

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