

# Christmas at the Zoo

## MENUS



## ZOO EVENTS



## CHRISTMAS BBQ

Our take on the Christmas BBQ for corporate outdoor events. It offers everyone's favourite classics from the grill with Christmas desserts served to finish off your day. Minimum numbers are 30 adults and this menu is served with bio degradable cutlery and crockery. Add canapes on arrival, additional sides and a beverage package to complete the experience.

### MAINS

100% Australian beef and plant-based burgers

Tuscan grilled chicken LG

100% Australian beef sausages

Selection of bread & classic condiments

### SIDES

New season chat potato salad in zesty ranch dressing LG/VG

Classic coleslaw LG/VG

Pomegranate, cauli`flower & broccoli salad LG/VG

### DESSERT

Fruit mince tart V

Mini pavlova, summer berries & cream LG

### BEVERAGES

Water, soft drink and juice served during lunch

ADULTS \$65pp  
CHILDREN (2-12 YRS) \$40pp



# CHRISTMAS DINING TO SHARE

In the spirit of a family Christmas meal, this sharing menu invites your guests to socialize over dishes served to the middle of the table. Minimum numbers are 20 adults served in our beautiful function rooms or outdoor spaces. Additional options including canapes on arrival, floral centrepieces and theming can be added to enhance your Christmas dining experience.

## MAINS

Roasted turkey ballotine with fresh garden herbs LG

Braised lamb shoulder with honey, mustard & rosemary rub, sumac onion LG

## SIDES

New season chat potatoes roasted with confit garlic & fresh thyme LG

Pomegranate, cauliflower & broccoli salad LG/VG

## DESSERT

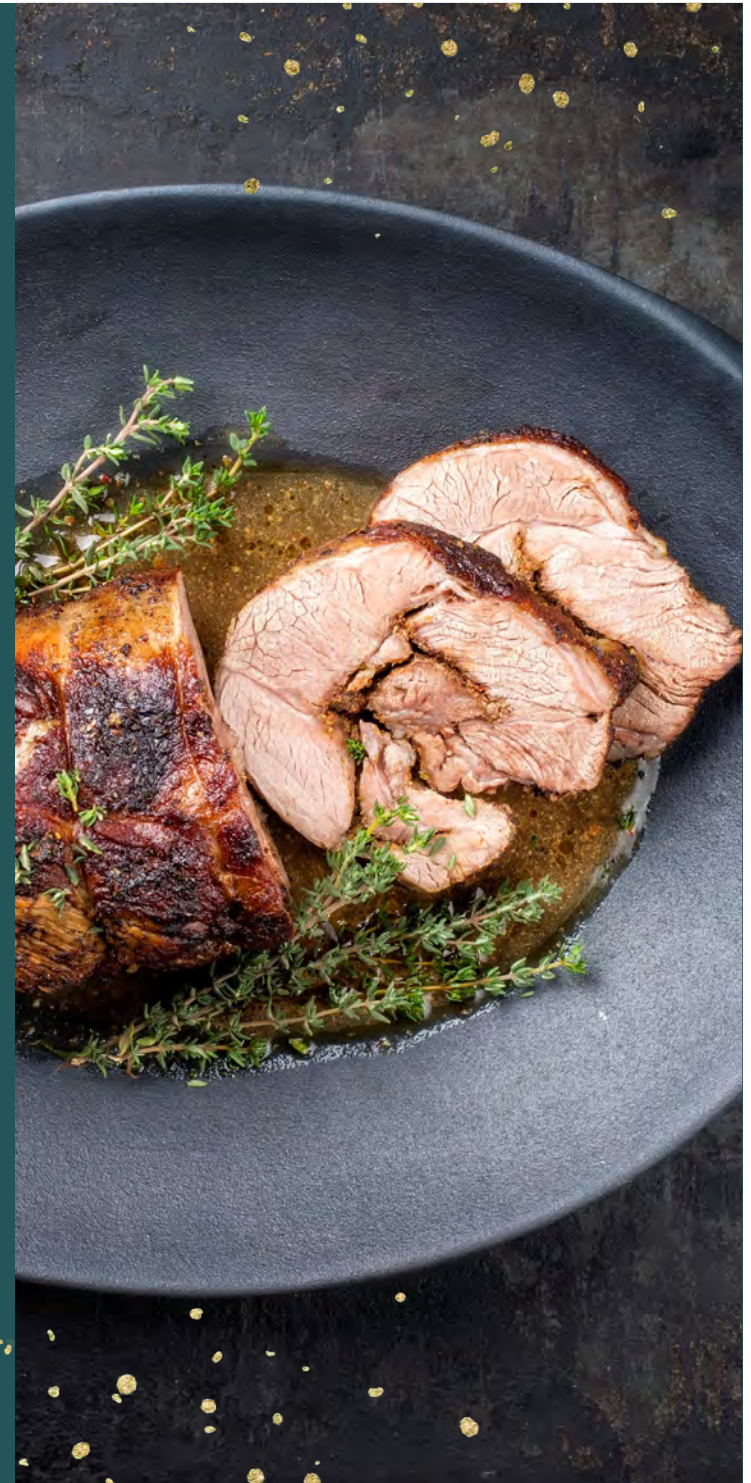
Build your own pavlova with summer berries, whipped cream & caramel clusters LG

