BLANCO FOOD & EVENTS: RESTAURANT & CATERING AWARDS FOR EXCELLENCE

National Event Caterer of the Year 2008

South Australian Event Caterer of the Year 2003, 2004, 2005, 2007, 2008, 2009

South Australian Caterer of the Year 2003 South Australian Hall of Fame 2006, 2010

South Australian Sanctuary Adelaide Zoo – Venue Caterer of the Year 2010, 2011

ENQUIRIES

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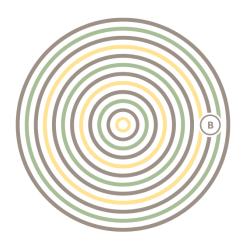
EVENT INFORMATION

PO Box 2669 Kent Town

South Australia 5071

SANCTUARY ADELAIDE ZOO

PLANE TREE DRIVE, ADELAIDE, SOUTH AUSTRALIA





WELCOME

Thank you for considering the Sanctuary Adelaide Zoo and the award winning Blanco Food & Events Team for your upcoming event. Opened in 2010, the Sanctuary Adelaide Zoo is a state of the art function facility located on the first floor of the Adelaide Zoo's new \$30 million re-development. This development has coincided with the arrival of Wang Wang and Funi – the only two giant pandas in the southern hemisphere.

Sanctuary Adelaide Zoo provides the latest technology within flexible meeting, exhibition or banquet space over looking the magnificent parklands of Adelaide's CBD fringe.

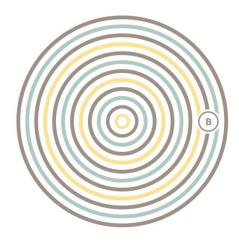
Managed by Blanco Food & Events, our professional service and depth of experience is reflected in our multiple awards including "The Best Achievement in Catering" at the 2011 Australian Event Awards.

Blanco's partnership with Adelaide Zoo provides you with amazing animal encounters at your event which are unequalled. Giant pandas, tiger feeding, animal handling, can provide a memorable experience at your event.

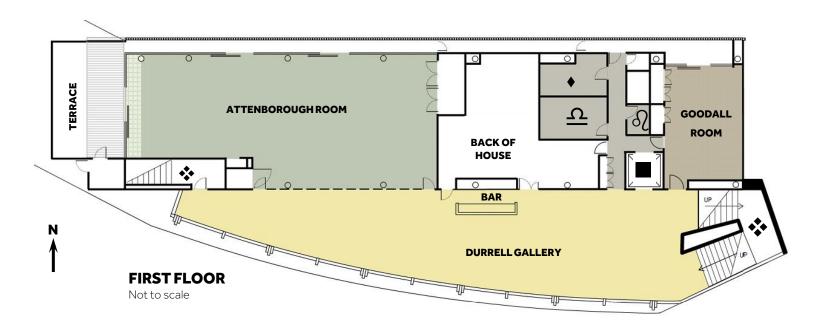
From the Adelaide Zoo you have an amazing array of services, attractions and facilities on the doorstep. With the River Torrens Linear Park, Adelaide Uni playing fields, Botanic Park, Adelaide Botanic Gardens plus with just a 5 minute walk, you have all the sights and sounds of Adelaide's CBD, festivals and major events.

We look forward to hosting you at the Zoo!





FLOOR PLAN



	DIMENSIONS L x W (m)	AREA (m²)	CEILING HEIGHT (m)	ROUND TABLES (10 guests)	LONG TABLES (10 guests)	COCKTAIL	U-SHAPE	BOARDROOM	THEATRE STYLE
DURRELL	45 × 9.0 / 2.0	335	3.0 / 3.58	100	-	250	-	-	_
GOODALL	10 x 6.6	66	3.8	40	40	60	27	30	60
ATTENBOROUGH	27×9/11	286	3.8	240	260	280	40	40	250
TERRACE	10 x 4	40	_	_	_	35	_	_	_

Seating capacities represents maximum numbers with allowance for a lectern only. Set-up, display, staging, dance floor & audio visual requirements will reduce capacities. Room hire charges are applicable.



SANCTUARY

ADELAIDE ZOO

FUNCTION ROOMS

ATTENBOROUGH ROOM (Sir David Attenborough)

Room Hire \$1200.00

Named after Sir David Attenborough, this large meeting space featuring floor to ceiling windows on the north and west aspects, with doors leading to the outside terrace and views across the Adelaide 700

An operable wall provides the flexibility for a private room or a larger open space incorporating the Durrell Gallery.

Extensive in-house audio, visual and data capabilities are fitted through each room. Touch screen control system brings together dual ceiling mounted data projection systems.

GOODALL ROOM (Dr Jane Goodall)

Room hire \$600.00

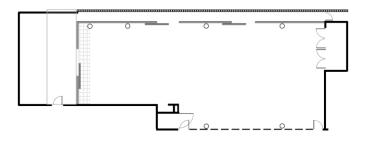
Intimate meetings space and dining room has access to an outside terrace. The room is well appointed with audio visual and data services.

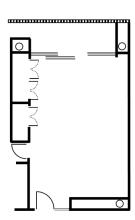
DURRELL GALLERY (Gerald Durrell)

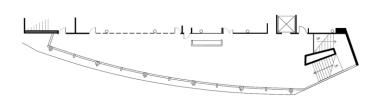
Inclusive in Above Room Hire

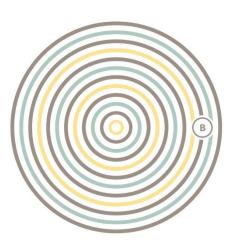
The communal space for pre event and break times, has a full length window taking in views across Botanic Park and onto the Botanic Gardens of Adelaide.

The Durrell Gallery has an in house sound system with an iPod docking station allowing speakers or playback.









