served to your guests for an hour of your choosing

PACKAGES

Non-alcoholic package

3 hour service | \$24.00 per person

Includes a selection of soft drink and juices

Alcoholic package

3 hour service | \$59.00 per person

Includes a selection of house beer, house wine, house cider, soft drink and juice.





Image: Katherin & Josh – Nicole Drew Photography

BRIDAL AND BUCKS PACKAGES

HIGH TEA

1.5 hour package | *\$35.00 per person*

Delicious and fun, the perfect excuse for an indulgent gathering of friends.

Add bottomless mimosas for an additional *\$15.00 per person*.

**Minimum 20 adults per booking*

WINE AND CHEESE PAIRING

2 hour package

Enjoy a relaxed, self-guided experience after receiving a small introduction. The package includes a detailed tasting booklet for each guests.

4 cheeses paired with 4 wines –
\$49.00 per person

6 cheeses paired with 6 wines –
\$65.00 per person

Add a grazing board for an additional
\$15.00 per person

**Minimum 10 adults per booking*

SIP AND GRAZE

1.5 hour package

Graze over range of delectable sweet and savoury treats and sip on a mimosa as you celebrate with your nearest and dearest

Breakfast – *\$35 per adult | \$19 per child*

Lunch – *\$47 per adult | \$24 per child*

Dinner – *\$54 per adult | \$27 per child*

**Minimum 20 adults per booking*

**Children: 3 to 13 years*

CONTINUE THE CELEBRATION

REHEARSAL DINNER PACKAGE

Two course dinner | *\$39.00 per person*

Mains

Alternate serve

Chicken parmigiana

Grilled lemon herb chicken (gf)

Battered flathead

Rump steak 9gf0

Panko squid

All served with salad and fries or veggies and fries

Dessert

Alternate serve

Sticky toffee pudding and vanilla bean ice cream

Chocolate cake with salted caramel ice cream

Pavlova and cream with strawberries, banana and passionfruit

Citrus tart with cream

**Minimum 20 guests, maximum 50*

CELEBRATORY BREAKFAST

\$29.00 per person

Alternate serve

Bacon and scrambled eggs with hash brown, sourdough and roasted tomatoes

Smashed avocado on sourdough with grilled halloumi and blistered cherry tomatoes (v)

Eggs benedict with ham, spinach and hollandaise eggs

Buttermilk waffles with strawberries, ice cream and maple syrup

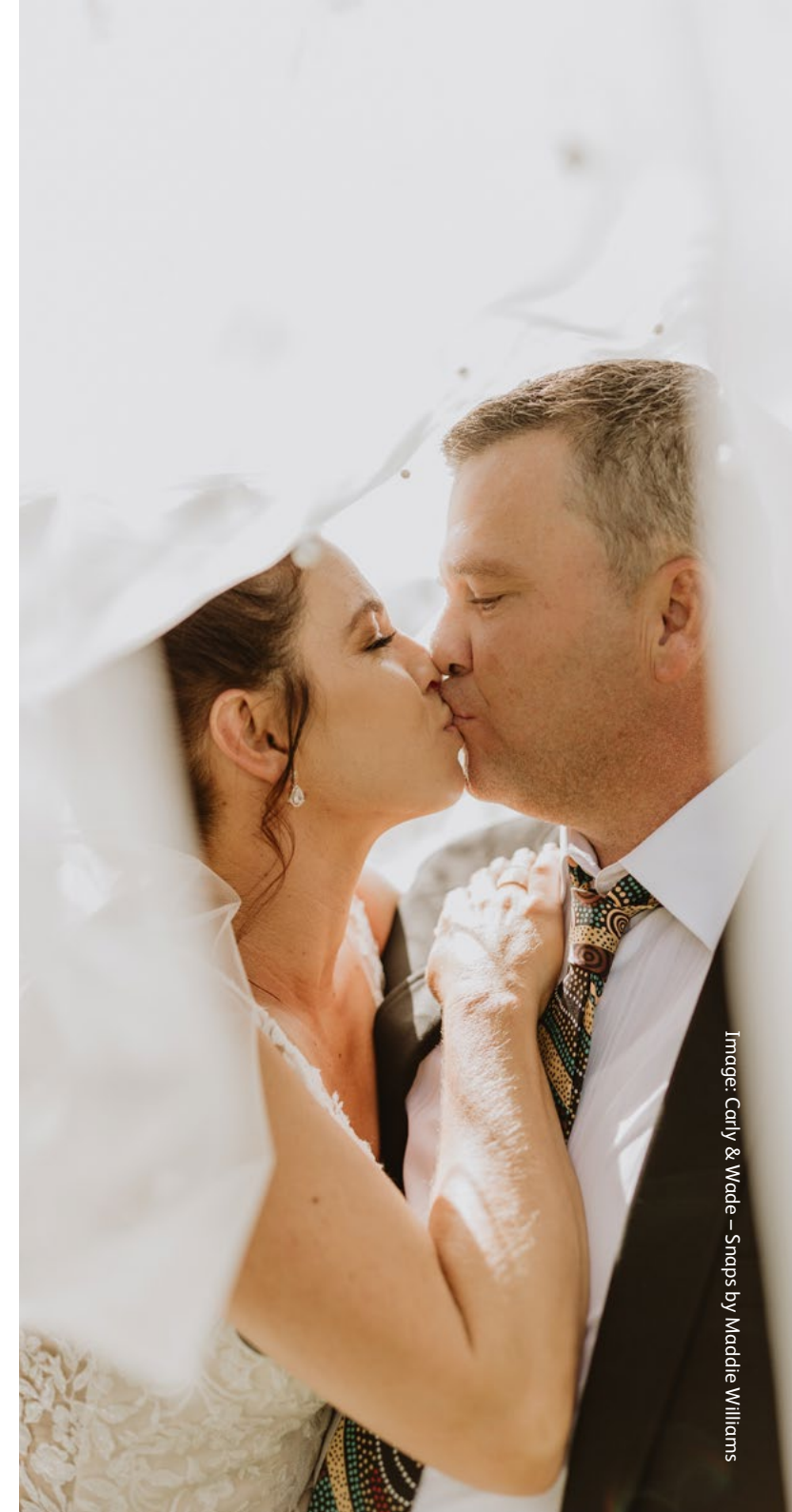
Includes a tea, coffee or juice

OR

enjoy a breakfast sip and graze with your nearest and dearest

**Minimum 20 guests*

**Children: 3 to 13 years*





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 – *from \$941.00**

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



Imager 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.

Savannah Cabins rate is \$269.00 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.



TARONGA WESTERN PLAINS ZOO

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