Spiced bread & butter pudding with Christmas fruits LG

Tea & coffee, served with fruit mince tarts & miniature Christmas gingerbread

ADULTS \$70pp

CHILDREN (2-12YRS) \$50pp





## CHRISTMAS FEAST TO SHARE

Expanding on the Christmas meal, this is a dining experience where “more is more” with a larger range of premium dishes for you and your guests to enjoy. Minimum numbers are 20 adults served in our beautiful function rooms.

### MAINS

Roasted turkey ballotine with fresh garden herbs LG

Carved beef striploin, zesty chimichurri & confit garlic LG

### SIDES

Japanese pumpkin with sweet miso glaze, toasted seeds & fresh herbs VG/LG

New season chat potatoes roasted with confit garlic & fresh thyme LG

Pomegranate, cauliflower & broccoli salad LG/VG

### DESSERT

Build your own pavlova with summer berries, whipped cream & caramel clusters LG

Spiced bread & butter pudding with Christmas fruits LG

Platter of fresh summer fruits LG

Tea & coffee, served with fruit mince tarts & miniature Christmas gingerbread

ADULTS \$80pp  
CHILDREN (2-12 YRS) \$50pp



# CHRISTMAS ON A PLATE

Served alternating to the table, select 2 entrees, 2 mains or 2 dessert dishes.  
For numbers under 20 adults there is no alternate drop option.

## ENTRÉE

Christmas-spiced pumpkin soup, artisanal bread roll VG/LGO

Smoked rainbow trout, heirloom radish, lemon & dill aioli LG

Exotic forest mushroom medley, olive oil snow,  
baby leaves, roasted garlic puree VGO/LG

San Daniele Prosciutto, compressed cantaloupe,  
grissini sticks, bitter leaves, Grana Padano LGO

Flash-fried squid, Nam Jim, crispy Asian slaw LG

Heirloom tomato caprese salad, toasted macadamia,  
shaved parmesan, balsamic LG

## MAINS

Roasted turkey ballotine, baby beets,  
mulled wine glaze, sourdough sauce

Organic Victorian chicken breast, green pea puree,  
baby heirloom carrots, tarragon crumb LGO

Slow-cooked Riverina pork belly, spiced butternut  
pumpkin, braised cabbage, bitter greens LG

Atlantic salmon fillet baked in lemon & dill butter,  
seasonal greens, pickled fennel LG

Braised lamb shoulder, truffled parsnip puree,  
confit truss tomato, red wine jus LG

Pumpkin gnocchi, roast tomato, light cream sauce, shaved pecorino V

## TO FINISH

Spiced bread & butter pudding with Christmas fruits LG

Wattleseed pavlova, sweet orange  
marmalade, honey-roasted hazelnuts V/LG

Classic lemon tart, torched meringue,  
blood orange gel, lemon myrtle tuille V

TWO COURSES \$70pp  
THREE COURSES \$90pp  
CHILDREN (2-12 YRS) \$50pp



# CHRISTMAS CANAPÉS

Design your own canape menu from our selections below.

## SOMETHING FRESH

Selection of sushi & sashimi VGO/LG

Maple-glazed carrot & parsnip tart LG/VG

Smoked salmon blini, horseradish & dill cream

Assorted rice paper rolls VGO/LG

Prosciutto, goat's chevre & fig en croûte

Mini Peking duck pancakes

## SOMETHING HOT

Tempura prawns, Balinese peanut sauce

Petit turkey & cranberry pie LGO

Teriyaki chicken skewers, fresh coriander & lime LG

Christmas-spiced pumpkin pithivier, rosemary & parmesan V/LGO

Asparagus tartlet, beetroot remoulade VG/LG

Selection of dumplings VGO/LGO

## SOMETHING MORE SUBSTANTIAL

Pomegranate, cauliflower & broccoli salad with ancient grains LG/VG

Thai flat noodles, chilli, Asian herbs, fried shallots VG/LG

Master stock pork belly, steamed rice, chilli caramel LG

Smoked salmon, wilted greens, pickled fennel LG

## SOMETHING SWEET

Christmas fruit mince tarts V/LGO

Profiteroles, chocolate ganache V

Petit Christmas gingerbread V

Assorted baby macarons V/LGO

Caramel macadamia cheesecake, crushed praline V

Baby lemon tart V/LGO

2 HOURS \$60pp (5 CANAPES, 1 SWEET, 2 SUB ITEMS)

3 HOURS \$70pp (6 CANAPES, 2 SWEET, 2 SUB ITEMS)

ADDITIONAL CANAPES \$6pp

ADDITIONAL SUBSTANTIALS \$9.50pp



## ADDITIONAL OPTIONS

### Canapes on arrival \$20pp

Three canapes of Chef's selection

### Additional side dishes \$10pp

### Antipasto Platter \$20pp

Selection of cured and grilled meats, seasonal vegetables and artisanal nibbles

### Cheese Board \$20pp

A selection of cheeses showcasing the best of local produce with classic accompaniments

### Pacific SA Oysters \$17.50pp

Served natural with fresh citrus

### King Prawns \$20pp

Steamed Australian King prawns served with fresh citrus

## CHRISTMAS STYLING

Let us take the hassle out of styling your event, as we can organise a visit from Santa, Christmas decorations, centrepieces, photo booths and music just to name a few.