Room diagrams are not to scale. Scaled floor plans available upon request

ZOO VENUES

BAMBOO FOREST

Bamboo Forest is the home of Wang Wang and Funi – the only two giant pandas in the southern hemisphere. Perfect for cocktail functions and pre dinner drinks for corporate events

Capacity Cocktail 250

Seated 120

SIR THOMAS ELDER ROTUNDA

Including the Central Lawns

The heritage listed venue is located centrally in the Adelaide Zoo. It makes the ideal backdrop for your wedding celebration

Capacity Cocktail 250

> Seated 180 150 With dance floor

Central Lawns 800 guests

IMMERSION FOREST

This undercover venue is located in front of the Orang-utans and Tigers

Capacity Cocktail 80

Seated 50

SANTOS CONSERVATION CENTRE

This versatile space can be used as a conferences and exhibitions

80 Capacity Cocktail

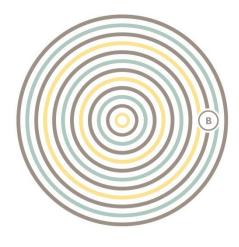
Theatre 100

All Zoo Venue bookings and Animal Experiences are to be arranged with Zoos SA Event Coordinator on 08 8230 1273









Room diagrams are not to scale. Scaled floor plans available upon request

LOCATIONS

Sanctuary Adelaide Zoo is located in Adelaide's city fringe parklands with access to all the services of the central business district, yet with the tranquillity of Botanic Park and the magic of the Adelaide Zoo.

DISTANCE

Airport 20 min by car/taxi

Bus Local 10 min walk

Bus Interstate 10 min by car/taxi **Train Station** 15 min walk

Tram 15 min walk

INFORMATION

Entrance
Traffic
Deliveries

Sanctuary entrance via Plane Tree Drive Plane Tree Drive is a ONE WAY public road

Via Gate 1 off Plane Tree Drive between 9.00 am – 5.00 pm Monday to Friday and

by prior arrangement

PARKING

Metered parking (subject to change)



Multi level car parks

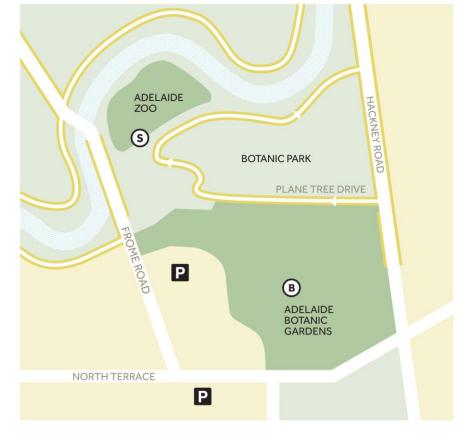
BLANCO VENUES



Sanctuary Adelaide Zoo



Botanic Gardens Restaurant, Kiosk & Cafe







GENERAL INFORMATION

Sanctuary Adelaide Zoo (SAZ) is proudly managed by the award winning team from Blanco Food & Events.

The following points are to assist you with the planning of an event at SAZ or the Zoo. This general information should be read in conjunction with the terms and conditions. If there is something that is not included, please contact us.

GETTING THERE

Located on Plane Tree Drive. SAZ is located on the first floor above the main entrance to Adelaide Zoo. Entry doors are to the right of the Zoo Shop on the front of the building.

Airport 20 minutes (domestic & International

Bus Major bus route to Hackney Rd & North Terrace

15 min walk from Adelaide train station Train

Tram 15 min walk from King William Rd access to

Adelaide / Glenelg or Adelaide / Hindmarsh

Plane Tree Drive is a one way public road, with the Car

entrance on the south side of Botanic Park.

ACCESS

Access to the first floor is via the main staircase. Wheelchair access is available via a service lift in the fover.

DELIVERIES

Deliveries can be made via Gate 1 off Plane Tree Drive between 9.00am and 5.00pm, by prior arrangement. As SAZ has limited storage facilities it is best to discuss delivery times and storage facilities with your Event Coordinator.

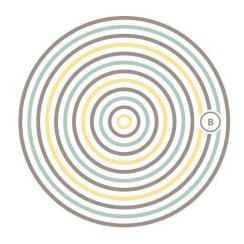
PARKING

There is extensive parking on Plane Tree Drive and surrounding areas, at either multi-level facilities or on the street. Public parking is metered during the day and free in the evenings*. SAZ does not have any dedicated parking facilities.

Locations

Plane Tree Drive (street) Frome Road (street) Victoria Drive (street) War Memorial Drive (street) Frome Road (multi-level) North Terrace (multi-level) Frome Road (adj. North Terrace) (multi-level)

^{*} Please refer to the location map for further details regarding access and parking. Please note that availability and costs of parking are subject to change without notice and beyond the control of Blanco or the Zoo.





BREAKFAST

Choose from the two options of breakfast service. Stand up or buffet serviced breakfast in the Durrell Gallery or seated breakfast in the Attenborough Room.

STAND UP BUFFET BREAKFAST

\$32 PER PERSON

Orange juice, Vittoria coffee, Twinings tea

Sliced seasonal fruit

Individual yoghurt, mixed berries and toasted muesli

Selection of chocolate, fruit and almond Danish pastries

Truffle egg & crisp bacon brioche roll

Smoked leg ham, cheddar cheese mini croissants

Semi dried tomato, fetta savoury muffin

Served as platters to tables as a seated option **\$36 PER PERSON**

SEATED HOT BREAKFAST

\$39 PER PERSON

Orange juice, Vittoria coffee, Twinings tea Individual yoghurt, mixed berries and toasted muesli Sliced seasonal fruit Selection of chocolate, fruit and almond Danish pastries Select one item from the Hot Menu Items

HOT MENU ITEMS

Truffled scrambled eggs, toasted brioche, chipolata sausage, crisp bacon, roasted field mushroom, grilled tomato

Eggs benedict, poached eggs, smoked leg ham, hollandaise, English muffin, roasted field mushroom, grilled tomato

Poached eggs, Tasmanian smoked salmon, hollandaise, toasted sourdough, asparagus, vincotto

Grilled portobello mushrooms, olive pesto, ciabatta, rocket and truffle parmesan (v)









COFFEE BREAKS

Coffee and menu selections will be set-up on a buffet for guests to serve themselves. Food will be allocated one portion per person, unless otherwise indicated. Looking for something a little different to go with coffee, refer to the Coffee Break Extras. Minimum numbers may apply for some selections.

COFFEE BREAK A

Freshly brewed Vittoria coffee, Twinings teas, juice

\$7 per person

COFFEE BREAK B

Freshly brewed Vittoria coffee, Twinings teas, juice & hand made cookies

\$8 per person

COFFEE BREAK C

Freshly brewed Vittoria coffee, Twinings teas, juice **Select one of the following:**

Whole fruit

Sliced seasonal fruit.

