Weddings

MELBOURNE ZOO / WERRIBEE OPEN RANGE ZOO

BY ZOO EVENTS

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Flower Crown Workshop

By The Gathering Florist

The Gathering Florist are a team of fabulous florists who love sharing their flower magic skills with other flower lovers! We are bubbly & fun who love getting in front of a group of like-minded ladies to teach our flower crown workshops

The Flower Crown Workshop is all about having fun & learning a new skill.

We start with a short demonstration & explain how to wire the stunning flowers. We go over all the steps on how to design & construct a flower crown.

Our workshop runs for a full hour & once completed your guests can wear their pretty crowns for the remainder of the day.

We are hands on so if anyone is having difficulties we are more than happy to finish their crown!

High Tea Menu

Served with a glass of sparkling wine, orange juice, tea & coffee.

Savoury Items

Parmesan & rosemary mini polenta cakes

Smoked salmon & Spanish paprika crème fraiche ribbon sandwiches

Compressed cucumber & lemon myrtle ribbon sandwiches

Roasted honey ham & grain mustard ribbon sandwiches

Gippsland blue roulade

Silverbeet, feta & cherry tomato mini quiche

Salmon tartare on rye

House baked parmesan & thyme straws

Sweet Items

Warm scones with house made preserves & cream

Viennese whirls

Peanut butter & salted caramel mini tarts

Mini lemon citron tart

White, dark & mocha ganache cup

French delice fancies



Melbourne Zoo

CEREMONY SITE	CAPACITY	INCLUSIONS & CONDITIONS
Japanese Garden	80	16 white folding chairsSashes to line the aisle
Platypus Lawn	240	22 white folding chairsRed or ivory aisle carpetSashes to line the aisle
Moreton Bay Fig Tree	150	 22 white folding chairs Red or ivory aisle carpet Sashes to line the aisle
Giraffe Deck	50	16 white folding chairsSashes to line the aisleOnly available after 5.30pmSecurity charges apply
Butterfly House	80	 Additional Cost \$1,500 Only available after 5.30pm 16 white folding chairs Sashes to line the aisle Security charges apply
Aus Bush	100	Additional Cost \$1,10022 white folding chairsRed or ivory aisle carpet

Werribee Open Range Zoo

CEREMONY SITE	CAPACITY	INCLUSIONS & CONDITIONS
Gorilla Viewing Platform	100	22 white folding chairsRed or ivory aisle carpetSashes to line the asile
Secret Garden	100	22 white folding chairsRed or ivory aisle carpetSashes to line the asile



Melbourne Zoo

RECEPTION SITE	CAPACITY	INCLUSIONS & CONDITIONS
Rainforest Room	Seated 80 Cocktail 130	With its very own private animal exhibit, bridal suite and cathedral ceilings filling the space with natural light, the Rainforest Room is the perfect location for your wedding reception. Let your guests be truly immersed in the beauty and atmosphere of the Melbourne Zoo as they appreciate the Tamarin Monkeys in their natural habitat.
Lakeside Room	Seated 80 Cocktail 120	Overlooking the award winning Japanese Garden and Lake, the Lakeside Room and Terrace offer a perfect location for a wedding. Pre-dinner drinks, cocktails and canapés can be enjoyed on the Terrace before guests move inside for dining and entertainment.
Bong Su Room	Seated 120 Cocktail 200	Your guests will embark on a wonderful journey twisting through the lush bamboo forest to reach the South East Asian inspired venue. Located in the heart of the Elephant Trail the area also allows for pre-dinner drinks on the Mek Kapah Terrace on warm nights. The Bong Su Room is generously sized, elegant and ideal for animal lovers with guests being able to enjoy their own private animal exhibit of tree kangaroos during your reception.
Leopard Lodge	Seated 240 Cocktail 500	The Leopard Lodge is an exciting custom built structure with the ability to cater for up to 500 guests (cocktail). With it's very own bridal suite, the Leopard Lodge is conveniently located at the rear Rail Gate entrance of the Zoo with public transport close by. Looking out onto the beautiful gardens and lower lawns it is closest to the brand new Carnivore's Trail and guests may even hear the lions roaring on occasion.

Werribee Open Range Zoo

RECEPTION SITE	CAPACITY	INCLUSIONS & CONDITIONS
Meerkat Room	Seated 160 Cocktail 300	The Meerkat Room features floor to ceiling windows looking onto the playful meerkat exhibit giving you a truly unique backdrop to your special day. With a deck overlooking Lakeside Cove and the gorilla exhibit in the distance, this venue is sure to impress, seating 160 guests comfortably, or 300 guests for standing cocktails and canapés. The meerkats at play in the background lend a joyful ambience to any event, with the surrounding African animals enhancing the overall exotic atmosphere.



