

# HEALESVILLE SANCTUARY

# FUNCTIONS & EVENTS

2024 -25



## The Brolga Room & Lawns

Nestled in the bushland of Healesville Sanctuary, the Brolga Room is a perfect backdrop for your next celebration. The classic stonewall building with floor to ceiling sliding doors, leads onto the shaded terrace and expansive lawn. A roaring log fire is lit during the cooler months making this, an all-seasons function venue.

The Brolga Room and lawns are fully licensed and can accommodate 10-200 people. If you are seeking a classic High Tea, seated lunch, dinner, canape reception, picnic or BBQ, our dedicated in-house catering team will look after you and your guests. We tailor our menus and style of service to your special celebration or gathering, leaving you free to enjoy the day. Our venue hire offers your guests an opportunity to immerse themselves in the Sanctuaries lush gardens, tranquil waterways, and encounter a diverse array of Australian wildlife up close. It's a unique experience where nature's beauty and wildlife conservation come together, providing a memorable backdrop for any event.

## Brolga Room Package

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Starting at \$110 per person, our packages include admissions to the Healesville Sanctuary, keeper talks & shows, catering & venue hire.

Choose one of the below catering options to include in your package:

30 Minutes Roaming Canapes + 2-hour beverage

Plated- Set Two Course

Bush BBQ Buffet

Brolga High Tea

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Kids Under 12 \$35

*Additional grazing available to add to your chosen package, see page 11*





## Canapes

*Ideal for large groups up to 200 guests*

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### Cold

*Select three*

Smoked salmon with dill cream  
Tomato, Yarra Valley Dairy Persian fetta  
Buxton trout mousse cone  
Rare roasted beef and mustard  
mayonnaise en crouete

### Hot

*Select three*

Roasted cauliflower empanada  
Mini baked potato  
Pumpkin arancini  
Peking duck spring roll  
Salt and mountain pepper tofu

Additional half hour canape service: \$22 per person



## *Plated*

*Formal dining up to 80 guests*

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Two course set menu

*Select 1 entrée or dessert and 1 main meal*

Upgrades:

Two course menu- alternate drop \$120pp

*Select 2 entrée or desserts and 2 main meals*

Three course set menu \$125pp

*Select 1 entrée or dessert and 2 main meals*

Three course menu- alternate drop \$135pp

*Select 2 entrée 2 desserts and 2 main meals*

Sides for the table Add \$6.50pp per dish

*To accompany your main meals; shared  
between your guests*



## Entrée

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### Sanctuary tasting plate

individual grazing plate featuring Yarra Valley regional produce

### Gravalax salmon

beetroot, crème fresh, Bloody Shiraz Gin caviar, watercress

### Confit duck

pithivier, rocket and orange, hazelnut praline

### Roasted vegetable tart

With balsamic, red pesto, almond feta

## Mains

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### High country pork cutlet

With pear and raisin chutney, gratin potato

### Roasted free-range chicken breast

With apricot mustard and sage glaze, herb crusted potatoes

### Pan fried Barramundi

macadamia romesco, lemon myrtle kipflers

### Braised oyster blade

wild mushroom sauce, potato pure

### Cauliflower fritters

kale and fennel slaw, avocado herb dressing

## Sides

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Rosemary chat potatoes

Creamy mashed potato

Steamed seasonal vegetables

Roasted seasonal vegetables

Garden salad





## Dessert

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### Grand Marnier truffle mousse

ramanoff sauce, strawberries

### Chocolate tart

salted caramel, double cream

### Petite pavlovas

mango cream, seasonal fruit

### Vanilla bean panna cotta

petite fruit salad, pistachio

### Mandarin mousse

liquid chocolate, meringue



## *Bush BBQ Buffet*

*Casual seating up to 150 guests, formal up to 80*

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- Crispy skin lemon myrtle salmon fingers
- Beef fillet steak with Pepperberry
- Lamb and rosemary sausages
- Fresh corn on the cob
- Freshly baked ciabatta
- Baked potatoes with chives sour cream
- Caramelised sliced onions
- Herb grilled portabello mushroom
- Kale coleslaw, green goddess dressing
- Curried potato and cauliflower salad
- Tossed salad greens with balsamic vinaigrette
- Tomato and capsicum relish
  