Banana cake

Carrot & walnut cake

Heavenly Delights hand made cookies

Chocolate Brownie

Selection of chocolate, fruit and almond Danish pastries

\$10.5 per person

COFFEE BREAK D

Freshly brewed Vittoria coffee, Twinings teas & juice **Select one of the following:**

House made muesli bar

Lemon curd tart and Italian meringue

Chocolate & salted caramel tart

Raspberry & white chocolate muffin

Orange & semolina cake

Sweet potato, spinach frittata

Raspberry and chocolate macaroons

Strawberry tart with crème patissiere

Scones with jam & cream

Semi dried tomato, fetta savoury muffin

\$12.5 per person

COFFEE BREAK E

Freshly brewed Vittoria coffee, Twinings teas & juice Select one of the following:

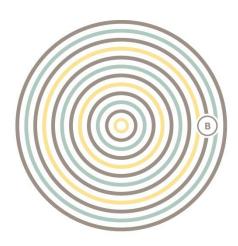
Individual yoghurt, mixed berries and toasted muesli Smoked salmon bagels, rocket, crème fraiche

Ham, cheese & tomato mini croissants

Finger sandwiches

Fruit smoothies

\$14.5 per person





All prices are subject to change at the discretion of Blanco Food & Events Menu substitutions may be made by Blanco Food & Events due to availability



COFFEE BREAKS EXTRAS

If you need that little something for your coffee breaks, add one of the elements below. Alternatively if you have a specific suggestion, please tell us so we can organise it for your guests.

ADD TO YOUR COFFEE BREAK

Select one of the following items to accompany your selected break menu, just add to the break price.

Heavenly Delights hand made cookies	\$3.5
Sugar hit – Iollies & bite size chocolate bars	\$3
Farmers Union iced coffee (SA Icon)	\$4
Mini Pie Floaters	\$6
Australian regional cheeses, lavosh (min 10 guests)	\$11

ANIMAL ENCOUNTER WITH A KEEPER

Come face to face with some of the wonderful animals from the Zoo brought right to your function!

Have a chat to the keepers about their experiences with the animals, whilst two animals 'mingle' with your guests. Animals are to be determined by appropriateness and availability on the day.

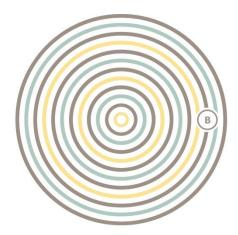
Talk to us about suitability to your event.

ESPRESSO COFFEE

Enjoy a fresh caffeine hit from your own barista. Espresso coffee carts are available for your event. Ask us about the hire and the number of machines best suited to ensure service – pronto!

BOTANIC BREAK

Bask in the sun or relax in the shade, get outside and recharge! Take your selected break out the front door and straight onto the picturesque Botanic Park.





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WORKING LUNCH

Working lunches are presented buffet style for a stand up self serve experience. Lunches can be served in meeting rooms, the Gallery or in the Botanic Park. Minimum numbers may apply to selections.

WORKING LUNCH A

Mini sour dough rolls, open sandwiches, baguettes and wraps with assorted fillings

Mixed leaf garden salad, honey mustard dressing

Sliced seasonal fruit.

Juice, water, Vittoria coffee & Twinings tea

\$32 per person

WORKING LUNCH B

Masala butter chicken

 $Spiced\ pilaf\ rice$

Sweet potato and eggplant korma

Cucumber, tomato salad and yoghurt dressing

Sliced seasonal fruit

Juice, water, Vittoria coffee & Twinings tea

\$37 per person

WORKING LUNCH C

Roast lemon and herb chicken

Paprika roast potatoes

Vegetarian Moussaka (v)

Roasted beetroot, fetta, baby spinach & candied walnut salad

Sliced seasonal fruit

Juice, water, Vittoria coffee & Twinings tea

\$37 per person

WORKING LUNCH D

Sweet spiced Moroccan lamb

Cous cous, cranberry, orange zest and sunflower seeds

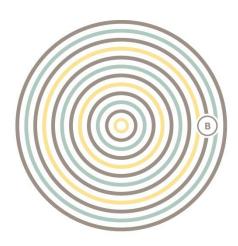
Tagine of root vegetables

Roasted pumpkin, baby spinach, chickpea and goats cheese salad

Sliced seasonal fruit

Juice, water, Vittoria coffee & Twinings tea

\$37 per person



SANCTUARY ADELAIDE ZOO All prices are subject to change at the discretion of Blanco Food & Events Menu substitutions may be made by Blanco Food & Events due to availability



WORKING LUNCH

WORKING LUNCH E

Baby beef mignon with red wine glaze

Roasted rosemary and garlic potatoes

Sweet potato, spinach frittata

Fresh mozzarella, heirloom tomato salad, baby basil & truffle oil, toasted ciabatta

Sliced seasonal fruit

Juice, water, Vittoria coffee & Twinings tea

\$42 per person

WORKING LUNCH F

Seared Atlantic salmon , sauce gribeche

Roast lamb cutlet preserved lemon, parsley and yoghurt dressing

Heirloom tomato, caramelized onion and goats fetta tart

Iceberg lettuce with blue cheese dressing, oven roasted tomatoes, roasted bacon and croutons

Sliced seasonal fruit

Juice, water, Vittoria coffee & Twinings tea

\$45 per person

BOTANIC GARDENS RESTAURANT

Enjoy a two course choice menu in the magnificent Botanic Gardens Restaurant. Menu includes a choice of either 2 entrees and 2 mains, or 2 mains and 2 desserts. All menus are accompanied by side dishes, juice, sparkling water, Vittoria coffee & Twinings tea

\$55 per person

Capacity	Seated	Stand-up
Restaurant	90	100
Restaurant & Terrace	140	150
Restaurant Courtyard	_	200

INDIVIDUAL LUNCH BOXES

Served as a lunch box style inviting guests to venture outside during the break

Chicken Caesar, honey bacon, parmesan, egg, aioli and baby cos

Smoked leg ham, grain mustard, cheddar, tomato

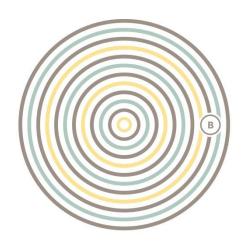
Semi dried tomato, fetta savoury muffin

Whole fruit

Raspberry and chocolate macaroons

Individual Juice, water or soft drink

\$25 per person



SANCTUARY ADELAIDE ZOO All prices are subject to change at the discretion of Blanco Food & Events Menu substitutions may be made by Blanco Food & Events due to availability



CONFERENCE EXTRAS

Sanctuary Adelaide Zoo offers all the conference trimmings that you expect, plus the unique adventures from the Adelaide Zoo or the tranquillity of the Parklands and the Adelaide Botanic Gardens. With a range of facilities on our doorstep that are at your disposal, why not mix up your event with a range of activities.