V - VEGETARIAN

VG - VEGAN

LG - LOW GLUTEN

VGO - VEGAN OPTION AVAILABLE

LGO - LOW GLUTEN OPTION AVAILABLE





## BEVERAGE OPTIONS

### STANDARD BEVERAGE PACKAGE

Select one red and one white

Morgan's Bay Sparkling Cuvee

Morgan's Bay Chardonnay or Semillon Sauvignon Blanc

Morgan's Bay Shiraz Cabernet or Cabernet Merlot

Carlton Draught, Cascade Premium Light

Selection of Schweppes soft drinks, orange juice

### PREMIUM BEVERAGE PACKAGE

Select one red and one white, one heavy beer

Taltarni T Series Brut NV Vic

Robert Oatley Signature Series Chardonnay WA

Bremerton Betty & Lu Sav Blanc SA

Rymill The Dark Horse Cab Sav SA

Hancock & Hancock McLaren Vale Shiraz SA

Wild Flower Rose WA

Asahi or Corona

Cascade Premium Light

Somersby Apple Cider

Selection of Schweppes soft drinks, orange juice

2 HOURS \$33pp

3 HOURS \$41pp

4 HOURS \$47pp

2 HOURS \$39pp

3 HOURS \$48pp

4 HOURS \$54pp



## BEST OF VICTORIA BEVERAGE PACKAGE

Select one sparkling, one red and one white, one heavy beer

Trentham Family Prosecco Mildura

Bubbly Personality NV Brut Vic

Oakridge 'Over the Shoulder' Chardonnay Yarra Valley

Andrew Peace Masterpeace Sav Blanc Murray Darling

Helen & Joey Cab Merlot Yarra Valley

Mitchelton The Bend Shiraz Nagambie

Counterpoint Rose Vic

Two Birds Pale Ale, Two Birds Sunset Ale, Furphy Refreshing Ale

Cascade Premium Light

Two Birds Apple Cider

Selection of Schweppes soft drinks & orange juice

2 HOURS \$49pp

3 HOURS \$55pp

4 HOURS \$62pp

## CHAMPAGNE UPGRADES

Moët & Chandon NV France \$80

Piper Heidsieck France \$120

## SPIRITS FROM \$10 EACH

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



## COCKTAILS FROM \$15 EACH

Minimum order 10 and up to a selection of 2

Aperol Spritz, Espresso Martini, Mojito,  
Sparkling Pina Colada, Grapefruit Cinzano

## PREMIUM COCKTAILS FROM \$18 EACH

Minimum order 10 and up to a selection of 2

Cosmopolitan, Lillet G&T, Dry Martini, Melon Ball,  
Russian Sunset, Singapore Sling

# BEVERAGES ON CONSUMPTION

## SPARKLING

	GLASS	BOTTLE
Morgan's Bay Sparkling Cuvee	\$8.50	\$35.00
Taltarni T-Series Brut NV Vic		\$45.00
Domaine Chandon Brut NV		\$50.00

## WHITE WINE

Morgan's Bay Chardonnay	\$8.50	\$35.00
Morgan's Bay Sauvignon Blanc	\$8.50	\$35.00
Bremerton Betty & Lu Sauvignon Blanc WA		\$45.00
Oakridge 'Over the Shoulder' Chardonnay Yarra Valley		\$45.00
Brown Brothers Moscato		\$45.00

## RED WINE

Morgan's Bay Shiraz Cab	\$8.50	\$35.00
Morgan's Bay Cab Merlot	\$8.50	\$35.00
Rymill The Dark Horse Cab Sav SA		\$45.00
Hancock & Hancock McLaren Vale Shiraz SA		\$45.00

## ROSE

Wild Flower Rose WA		\$45.00
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## BEER/CIDER

Cascade Premium Light	\$7.50
Carlton Draught	\$8.50
Somersby Apple Cider	\$9.00
Corona	\$11.00
Asahi	\$11.00

## SOFT

Soft Drink, Juice, Flavoured Mineral Water	\$4.00
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With beverages on consumption a minimum spend and labour fee is applicable.



The background is a solid teal color. The top half is decorated with numerous small, gold-colored polka dots of varying sizes, scattered across the upper portion. The bottom corners feature stylized, hand-drawn evergreen trees in a gold color, with the trees on the left being smaller and the one on the right being larger.

# ZOO EVENTS

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