

Conferences and functions at the Savannah Function Centre

The Savannah Function Centre offers a unique location for your next conference, meeting or function.

Set in the grounds of Taronga Western Plains Zoo overlooking the beautiful Savannah Lake, the Savannah Function Centre provides a unique setting for all your conference and entertaining needs.

The Savannah Function Centre boasts a modernised look inside and out with four scenes of lighting to set your atmosphere, a gorgeous timber decking verandah as well as landscaped surrounds, water urns and a platform overlooking the Savannah Lake for an added touch of elegance.

In addition to the ideas contained in this package our team of event professionals can tailor a

conference or function package to suit your individual needs, ensuring you and your guests are delighted with the product we deliver.

Please ask your event coordinator for our current beverage menu. Please note guests are unable to bring their own alcohol into Taronga Western Plains Zoo.







Taronga Western Plains Zoo

	Room Hire	Room Capacity	
Savannah Room	\$330.00	Theatre - 180 Banquet – 140 U-shape - 60	Cocktail – 250 Classroom – 120
Giraffe Room	\$240.00	Theatre – 50 U-Shape – 25	Classroom – 25
Zoo Friends Building	\$240.00	Theatre – 30 Classroom – 25	U-Shape – 25
Amatek Terrace	\$240.00	Cocktail - 220	
Bakhita's Café and Amatek Terrace	\$220.00	Cocktail - 250	
Picnic Grounds (during opening hours)	\$420.00	Cocktail – 300	BBQ - 300

Minimum 20 delegates required for a day conference

Minimum 40 guests required for an evening event

Our conference and functions packages are inclusive of:

- Lectern and microphone
- Room set up including linen
- Complimentary parking
- Whiteboard and/or flipchart inclusive of markers
- Pens, notepads and mints

Free wifi is available in the Savannah Function Centre. A range of audio visual equipment such as a data projector, screen or lapel microphone is also available to hire from the Zoo. Please ask our event coordinator for a price list.

Taronga Western Plains Zoo also offers a hire service for chair covers at \$2.95 each, available in white or black for added convenience.



Taronga Western Plains Zoo



Our chefs are able to cater for your guests' special dietary requirements or tailored to your individual needs.

Please advise our events coordinator if you require special meals.

Taronga Western Plains Zoo also offers early morning walk and a range of zoo tour options.

A 10% discount is available on all tours, breakfast or dinner package options when booking a conference or function.

We look forward to working with you to ensure the success of your event. Please do not hesitate to contact our events coordinator on 02 6881 1438 or <u>savannahfc@zoo.nsw.gov.au</u>, if we can assist you further.







Taronga Western Plains Zoo

Half day conference package

\$40.00 per person

Inclusive of the following, as required

On arrival

Freshly brewed coffee, teas and infusions, chilled orange juice and iced water

Conference room set up

Room set up in style of your choice

Conference stationery

Conference pads and pens

Bowls of peppermints

Conference audio visual equipment

Lectern and microphone, whiteboard and flip chart

Optional - data projector is available for hire, ask our event coordinator.

Morning tea or Afternoon tea

Selection of plain and date scones

Freshly brewed coffee, tea and infusions, chilled orange juice and ice water

Stand up networking lunch

Selection from networking lunch menu

Freshly brewed coffee, tea and infusions, chilled orange juice and ice water

Other options

Sit down buffet lunch options from an additional \$10.00 per person. See buffet menu.

Unlimited soft drinks provided during lunch for an additional \$4.00 per person





Full day conference package

\$45.00 per person

Inclusive of the following, as required

On arrival

Freshly brewed coffee, teas and infusions, chilled orange juice and iced water

Conference room set up

Room set up in style of your choice

Conference stationery

Conference pads and pens

Bowls of peppermints

Conference audio visual equipment

Lectern and microphone, whiteboard and flip chart

Optional - data projector is available for hire, ask our event coordinator.