ADELAIDE ZOO TOURS

Take a walk on the wild side with a personal informative guided tour of the Zoo with our knowledgeable volunteer guides. Enjoy the unique evening atmosphere of the Zoo and bask in the sights and sounds this provides.

Tours take approximately 45 minutes, with 1 guide per 10 people. Conditions apply.

ANIMAL EXPERIENCES

You'll never get any closer than this to the world's ultimate predator, our Sumatran tigers. You'll even learn why these magnificent creatures are so critically endangered in the wild. Tours conducted by keepers with a Tour Host present, who will take your guests to the tiger and watch feeding time. Conditions apply.

GIANT PANDAS - WANG WANG & FUNI

Meet Adelaide Zoo's delightful pandas, two of only 1600 in the whole world and the only two in the southern hemisphere! Wang Wang and Funi are a must see.

Tours are held every day, from 0945 - 1545 hours, with an hour break at 1345. Conditions apply.

ADELAIDE BOTANIC GARDENS

Experience the serenity of the botanic gardens. Enjoy a tour of the gardens and the spectacular Bi-Centennial conservatory. Or maybe some Tai Chi in the hidden garden.

THEMES

Bring your event alive with theming, performers, entertainers or professional MC. Talk to us about ideas.

OUTDOORS / TEAM BUILDING

With Botanic Park, River Torrens tracks and the University playing fields within a stones throw, there are some tremendous spaces to get active and invigorate.

ESPRESSO COFFEE

Let the aroma of fresh espresso coffee feed the cravings!

MASSAGE

Relieve the stress with a 5 minute massage. Have qualified masseurs take the tension out of your team during a break.



SANCTUARY

COCKTAIL MENUS

Enhance your canapé menu with more substantial items, to create a stand up light meal replacement

COLD CANAPÉS

Sweet corn fritters with whipped fetta and slow roasted cherry tomato
Assorted Japanese sushi, soy sauce, wasabi, pink ginger
Stuffed baby tomato, black olive tapenade, baby basil and bruschetta
Chilled English pea and mint soup with basil oil
Smoked salmon cocktail bagel, dill sour cream, red onion, capers

Oyster natural - red wine shallot and black pepper

Kingfish ceviche with tomato, shallot, chive, lemon and evoo

Chicken and tarragon aioli tartlet with fried leek

Barbequed lamb fillet, olive pesto and salsa verde

Sugar cured beef fillet with enoki, truffle aioli and parmesan biscuit

Peking duck pancake, cucumber, spring onion, hoisin

Tea smoked duck breast with cherry and soba noodles

COLD LIGHT ENTRÉE

Silken tofu, Asian salad, miso and nori

Vermicelli and shredded vegetables cold rolls with citrus ponzu sauce Sesame crusted tuna, bean sprouts, mint and coriander salad

Atlantic salmon nicoise salad, green beans, baby cherry tomato, kalamata olives, egg

Mini sandwiches – prawn, bacon and avocado

- chicken, lemon and macadamia
- egg, aioli and chive

HOT CANAPÉS

Careme butter puff pastry, spinach and fetta parcels

Cherry tomato, bocconcini pizzette, baby herb salad, truffle oil

Italian arancini, pumpkin and mozzarella

Steamed vegan wonton, black vinaigrette dipping sauce

Kataifi and garlic prawn, smoked paprika aioli

Spring Bay mussel and saffron veloute

Thai chicken meat balls, snake beans and XO sauce

Malaysian chicken skewers, peanut sauce

Moroccan lamb cigars, minted yoghurt dip

Glazed pork belly, pineapple sambal, chilli caramel

Smokey bacon, semi dried tomato and goats curd tart

Baby beef and red wine pies, black cherry relish

HOT LIGHT ENTRÉE

Wild forest mushroom soup espresso, truffle oil

Heirloom tomato, caramelized onion and goats fetta tart

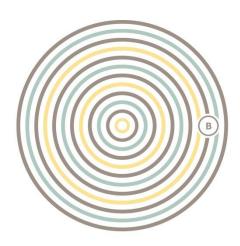
Ale battered Garfish, thick cut fries, aioli, lime wedge

Chicken, corn and avocado quesadilla's, sour cream

Roast lamb cutlet, Lebanese cous cous salad, preserved lemon, parsley and yoghurt dressing

Mini beef burger, cheddar, tomato relish, brioche roll

Baby beef filet mignon, sticky red wine jus





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COCKTAIL MENUS

DESSERT CANAPÉS

Chocolate and salted caramel tart

Passionfruit marshmallow, shaved coconut

Ricotta pistachio cannoli

Tiramisu espresso

Lemon curd tart and Italian meringue

Chocolate Frangelico shot

Raspberry and chocolate macaroons

Mango cheesecake cone

Strawberry tart with crème patissiere

Gold leaf Cointreau jelly

Pear and brie tarte tartin

DESSERT BAR

Selection of 3 mini desserts from the dessert canapé menu

\$12.5 per person (minimum of 50 people)

Chocolate Slab – fine grade Belgium callebaut chocolate. Chisel off your own piece of decadence. Recommend one block per 100 people

\$250 per 5 kg block

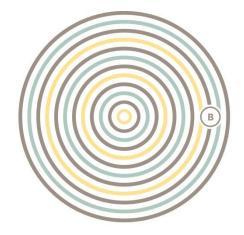
CANAPÉ PACKAGES

Packages below are for continuous service period as indicated. Prices are per person. Minimum of 40 people may be apply.

