

HEALESVILLE SANCTUARY

FUNCTIONS & EVENTS

2025 - 26



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

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

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

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 croute

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

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

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

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

Rosemary chat potatoes

Creamy mashed potato

Steamed seasonal vegetables

Roasted seasonal vegetables

Garden salad





Dessert

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

- Crispy skin lemon myrtle barramundi 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

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, lavosh 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

St.Hubert's Blanc de Blancs

GLASS

\$13

BOTTLE

\$45

Debortoli Cuvee

\$15

\$70

Debortoli La Boheme Rose

\$14

\$65

WHITE WINE

St.Hubert's The Stag Chardonnay

\$13

\$45

Debortoli YV Estate Pinot Gris

\$14

\$65

RED WINE

St.Hubert's The Stag Pinot Noir

\$13

\$45

St Hubert's Cab Merlot

\$13

\$45

St.Hubert's The Stag Shiraz

\$13

\$45

Debortoli YV Estate Cabernet Sauvignon

\$14

\$65

Debortoli YV Estate Shiraz

\$14

\$65

BEER/CIDER

Watts River Brewery River Session Pale Ale

CAN

\$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

SOFT

Soft Drinks

GLASS JUG

\$4.90 \$15

Juice

\$3.50 \$15

Banks Botanicals

\$11

Cherry Hill Spritzer

\$8

Prices are inclusive of GST:

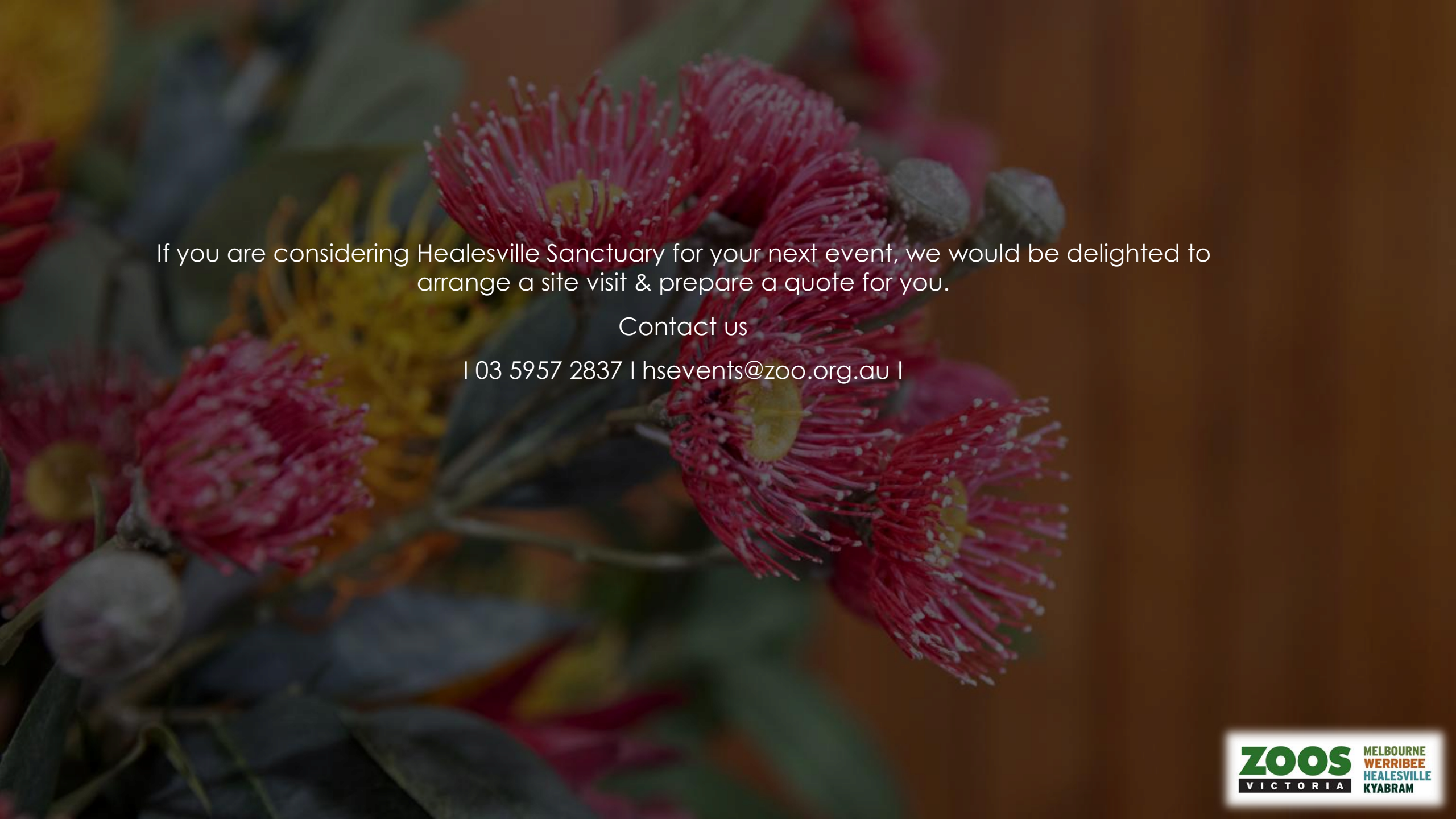
All quoted prices for our services and packages include Goods and Services Tax (GST) as applicable. This means that the total cost you see is what you will pay, with no hidden fees. We strive for transparency in our pricing to ensure a straightforward experience for all clients.

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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