Entree

Turmeric & saffron tempura Lebanese eggplant served on a kaffir lime leaf & chilli flat noddle salad V House smoked green tea barramundi with celeriac rémoulade, yuzu dressing Seared queen scallops with a crunchy pink lady & pancetta salad, lemon & thyme dressing Ham hock terrine with cornichons, mustard aioli & toasted brioche

Premium upgrades \$6.25pp

Asparagus & pea risotto with crispy kale & parmesan shavings V

Chargrilled baby octopus with citrus fennel, crispy capers & orange salad ©F

Wagyu bresaola, fresh horseradish, shaved pear & Cypriot black salt crème fraiche ©F

Peruvian inspired kingfish tartare, with hickory smoked Victorian carrot puree & micro herb salad ©F

Main

Whole roasted lemon & thyme poussin, with sherry braised red cabbage & lemon chat potatoes GPB raised lamb shoulder, with hickory smoked mashed potato, served on chargrilled eggplant GPP umpkin gnocchi, baby spinach, sun blushed tomato cream sauce with pecorino crisps WPD 16 hour braised blade of Gippsland beef with duck fat roasted potatoes & pumpkin, pinot noir jus GPD Honey & ginger roasted goldband snapper, crushed lemon kipfler potato & cavolo nero

Premium Upgrades \$8.50pp

Glacier 51 Patagonian toothfish with lemon myrtle chicory & squid ink orzo Roasted rack of Victorian lamb, du puy lentils, cavolo nero with balsamic jus

Dessert

Our signature dessert – cardamom pavlova with pear & cinnamon compote

Zoo Bakery lemon curd tart with a blood orange tuile

Aperol spritz cheesecake with a blood orange tuile

White chocolate panna cotta with cardamom shortbread

Dark chocolate torte with raspberry dust & Cointreau jelly



Main

Western Plains crispy pork belly served with pan juices @

16 hour braised blade of Gippsland beef with a pinot noir jus GF

Honey & ginger roasted goldband snapper with a yuzu dressing GF

Whole roasted lemon & thyme poussin GF

Slow braised Victorian lamb shoulder with a red wine jus @

Pumpkin gnocchi, baby spinach, sun blushed tomato cream sauce with pecorino crisps 🕡

Sides

Duck fat roasted potatoes & pumpkin V GF



Celeriac pomme puree V GF



Balsamic braised cavalo nero V GF



Sherry braised red cabbage V GF



Hickory smoked mashed potato (V) GF



Seasonal greens W GF



Crushed lemon kifler potato V GF



Red cabbage & sultana slaw with toasted pumpkin seeds with yoghurt & dill V GF

Mixed leafy green salad V GF



Four bean & roasted beetroot salad with dressed

mixed leaves V GF

Grain salad with sun blushed tomato & fresh spinach leaves V GF

Roving Dessert

Viennese whirls V

Peanut butter & salted caramel mini tarts V



White, dark & mocha ganache cup

French delice fancies V

Macarons V

Mini waffle with cheesecake & raspberry cream V





Cold Canapes

Polenta corn cakes, sun blushed tomato, goat's curd & black olives V GF

Selection of sushi served with soy, wasabi & pickled ginger

Soy & chilli marinated tofu & pickled ginger in betel leaves V

Compressed lemon myrtle cucumber with black pepper goat's curd V

Scotch quail eggs with dijon & thyme mayo

Cod brandade & olive tapenade on rye shards

Goat's curd mini tart with red onion jam V

Harissa spiced chicken lollipops

Pickled beetroot & gorgonzola salad flatbread



Zoo Bakery meat pies with homemade tomato sauce

Our signature Japanese fried chicken served with a Sriracha dip

Moroccan sweet potato pastries with a harissa kick V

Crispy smoked eel with beetroot crème fraiche @

Spinach, feta & olive quiche V

Salt cod fritters with lime salt & aioli

Grazing

Tempura whiting served in a black bun with wasabi mayo

Korean braised beef short rib steamed bun with pickled carrot & burnt chilli mayo

Western Plains soy & garlic pork belly with a flat noodle & coriander salad

Miniature gourmet bangers & mash with red onion chutney

The Melbourne Zoo falafel slider V

Sweet Canapes

Mini pavlovas, passionfruit curd & cream @



Profiteroles filled with amaretto custard

Lemon tartlet

Chocolate tartlet

Chocolate walnut brownie

Macarons

Mini waffle with cheesecake cream

Mini chocolate mousse GF



Mini coconut tapioca with mango GF



... Cocktail Reception



Entree

Turmeric & saffron tempura Lebanese eggplant served on a kaffir lime leaf & chilli flat noodle salad V
Ham hock terrine with cornichons, mustard aioli & toasted brioche

Asparagus & pea risotto with crispy kale & parmesan shavings V

Main

Braised lamb shoulder with hickory smoked mashed potato served on chargrilled eggplant @