1 hour	min. 5 canapés	\$25
1.5 hours	min. 7 canapés	\$35
2 hours	min. 9 canapés	\$45
3 hours	min. 11 canapés	\$55

EXTRAS

Light Entrees	per item \$8
Additional canapé	per item \$5
Replace a canapé item with a Light entrée	per item \$3
Antipasto Platter (minimum 20 people)	per person \$9
Cheese Platter (minimum 20 people)	per person \$11





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LUNCH & DINNER MENUS

ANTIPASTO PLATTERS

\$18 PER PERSON

Charcuterie selection of cold cut meats, school prawns with saffron aioli, white anchovies Pickled green tomatoes and heirloom tomato salad, sweet potato & baby spinach frittata Pumpkin and mozzarella arancini, marinated fetta, chilli & garlic olives, grissini

SEAFOOD PLATTERS \$28 PER PERSON

Coffin Bay oysters with lemon, smoked salmon with red onion & caper salsa SA whole peeled prawns with sauce remoulade, chilli & garlic marinated octopus

ENTRÉE

Steamed prawn and pork dumplings, chicken consommé

Potato and leek with chives and truffle oil

Baby spinach & ricotta cannelloni, rocket & parmesan salad

Potato gnocchi, braised oxtail, parmesan, fried sage

Twice cooked blue cheese soufflé, apple, celery and walnut salad

Antipasto stack – grilled eggplant, roasted pumpkin, red peppers, bocconcini, rocket, oven dried tomato,

Roman artichoke, basil pesto

Carpaccio of kingfish, beetroot salad and citrus miso dressing

Baby squid, fregola, caramelised fennel, cacciatore, squid ink, olive and parsley

Prawn avocado Russian salad sauce remoulade wasabi oil

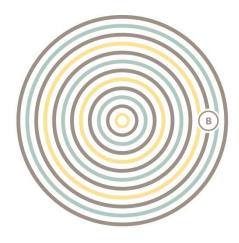
Tempura fried whiting with prawn mousse, Asian salad, lemon aioli

Coconut poached chicken ballotine, peanuts, snow peas, bean shoots

Crisp skinned pork belly, cauliflower puree, glazed baby apple, vincotto

Tea smoked duck breast, pistachio dukkah, pickled cherries, cherry jelly







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LUNCH & DINNER MENUS

MAIN COURSE SELECTION

Crisp skinned kingfish, crushed baby peas and mint, shaved fennel and radish salad*

Roast Atlantic salmon, cous cous, cranberries, orange zest and sun flower seeds, asparagus, dill buerre blanc*

Crisp skinned chicken breast, roast pumpkin, black rice, pearl barley, lemon aioli

Pancetta wrapped chicken breast, potato fondant, fig and pecan stuffing, snow pea tendrils, mushroom jus*

Fillet of beef, sweet potato and horseradish gratin, roasted baby beets, beetroot puree, red wine glaze*

Scotch fillet mignon, Lyonnaise potato, grilled truss tomato, green beans wrapped in pancetta, roast shallot jus*

Roasted lamb rump, potato puree, grilled eggplant, chickpea and preserved lemon, parsley salad*

Herb crusted lamb rack, black truffle boulangere potato, broccolini and thyme jus*

Roasted pork rack, pommes maxim, poached whiskey apple, charcuterie sauce

Pumpkin, walnut and goats cheese rotolo, sautéed spinach, roasted Roma tomato sauce

Heirloom tomato, caramelized onion and goats fetta tart

ALL MAIN COURSES SERVED WITH

Mixed leaf salad, honey mustard dressing

Sour dough rolls and butter medallions

EXTRA SIDES

Honey roasted baby heirloom carrots with crispy pepitas

Roast pumpkin salad with roasted capsicum, asparagus, baby basil, sage, cashew nuts

Crisp desiree potatoes, rosemary citrus salt, lemon aioli

Iceberg lettuce with blue cheese dressing, oven roasted tomatoes, roasted bacon and croutons

Fresh mozzarella, heirloom tomato salad, baby basil & truffle oil, toasted ciabatta

SHARED PLATTER*

Select 2 of above Main Course menu choices to be served as shared platters on each table

SANCTUARY ADELAIDE 700

All prices are subject to change at the discretion of Blanco Food & Events Menu substitutions may be made by Blanco Food & Events due to availability

MENU OPTIONS				
Pricing indicated is per pe Minimum of 20 people ma				
2 Courses	\$52			
3 Courses	\$70			
Choice mains	per choice + \$8			
Alternate	+ \$5			
Shared platters	+ \$5			
Extra sides	per side + \$4			
PRE-DINNER CANAP	ÉS			
2 canapés for 30 minutes	+\$8			
CHILDREN'S MEALS - Under 10 years				
Meal including beverages	\$45			



LUNCH & DINNER MENUS

DESSERT SELECTION

Dark chocolate ganache torte, peanut mousse, salted caramel sauce and popcorn brittle

Mango cheescake, marshmallow, raspberry coulis, popping rock

Vanilla bean pannacotta with strawberry jelly, pistachio tuille

Lemon and lime curd tart, Italian meringue, passionfruit syrup

Sticky date pudding, macerated dates, butterscotch sauce, double cream

Tiramisu, marsala soaked sponge fingers, coffee mascarpone, grated chocolate

Pear and almond frangipane tart, cinnamon Anglaise, crushed praline

Green apple tarte tartin, calvados ice-cream, crisp apple

Adelaide Hills Woodside Duets – A delicate and fresh cheese made from goat and cows' milk, apple cider balsamic, fig and walnut bread, house made lavosh

CHEESE AND DESSERT PLATTERS

+ \$5 PER PERSON

Cheese

Australian regional cheese platter date and walnut bread, muscatel and caramelised figs

Sweet treats

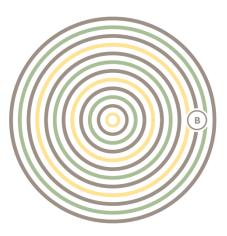
Strawberry tart, crème patissiere Ricotta pistachio cannoli Chocolate and salted caramel tart

ALL MEALS INCLUDE

Vittoria coffee, Twinings tea, Haigh's chocolate squares

Haigh's truffle chocolates + \$3.00 per person





SANCTUARY

ADELAIDE ZOO



SOUTH AUSTRALIAN DEGUSTATION

CANAPES

Hahndorf venison carpaccio, baby salad, mustard oil dressing Slippery Jack's forest mushroom espresso Premium - Grant Burge Sparkling Pinot Noir Chardonnay NV