Morning tea

Selection of savoury filled croissants

Freshly brewed coffee, tea and infusions, chilled orange juice and ice water

Stand up networking lunch

Selection from networking lunch menu

Freshly brewed coffee, tea and infusions, chilled orange juice and ice water

Afternoon tea

A selection of plain and date scones with jams and cream Freshly brewed coffee, tea and infusions, chilled orange juice and ice water





Stand up networking lunch

Gourmet pie selection, sandwich triangles, selection of cakes and pastries, coffee, tea and chilled juices

or

Chef's selection of gourmet sandwiches including wraps, filled Turkish breads as well as sliced fruit platter, selection of cakes and pastries, coffee, tea and chilled juices

Optional extra

Mixed hot food platter features a selection of crispy squid rings, feta and spinach filo parcels, vegetable and black bean spring rolls and gourmet petit pies

\$45.00 per platter

Other options

Sit down buffet lunch options from an additional \$10.00 per person. See buffet menu.

Unlimited soft drinks provided during lunch for an additional \$4.00 per person







Conferences and functions menus

Tailor your own Conference Package

Coffee breaks for morning or afternoon tea

Freshly brewed coffee, tea and chilled fruit juices \$5.00 per person (includes infusions, hot chocolate, soy and skim milks) All day freshly brewed coffee, tea and chilled fruit juices \$15.00 per person (includes infusions, hot chocolate, soy and skim milks)

and/or

Choose from the following to accompany your coffee break for morning or afternoon tea.

Prices listed are per person.

Selection of sandwich triangles \$7.00

Savory filled croissants \$7.50

Assortment of mini quiches \$7.50

Selection of gourmet pies \$7.50

Sliced seasonal fruit platter \$7.50

Date and plain scones \$6.00

Lamingtons \$6.00

Selection of slices \$7.50

Assortment of sweet mini muffins \$7.50

Selection of Danish and pastries \$7.50

Selection of cakes \$7.50

Australian cheese with fresh and dried fruit served with water crackers \$9.00





Taronga Western Plains Zoo

Light lunch

Selection of sandwich triangles, fruit platter, coffee/tea and chilled juices

\$16.00 per person

Gourmet pie selection, sandwich triangles, selection of cakes, coffee/tea and chilled juices

\$19.00 per person

Gourmet sandwiches including wraps, filled Turkish breads as well as sliced fruit platter,

selection of cakes, coffee/tea and chilled juices

\$22.00 per person

Optional extra

Mixed hot food platter features a selection of crispy squid rings, feta and spinach filo parcels, vegetable and black bean spring rolls and gourmet petit pies

\$45.00 per platter

Breakfast

The Savannah Function Centre offers a selection of breakfast options to suit every occasion and is a magical start to the day as you overlook the picturesque Savannah Lake.

Our staff can also arrange an Early Morning Walk prior to breakfast for your delegates. The Early Morning Walk is a leisurely, guided, behind-the-scenes experience where guests will be escorted by one of our volunteers to off-limit areas and come face to face with some of the Zoo's endangered and exotic wildlife. Ask our event coordinator for more information.











Breakfast Menu

Continental

(One hour service) Cost \$10 per person A continental breakfast featuring a selection of cereals, fruit cups, toast and condiments Fruit juices

Buffet

(Two hour service) Cost \$25 per person

A buffet breakfast featuring a selection of eggs, bacon, sausages and tomatoes A selection of cereals, preserved peaches and pears, toast and condiments Accompanied by coffee, tea and chilled juices

Executive Breakfast

(Two hour alternative service) Cost \$30 per person

Breakfast ragout with crispy prosciutto and soft poached egg

Bacon and mushroom tart with roma tomato and rocket salad

Accompanied by a fruit platter to tables and individual yoghurt cups along with coffee, tea and chilled juices

This can be incorporated into your conference package or the morning after a wedding. Breakfast can be served on either the terrace, grassed lawns, alfresco area or Savannah Function Centre.