Pumpkin gnocchi, baby spinach, sun blushed tomato cream sauce with pecorino crisps V

16 hour braised blade of Gippsland beef with duck fat roasted potatoes & pumpkin, pinot noir jus @

Dessert

Our signature dessert – cardamom pavlova with pear & cinnamon compote V GF

Zoo Bakery lemon curd tart with a blood orange tuile V

Aperol spritz cheesecake with orange scented cream



Standard Beverage Package

Morgan's Bay Sparkling Cuvee

Morgan's Bay Chardonnay or Semillon Sauvignon Blanc

Morgan's Bay Shiraz Cabernet or Cabernet Merlot

Carlton Draught

Carlton Light

Selection of Schweppes soft drinks

Orange juice

Premium Beverage Package

Seppelt Fleur de Lys Chardonnay Pinot Noir

821 South Sauvignon Blanc

Truvee Pinot Gris

T'Gallant Juliet Pinot Noir

Seppelt The Drives Shiraz

Crown Lager

Carlton Light

Selection of Schweppes soft drinks

Orange juice

Best of Victoria Package

Shadowfax 2013 Shiraz

Shadowfax 2016 Geelong Chardonnay

Shadowfax 2016 Geelong Pinot Gris

Shadowfax 2017 Minnow Rose

King Valley Prosecco

Lazy Yak

Carlton Light

Selection of Schweppes soft drinks

Orange juice

Beer & Cider Upgrades

Lazy Yak

Corona

Crown Lager

Little Green Apple Cider



Additions

- Alternate drop \$5pp per course
- Additional course \$20pp
- ½ hour beverage package \$11pp
- Children's meal \$50pp (2 12 yrs)
- Supplier meals \$50 each
- Pre entrée platter to the table on arrival
 - Italian & Spanish salumi board \$10pp
 - Middle Eastern dips & Turkish bread \$7pp
- Side dishes \$8.00 each (suggest 2 per table)
 - Baby cos leaves dressed with Caesar dressing
 - Glazed green beans, shallots & verjuice
 - Roasted kipflers with rosemary & garlic salt
- Desserts
 - Zoo made macarons \$3.50pp
 - Assorted petit fours (2pp) \$5.50pp
 - A selection of some of the finest Victorian cheeses served with quince paste, lavosh biscuits & semi freddo grapes \$10pp
 - Dessert station \$15pp

- Melbourne Zoo experiences
 - Giraffe wedding photography (couple only) \$895
 - Carousel photography (bridal party only) \$385
- Werribee Open Range Zoo experiences
 - Giraffe wedding photography (couple only) \$1000
 - Serval photography experience \$500
- Please speak with your Wedding Coordinator regarding:
 - Upgraded furniture packages
 - Cake, donut and cupcake options



SUPPLIER	CONTACT DETAILS
AUDIO VISUAL	
Myles Audio Visual	ph: (03) 9429 2058 e: dino@mylesav.com.au w: www.mylesav.com.au
CAKES	
Melbourne Zoo Bakery	ph: (03) 9285 9440 e: melbournezoofunctions@restaurantassociates.com.au w: www.melbournezooevents.com.au
EVENT STYLIST	
Weddings of Distinction (decor)	ph: (03) 9699 3330 e: info@weddingsofdistinction.com.au w: www.weddingsofdistinction.com.au
Feel Good Events (fairy lights)	ph: 1300 134 493 e: dance@feelgoodevents.com.au w: www.feelgoodevents.com.au
FLORISTS	
Flower Flower	ph: (03) 9489 6373 e: orders@flowerflower.com.au w: www.flowerflower.com.au
Strathmore Flowers	ph: (03) 9379 6264 e: strathmoreflowers@bigpond.com w: www.strathmoreflowers.com.au
FURNITURE & MARQUEE HIRE	
Complete Function Hire	ph: (03) 9699 9935 e: cam@cfhhire.com.au w: www.cfhire.com.au

...Wedding Recommendations

SUPPLIER	CONTACT DETAILS
MARRIAGE CELEBRANTS	
Julia's Celebrant Agency	ph: 0402 916 245 e: hello@jcacelebrants.com w: www.juliascelebrantagency.com
Kim Walsh J.P	ph: 0408 317 324 e: kimwalsh_jp@iprimus.com.au w: www.celebrantsaustralia.asn.au/kim
Mike Larkin	ph: 0478 676 507 e: mike@mikelarkan.com.au w: www.mikelarkan.com.au
MUSIC	
Icon Entertainment	ph: (03) 9686 4776 e: callum@iconent.com.au w: www.iconent.com.au
Entertainment Plus	ph: 0410 105 542 e: pete@djpeterd.com.au w: www.djpeterd.com.au
OTHER	
POPS - Premium Ice Popsicles Frozen Champagne & Cocktail Ice Popsicles	ph: 0404 138 196 e: australia@wearepops.com w: www.wearepops.com/australia/
Frohm Invitations, stationary & bonbonnaiere	ph: 0413 999 922 e: patricia@frohm.com.au w: www.frohm.com.au
Jeda Vu – MUA & Hairstylist Hair and Makeup	ph: 0433 071 045 e: jen@jedav.com w: www.jedavu.com.au
РНОТО ВООТН	
Poppys Place	ph: 0474 582 255 e: ask@poppysplace.com.au w: www.poppysplace.com.au