Luxury - Grant Burge Sparkling Blanc de Noir NV

ONE

Lime and coconut Port Lincoln Cleanseas kingfish ceviche with apple and radish remoulade Premium - Grant Burge "Vigneron Copper" Eden Valley Pinot Gris Luxury - Grant Burge "East Argyle" Eden Valley Pinot Gris

TWO

Barossa Farm corn fed chicken wrapped in pancetta, parsnip puree, fig and pecan stuffing Premium – Grant Burge "Daly Road" Barossa Valley Shiraz Mourvedre Luxury - Grant Burge "Abednego" Barossa Valley Shiraz Grenache Mourvedre

THREE

Limecoast Coast beef fillet, truffled mash, heirloom baby carrots, porcini mushroom pie, red wine jus Premium - Grant Burge "Balthasar" Barossa Valley Shiraz Luxury - Grant Burge "Filsell" Barossa Valley Shiraz Luxury includes a tasting of Grant Burge "Meshach" Barossa Valley Shiraz

FOUR

Adelaide Hills Woodside Duets – A delicate and fresh cheese made from goat and cows' milk, apple cider balsamic, fig and walnut bread, house made lavosh

Premium - Grant Burge "Hillcott" Barossa Valley Merlot Luxury - Grant Burge "Corryton Park" Cabernet Sauvignon

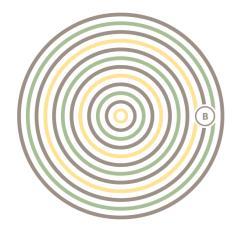
FIVE

Haigh's dark chocolate ganache torte, peanut mousse, salted caramel sauce, popcorn brittle Premium - Grant Burge 10 YO Muscat

Luxury - Grant Burge 20 YO Tawny

MENU PRICING Pricing indicated is per person. Minimum of 20 people may apply. FOOD Canapés + 5 Courses \$120 WINES Premium wines \$50

Luxury wines



SANCTUARY ADELAIDE ZOO

\$80

THE SIMON BRYANT EXPERIENCE

Little bit about Simon....

I'm a chef, no longer the exec chef at Hilton Adelaide which was home for around 10 years, but I'm still rattling pots and pans around.

I'm a sometime television presenter (with that force of nature and all round good food /Barossa girl Maggie Beer) on the ABC's "the Cook and the Chef". We knocked out over a 150 episodes of the series and I have hung my clogs up from T.V for a while.

Before all this I was in Melbourne where I started cooking twenty odd years ago.

Thai and Indian (my first cooking gigs) will always be sentimental favourites on my menus. I love the economy of, and the explosive but harmoniously balanced flavours of both of these cuisines. I still cook a lot in this style for my home meals.

I moved to Adelaide shortly after Cheong Liew made the Grange Restaurant his home, I had flown over one night to eat his menu (still one of the most memorable meals I have ever had) and pretty soon after had a job in the Hilton kitchens.

It took a while to get into the Grange Kitchen but I ended up as a Chef De Partie in the meat section and was introduced to Cheong's classic French technique and a myriad of Malaysian / Chinese flavours

Simon's Philosophy

As far as describing a food philosophy, these days I just want the most ethically sourced, local and fresh ingredients. I reckon my job is just to get these onto a plate with the minimum of fuss and let the produce shine.

Forget about Chefs getting all the limelight for a moment, its about the product and the Producer these days for me. The Chef is just a vehicle to get their hard work on the plate.

If you grow your own food I am sure you will agree, you just want to cook simply and honestly to do justice to the amazing flavour that good produce exudes.

Simon is also a strong advocate for the health food education of children, fair trade and ethical treatment of animals

The Simon Bryant Experience*

"Being able to cook for someone is one of the nicest thing you can do"

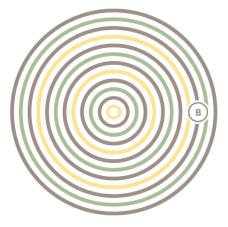
Simon Bryant is passionate about the use of good quality local produce that adheres to environmentally and ethically sound production practices. With this philosophy of cooking at the fore, Simon will personally create, cook and with the team at Sanctuary Adelaide Zoo will deliver an exceptional food experience that is true to his ethos.

Please discuss your event with our Sales and Event Coordinator

*Price on application







BEVERAGE PACKAGES

17101110=71	
Killawarra Pinot Noir Chardonnay	1 hour
Saltram Maker's Table Sauvignon Blanc	2 hours
Saltram Maker's Table Shiraz	3 hours

Coopers Pale Ale, Coopers Clear, Coopers Light, soft drinks & orange juice	e 4 hours	\$ 35
	Extra hour	\$5

Extra hour

\$ 20 \$ 25 \$ 30

\$6

PA	CK/	AGE	В

PACKAGE A

Yellowglen Vintage Pinot Noir Chardonnay	1 hour	\$24
Annie's Lane Semillon Sauvignon Blanc	2 hours	\$ 30
Annie's Lane Cabernet Merlot	3 hours	\$ 36
Coopers Pale Ale, Coopers Clear, Coopers Light, soft drinks & orange juice 4 hours		

PACKAGE C		
Yellowglen Vintage Pinot Noir Chardonnay	1 hour	\$ 28
Wynns Coonawarra Chardonnay	2 hour	\$ 35
Wynns Shiraz	3 hour	\$ 42
Coopers Pale Ale, Coopers Clear, Coopers Light, soft drink	s&orangejuice 4 hour	\$ 49
	Extra hour	\$ 7
SPIRITS -		

SPIRITS -		
Basic	per glass	\$7
Premium	neralass	\$9

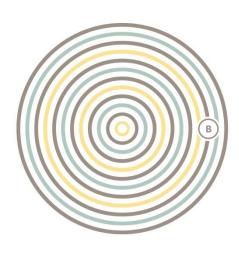
Premium per glass Client supplied per person All spirits served after main course only

Please note - Minimum numbers may apply to beverage packages based on other catering requirements.



All prices are subject to change at the discretion of Blanco Food & Events. Menu substitutions may be made by Blanco Food & Events due to availability.





AUDIO VISUAL

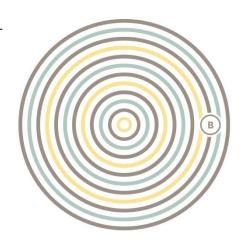
A range of in-house equipment and services are available for hire, which can be complimented with additional equipment. AV Style is the preferred provider of hire equipment and technical services. AV Style has extensive experience with audio visual and communication services.