Canapés

\$25 per person

Please select five canapés for one hour service Oysters - natural or Kilpatrick Sweet chili and sesame prawn skewers Panko squid rings with aioli Smoked Salmon blinis Fish and chips in a paper cup Roast beef in mini Yorkshire pudding Duck and hoisin on cucumber with orange Prosciutto, melon and basil on a fork Open mini hamburgers Smoked lamb on crout with onion relish Satay chicken skewers Mini waldorf in a spoon (v) Feta and zucchini frittata (v) Mushroom tartlets (v) Bocconcini, cherry tomato and basil skewers (v) Bruschetta with pesto (v)









BBQ Buffet menu

Savannah Function Centre

Taronga Western Plains Zoo

\$45 per person			
Includes bread rolls, fruit platter and a selection of cakes			
Select three of the following options			
Beef rissoles			
Minute steak			
Prawn and sesame skewers			
Herb and garlic sausages			
Rosemary and lamb sausages			
Satay chicken skewers			
Sticky pork ribs			
Vegetable skewers			
Select four of the following options			
Crisp Garden salad			
Fresh Coleslaw			
Mustard Potato salad			
Creamy Pasta salad			
Roast root vegetable salad			
Steamed seasonal vegetables			
Buttered Almond Beans			
Honey and Sesame Carrots			
Baked potato gratin			
Roast buttered corn cobs			
Baked jacket potatoes with sour cream and cheese			







Buffet Menu

\$50.00 per person or \$10.00 per person with a conference package (as lunch option)

Select two of the following main options

Osso Bucco with gremolata

Chicken and mushroom pot pie

Scotch fillet with red wine jus

Roast lamb with mint sauce

Roasted vegetable frittata (v)

Pork cutlets with apple sauce

Select four of the following side options Potato gratin Garlic and rosemary chat potatoes

Steamed seasonal vegetables

Greek salad

Caesar salad

Creamy mash potato

Pea and zucchini risotto

Select one of the following dessert options

Fruit and Cheese Platter featuring a selection of Australian cheese and seasonal fruits Dessert Platter featuring a selection of gourmet cakes





Day and evening functions menu

\$70.00 per person

(includes one hour service of canapés)

Entrees

Please choose two selections for alternate serve

Chicken, prosciutto and leek terrine with spiced pears Sliced beef fillet and julienne salad with a spicy plum sauce Onion relish, sun-dried tomato and Mudgee feta tart with smoked lamb Sauteed king prawns in a Thai coconut curry with steamed jasmine rice Savannah style caesar salad Crispy pork belly with fennel and orange salad Prawn, avocado, cos lettuce with marie rose sauce Trout with tomato, olive and bread salad

Main fare

Please choose two selections for alternate serve

Sirloin steak with potato gratin, steamed asparagus topped with paprika and cognac sauce Herb crusted lamb rack served with sage butter bok choy and crispy kumara shards Chicken supreme stuffed with semi-dried tomato and cream cheese on kumara rosti with herbed garlic sauce

Roasted chicken breast topped with a creamy honey mustard sauce on a pumpkin and spinach risotto Walnut crusted pork with a trio of roasted vegetables and apple brandy cream sauce Rib eye with potato and chive crisps topped with olive and anchovy butter Atlantic salmon on parsnip and cauliflower puree topped with fried leek Parmesan crumbed dory with smashed potatoes and beans













Dessert

Please choose two selections for alternate serve Chocolate almond torte with ganache and orange anglaise Apple and date crumble with almond ice cream Lemon tart with soft meringue Honey and pistachio cheesecake with pistachio praline Fig and walnut meringue served with Chantilly cream Chocolate tiramisu with macerated strawberries White chocolate pannacotta with berry coulis Coconut and passionfruit crème brulee with biscoti

Special dietary requirements

Our staff are happy to cater for all of your guests dietary needs. Please speak to our Function Coordinator to discuss any dietary requirements.

Tea, coffee and mints

Freshly brewed coffee, tea and infusions

Children's Menu

\$37.50 per child under 15 years. Children under 2 years dine free of charge

Main fare

Please choose two selections for alternate serve

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

Pan fried sirloin steak served with fried, salad and your choice of sauce

Chicken nuggets served with fries and side salad

Deep fried goujons of fish with tartare sauce served with fries and side salad

Desserts

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