- Pastry Chefs selection of cakes to finish





## *Brolga High Tea*

20-80 guests served buffet style or tiered stands

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Assorted cakes and tarts

Selection of ribbon sandwiches

Plain scones with Yarra Valley jam and cream

Selection of quiches

Assorted petit pies

Sliced seasonal fruit

Cheese and crackers

Freshly brewed coffee, tea and herbal infusions

Sparkling water

## Additional Grazing

To accompany your chosen package

### Yarra Valley Cheese

Add \$18.50 pp or \$185 for a platter for 10

Classic Yarra Valley cheeses served with mixed dried fruit, lavash bark, crackers and quince paste

### Antipasto Platter

Add \$16.50 pp

Cured meats, marinated vegetables, olives, melon and Yarra Valley Persian Fetta

### Mezze Platter

Add \$13.00 pp

Trio of dips served with Turkish bread, ciabatta, herb focaccia and grissini

### Seasonal Fruit Platter

Add \$6.00 pp

### Grazing Table

\$85.00 per person – minimum 20 Guests

Assortment of mini cakes, desserts and chocolates

Plain scones with Yarra Valley jam and cream.

Selection of mini quiche, pies and sausage roll Selection of arancini and croquettes

Selection of cheese and fruit

Assorted breads and crackers

Antipasto and sliced meats

Assorted finger sandwiches and mini rolls

Selection of Yarra Valley relishes, chutneys and sauces





## Beverage Packages

Enjoy the best of the Yarra Valley with our selection of locally sourced drinks. From crisp wines and craft beers to refreshing ciders, each beverage highlights the region's unique flavours and quality

### Standard

Your choice of 2 red wines  
and 2 whites. Locally brewed  
beer & cider

2hr - \$39.00pp

3hr - \$48.00pp

4hr - \$57.00pp

5hr - \$65.00pp

### Premium

Your choice of 4 red wines  
and 4 whites. Locally brewed  
beer & cider + spritzer

2hr - \$49.00pp

3hr - \$58.00pp

4hr - \$67.00pp

5hr - \$78.00pp



# Beverage on Consumption



## SPARKLING

	GLASS	BOTTLE
St.Hubert's Blanc de Blancs	\$12	\$45
Chandon Garden Spritz	\$15	\$70
Debortoli Cuvee	\$15	\$70
Debortoli Cuvee Rose	\$14	\$65
Chandon Brut	\$15	\$70

## WHITE WINE

St.Hubert's The Stag Chardonnay	\$12	\$45
Debortoli YV Estate Pinot Gris	\$15	\$65

## RED WINE

St.Hubert's The Stag Pinot Noir	\$12	\$45
St.Hubert's The Stag Shiraz	\$12	\$45
Debortoli YV Estate Cabernet Sauvignon	\$15	\$65
Debortoli YV Estate Shiraz	\$15	\$65

## ROSE

Debortoli La Boheme Dry Rose	\$14	\$65
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## BEER/CIDER

Watts River Brewery River Session Pale Ale	\$12
Watts River Brewery Blonde	\$12
Watts River Brewery IPA	\$12
Watts River Brewery Nipper	\$10
Coldstream Brewery Apple Cider	\$12
Coldstream Brewery Apple Mint & Lime Cider	\$12
Cherry Hill Cherry Cider	\$12
Cherry Hill Seltzer	\$12

## COCKTAILS

	GLASS
Wattle Blossom Spritz	\$18
Kangaroo Cooler	\$18
Bush Lemon Margarita	\$18
Lemon Myrtle Mojito	\$18
Chandon Spritz	\$18

## SOFT

	GLASS	JUG
Schweppes Soft Drinks	\$4.50	\$15
Juice	\$4.50	\$15
Banks Botanicals	\$11	
Cherry Hill Spritzer	\$8	

### **Prices are inclusive of GST:**

All quoted prices for our services and packages include Goods and Services Tax (GST) as applicable. This means that the total cost you see is what you will pay, with no hidden fees. We strive for transparency in our pricing to ensure a straightforward experience for all clients.

### **Specific menu items are subject to change:**

While we aim to provide a consistent and delightful menu, please note that specific items may be subject to change based on seasonal availability, supplier variations, or unforeseen circumstances. We will do our best to inform you of any changes in advance and will always strive to provide alternatives that maintain the quality and theme of your selected package.

### **Dietaries:**

We understand and aim to accommodate for dietary restrictions and allergies. Where-ever possible we will provide alternative options to your guests. While we take every precaution to accommodate dietary needs, it is ultimately the guest's responsibility to make their dietary needs known. We recommend that guests with severe allergies take additional precautions when dining with us.

If you are considering Healesville Sanctuary for your next event, we would be delighted to arrange a site visit & prepare a quote for you.

Contact us

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