Data Projector (6'x8' screen)	\$250
4o inch Plasma screen with stand	\$200
50 inch Plasma screen with stand	\$250
Radio lapel microphone	\$60
Radio handheld microphone	\$60
DVD player	
Lectern & gooseneck mic (1 included FOC in room hire)	
Whiteboard / Flipchart	
Electronic Whiteboard	
Laptop – Windows 7, Microsoft Office 2007	

PA – in-house (speeches & background music)	FOC	
PA – 2 speakers 1 sub woofer	\$200	
Spotlight	\$30	
Spotlight stand	\$30	
Uplighting of outside trees x 4 (includes set up/breakdown)	\$250	
Uplighting of venue columns x 8 (includes set up/breakdown)\$200		
Labour per hour – set / breakdown (if required)	\$70	
Operator per hour (minimum 3 hours)		
Dance floor – per m² - \$75 delivery fee		

SECURITY

Security is provided for all evening events at Sanctuary Adelaide Zoo and is charged at \$48.50 per hour. Security commences at the start of your event and remain until your last guest has left .



SANCTUARY

All prices are subject to change at the discretion of Blanco Food & Events.

TERMS & CONDITIONS

DEFINITIONS

SAZ, Blanco, we, us, refers to Blanco Food & Events trading as Sanctuary Adelaide Zoo.

Client, you, guests, hirer refers to the persons, organisation, group or representatives organising or holding an event.

TENTATIVE BOOKINGS

Tentative bookings will be held for 10 working days before being released for resale. SAZ will not take responsibility if booking confirmations or deposits are late and the space has been re-allocated.

BOOKING CONFIRMATION & DEPOSITS

Tentative bookings are to be confirmed by providing to SAZ a duly signed event order plus terms and conditions. To secure your booking a deposit equivalent to the room hire or 15% of the estimated value for the event (whichever is greater), unless otherwise agreed by SAZ in writing, to be received no later than 10 working days after the tentative booking has been made. The booking deposit is to be paid directly to SAZ via EFT, cash, credit card or cheque (Cheque to be made out to "Sanctuary Adelaide Zoo").

PAYMENT

SAZ may request full or progress payment prior to the event. Payment for any additional charges incurred during the event must be paid at the conclusion of the event. If payment terms are approved by SAZ, full payment for the event, must be received within 7 business days from the date of your event. Payment must be made by EFT, cash, credit card or cheque (Cheques made out to "Sanctuary Adelaide Zoo").

CREDIT CARD SURCHARGE

All credit card payments are subject to surcharges of 3% for Amex, Diners and JCB cards and 1% for MasterCard, Visa, Bankcard and all other accepted credit cards. Please not that the credit card fees are not refundable.

CANCELLATIONS

Cancellation or part cancellation of an event must be received in writing. In the event of a cancellation, the booking deposit and other monies paid to SAZ may be forfeited. If the booking is cancelled within 90 days of the event, a cancellation fee of 25% of the total estimated value of the event plus 20% of hire equipment if applicable, is payable to SAZ. If cancellation occurs within 14 days or less 100% of all costs are payable.

EVENT ORDER (AGREEMENT)

SAZ will produce an event order (agreement) for each booking. The event order may be updated as required to reflect goods and services required for the event, plus hold additional and relevant information pertaining to the event. The agreement outlines the costs that the client is responsible for paying (in addition to costs incurred as a result of unforeseen acts or requirements per the terms and conditions). The client is responsible for understanding the event order (and terms and conditions). Please feel free to discuss the event order with your Event Coordinator

PUBLIC AREAS

SAZ or the Zoo have many common areas. Exclusive use of these areas is not guaranteed unless otherwise confirmed in writing.

MENU SELECTION

Your menu must be finalised no later than 14 days prior to your event.

PRICES

Prices are correct at the time of quotation. SAZ will make all efforts to maintain quoted prices. In the event of fluctuating market conditions, SAZ reserves the right to change the prices solely at its discretion. Prices quoted include GST unless otherwise stated. SAZ will not be held liable for impact to the client or its customers as a result of price changes.

MENU CHANGES & SUBSTITUTION

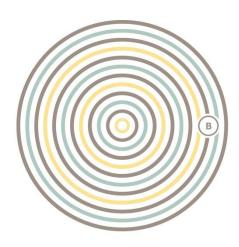
SAZ reserves the right to change or withdraw any items or services for sale up to and including at the time of the event. We will advise you of any changes that need to be made and endeavour to replace the item with a suitable alternative. SAZ will not be held liable for impact to the client or its customers as a result of menu or service changes.

PLANNED & GUARANTEED NUMBERS

Planned numbers are to be advised at time of booking confirmation. A guaranteed minimum number of guests attending the event are required by no later than 10 working days prior to the event. If there is a reduction greater than 20% from planned to guaranteed numbers, 50% of the variation will be charged.

FINAL NUMBERS

You must confirm the final number of guests for the event no later than 7 full days prior to the event, at which time a further payment is required. Final charges for the event will be based the number of guests attending the event (based on SAZ's count) or the guaranteed minimum number, whichever is greater.



SANCTUARY ADFLAIDE 700



TERMS & CONDITIONS

RUN OVER TIME CHARGE

Should your event extend beyond the agreed finish or bump our times, SAZ will charge a fee of \$5.00 per person per hour or part thereof based on the final numbers for the event or \$300 per hour, or part of, whichever is greater. The SAZ liquor licence concludes at 12 midnight. For an extension of this time, a notice period of 90 days prior to the event is required to seek appropriate approvals. Approvals are not guaranteed by SAZ.

HIRE EQUIPMENT, BREAKAGES & DELIVERIES

All hire equipment must be returned clean or a cleaning fee will be charged. Any loss, damage or theft to the hired equipment occurring between the time of delivery and pickup will be subject to full replacement value of the goods. The client will be liable for any loss or damage sustained by the client or by any person, firm or corporation supplying the client.