SUPPLIER	CONTACT DETAILS	
PHOTOGRAPHY		
MB Captured	ph: 0407 334 559 e: mbcaptured@gmail.com w: www.mbcaptured.com	
ATEIA Photography	ph: 1300 558 446 e: info@ateiaphotography.com.au w: www.ateiaphotography.com.au	
Mark Davis	ph: 0423 965 771 e: markdavisphotographer@gmail.com w: www.markdavisphotography.com.au	
VIDEOGRAPHY		
Video Boutique	ph: 03 9044 6547 e: info@videoboutique.com.au w: www.videoboutique.com.au	
WEDDING CARS		
Always Classic Cars	ph: 03 9898 2889 e: info@alwaysclassiccars.com.au w: www.alwaysclassiccars.com.au	
Kombi Love	ph: 0474 208 801 e: Stephen@kombilove.com.au w: www.kombilove.com.au	

... Wedding Recommendations



Wedding Photos

Have a think about where you would like to have your wedding photos taken, it's always a good idea to have your favourite spots in mind and we will do our best to make sure you get there in time. Even though you're at the zoo, photos with the animals inside their enclosures are not permitted – except with the giraffes (by booking only).

Animal Experiences

The Zoo offers an array of animal experiences for you and your guests to meet the animals on your special day. Enquire with your Wedding Coordinator.

Spare Shoes

Consider bringing a flat pair of shoes with you to change into while having your photos taken. It's about an hour and a half and not all of the paths around the Zoo are paved so your feet will thank you for it.

Wedding Day Emergency Kit

Make sure your bridesmaids have an emergency wedding kit for you on the day – bobby pins, bandaids, hair spray, sewing kit and safety pins etc – you just never know what you might need!

Decor

Confetti, rice, rose petals and balloons are not permitted within the Zoo grounds due to the possibility of damage and harm to the animals. Bubbles are a great alternative.

Bridal Suite

Each of our stunning reception venues includes a bridal suite for you to enjoy a private moment together throughout the day.



3	Months
	Confirm all of your suppliers including wedding vehicles, photographer and stylists
	Think about the timings you would like for the walk down the isle and signing the registry
	Choose your wedding songs
ΙŻ	Month
	Return completed wedding planner to your Wedding Coordinator
3	Weeks
	Finalise guest numbers with your Wedding Coordinator
	Organise a rehearsal with your coordinator in the weeks leading up to your wedding. Bookings are available from 4 pm on weekdays
2	Weeks
	Return signed wedding planner to your Wedding Coordinator
	Make final wedding payment
11	Yedding Day
	Relax and enjoy your special day touring the Zoo with canapes, sparkling wine and beer
	Take a moment after the ceremony just the two of you to take it all in!



3 Months
Receive wedding planner from Wedding Coordinator
Send out wedding invitations
Think about the timings you would like for speeches, cutting the cake and first dance
Book your suppliers and choose decor
Book the hotel for your wedding night
2 Months
Arrange menu tasting for seated receptions. They are available on weekdays by appointment
Select menu choices
1 Month
Return these 3 completed documents to your Wedding Coordinator:
Updated wedding planner
Floor plan
Table arrangement
Arrange a meeting with your Wedding Coordinator to go over the final details of your wedding day
Pick up your place cards and organise them in table number and seat order
Practice your first dance
3 Weeks
Call guests who haven't RSVP'd for the wedding and finalise guest numbers with your Wedding Coordinator
2 Weeks
Make final wedding payment
Return signed wedding planner to your Wedding Coordinator
Prepare your speeches
ı Week
Pack for your wedding night and honeymoon
Wedding Day
Relax and enjoy your special day. Don't forget to make use of the bridal suite for a minute alone!

... Reception Checklist

Get in Touch

If you are considering hosting an event with us at Melbourne Zoo or wish to discuss sponsorship opportunities, feel free to get in touch & book a spaces tour.

Phone: +61 3 9285 9440

Email: zooevents@restaurantassociates.com.au

zooevents.com.au

Melbourne Zoo Elliot Avenue, Parkville Victoria 3052

Werribee Open Range Zoo K Road, Werribee Victoria 3030