CLIENT DELIVERIES & STORAGE

The facility does not have storage for goods outside the times of your event. Client deliveries are to be made during normal business hours unless otherwise agreed. All deliveries must be clearly labelled to indicate the event intended. SAZ cannot provide a secure location to store goods and accepts no responsibility for damage or loss. SAZ may not accept deliveries if the delivery is not expected or not suitable to be received. Clients organising pick-ups of goods post events must have the items collected immediately after the event, unless otherwise agreed. The goods are to be suitably packed for delivery and labelled appropriately. Any goods left after an event, unless arranged prior, will be considered as abandoned and will be discarded.

EXTERNAL SUPPLIERS

External suppliers must abide by any work safety standards requested by SAZ or the Zoo. SAZ or the Zoo will not be liable for any injury, illness, damage or loss as a result of a supplier failure to operate safely or in accordance to the relevant Occupational Health, Safety and Welfare regulations.

RESPONSIBILITY & DAMAGES

The client shall pay for any damage sustained to SAZ or the Zoo that are caused by the client or the client's invitees, agents or other persons associated with the event. SAZ or the Zoo or its employees and agents shall not be liable for any injury, damage or loss of any nature, however caused (whether as a result of negligence or not) by the client or the client's invitees, agents or other persons associated with the event. Whether before, during or after the event, the client shall indemnify and keep indemnified SAZ or the Zoo against any cost, or demand in respect of such injury, damage or loss.

STAFF ASSISTANCE & LABOUR CHARGES

SAZ guotes will include standard set-up and servicing of events. Should there be additional labour or assistance required, SAZ will charge accordingly. Labour will be charged by the hour and may have minimum engagement periods.

OFFICE SERVICES

SAZ has limited office services available ie photocopying, facsimiles, email and web access. Use of these services will be charged at the discretion of SAZ.

COMMUNICATIONS

SAZ and Adelaide Zoo will not guarantee internet connection via wireless, cable to an ISP.

VEHICLE ACCESS & HEAVY EQUIPMENT

Vehicle access is not permitted to SAZ function space, nor the courtyard in front of the building. Requirements for delivery or use of heavy equipment at SAZ must be advised at least 60 days in advance and approval is at the approval of SAZ and/or the Zoo.

CAR PARKING

SAZ or the Zoo are not responsible for nor control any parking in or around the facility. Public car parking is available on Plane Tree Drive, War Memorial Drive, Victoria Drive, Hackney Road and at the multi-level car park behind the Royal Adelaide Hospital (accessed from Frome Road.. It is the responsibility of the event organiser or their guests for parking.

DIETARY REQUIREMENTS & FOOD ALLERGIES

Dietary requirements are required 7 days prior to the event. While Blanco make best efforts to cater for dietary requirements and food allergies, Blanco can not guarantee that meals provided are to exact specifications. If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.

NOISE

Noise level will be controlled at a level suitable to SAZ and/or the Zoo. The client is not permitted to use any audio equipment or musical instrument at a volume, or behave in a manner that is likely to disturb any animals or cause offence or disruption to other guests.

ZOO EXPERIENCES

SAZ is not responsible of any injury, illness, act or damage caused during activities before, during or after events with SAZ or the Zoo.

Booking an event at SAZ does not entitle clients or invitees automatic access to the Zoo. Zoo access can be pre-organised for a specific time or is available during normal opening hours (same as general public).



SANCTUARY ADELAIDE 700

TERMS & CONDITIONS

WEATHER PROTECTION

SAZ will not guarantee alternative locations to events booked outside the Attenborough, Goodall or Durrell spaces This includes but not exclusive to the terraces, courtyards, zoo spaces or the parklands. SAZ recommends that back-up spaces be booked.

PLASTICS

The use of plastic items such as straws, plates, cutlery, and cups are not permitted in SAZ or the Zoo due to the risk posed to animals.

SERVICE LIFT & DISABLE ACCESS

SAZ will not quarantee the availability of the service lift for use by suppliers or quests.

MINIMUM SPENDS

SAZ may impose a minimum spend for events solely at the discretion of SAZ.

PUBLIC HOLIDAYS SURCHARGE

SAZ may impose a surcharge for events on public holidays. The surcharge will be assessed on and event by event basis and solely at the discretion of SAZ.

SMOKING

Smoking is not permitted inside, on the terraces or balcony areas of the Sanctuary Adelaide Zoo. Smoking is also not permitted in the courtyard within 5 metres of the SAZ or Zoo entrance

BEVERAGE BYO & CORKAGE

SAZ does not offer BYO or corkage unless this is integral to your event. Approval is at the sole discretion of SAZ.

DECORATIONS

SAZ does not permit the use of decorative items such as glitter or sprinkles, unless previously approved. Additional cleaning costs may be applied for the use of such items.

RECOVERY COSTS

In the event that SAZ incurs any further costs (including legal costs), expenses or disbursements in recovering any debt due by you to SAZ, then you agree to reimburse such costs, expenses and disbursements to SAZ.

PHOTOGRAPHY & EVENT DETAILS

SAZ has the right to use any images taken or acquired, plus reference any event held that Blanco Food & Events services in any manner, for promotional or sales activity. This can occur without the consent of the client or representatives.

CLEANING

General cleaning is included in the cost of the function. If cleaning requirements following the event are deemed to be excessive, additional cleaning charges will

Confetti and rice grains or equivalent, as deemed by SAZ is not permitted in either SAZ or the Zoo courtyard.

LAWS & LIABILITY

If SAZ or the Zoo has reason to believe that an event will affect its reputation, security or employees well being it reserves the right to cancel without liability. At no time will SAZ or the Zoo or its staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to SAZ's liquor licence obligations.

ALCOHOL SERVICE

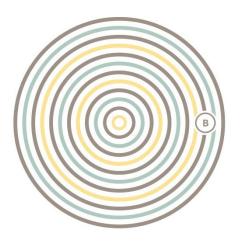
Responsible service of alcohol: SAZ reserves the right (under the liquor Licensing Act, 1997) to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the liquor-licensing Act, SAZ has a duty of care for staff and patrons and we therefore act accordingly. SAZ is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification.

OCCUPATIONAL HEALTH, SAFETY & WELFARE

It is the responsibility of the client to conform to all related sections of the South Australian Occupational Health, Safety and Welfare Act, 1986.

ACCEPTANCE

т(ринтиатие)	
of (company)	
,	ccept the above written conditions and dance with the quote provided to me/us by
Signed	
Date	Event date



SANCTUARY ADFLAIDE 700

