

Healesville Sanctuary
Private Event Packages 2026/27



Welcome to Healesville Sanctuary

Set within the natural beauty of the Yarra Valley, your event becomes part of a truly unique destination. For those looking to choose a venue that reflects their values, Healesville Sanctuary offers an experience that combines purpose, sustainability and hospitality. Our in-house catering showcases fresh, seasonal produce sourced from local suppliers, delivering memorable dining experiences that celebrate the region.

As the home of Zoos Victoria's world-leading conservation programs, Healesville Sanctuary offers more than an extraordinary setting—it provides an opportunity to support an organisation committed to fighting wildlife extinction. Through breeding and recovery programs, wildlife health services, habitat restoration, and research initiatives, Zoos Victoria works to safeguard some of Australia's most threatened native species.

Whether hosting a corporate function, celebration, or special occasion, guests can enjoy an unforgettable experience year-round surrounded by iconic Australian wildlife while contributing to a meaningful conservation mission. Every event held at Healesville Sanctuary helps support the vital work of protecting wildlife for future generations.



PRICING valid until 30 June 27

From \$110 per person enjoy an Australian wildlife experience combining catering, private venue hire, and full-day access for your guests to explore the Healesville Sanctuary.

Package Inclusions

Full-day Sanctuary admission

Exclusive Brolga Room venue hire

Catering package of your choice

Free onsite parking for cars & coaches

Choose your catering style- choose one

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BROLGA ROOM

The Brolga Room at Healesville Sanctuary is a versatile, fully licensed venue for 10–200 guests. Featuring floor-to-ceiling doors opening to a private terrace and lawn with a cosy log fire for the cooler months. Year round guests can also enjoy the Sanctuary's gardens, waterways, and native wildlife, creating a unique nature-filled setting for any event.

Sample Itinerary

- **From 9:00am** – Arrive at the Sanctuary and enjoy time to refresh and gather in the Brolga Room.
- **12:00pm** – Experience the iconic *Spirits of the Sky* presentation, a must-see showcase of Australia's magnificent birds of prey and parrots in flight. 3:00pm sessions run daily.
- **12:30pm** – Return to the Brolga Room to enjoy your selected catering experience.
- **2:30pm onwards** – Spend the afternoon exploring the Sanctuary's beautiful bushland setting, meeting native wildlife, and attending additional daily keeper talks and wildlife presentations.
- **5:00pm** – Sanctuary closes.

This itinerary is provided as a guide only and can be tailored to suit your group's preferred schedule.

Bookings on public holidays incur a surcharge.



PLATED

A refined two-course dining experience.

Guests will be served a set entrée followed by an alternate-drop main course in a seated setting for up to 85 guests. Perfect for corporate dinners, awards nights, and special celebrations where a traditional dining experience is preferred.

Sample Menu

Entrée

Roasted vegetable tart with balsamic, red pesto, almond feta

Main Course (alternate serve)

Pan-fried barramundi, macadamia romesco, lemon myrtle kipfler potatoes

Braised beef oyster blade, wild mushroom sauce, potato purée

***Upgrade to a three-course menu with an alternate-serve entrée & dessert —
+ \$25 per person.***



BUSHLAND BUFFET

Buffet-style dining experience.

Featuring a selection of seasonal dishes and local flavors, guests can dine at their own pace in a relaxed and social atmosphere. Suitable for up to 120 guests with casual seating or 85 guests with formal seating, making it a versatile option for larger gatherings, conferences, and celebrations.

Sample Menu

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

HIGH TEA

Best for formal seated dining

Enjoy an elegant high tea or grazing experience. Featuring a selection of sweet and savory delights, this beautifully presented offering is perfect for daytime events, bridal showers, special celebrations, and intimate gatherings. Available with formal seating for up to 60 guests.

Sample Menu

Cakes and tarts
Selection of ribbon sandwiches
Scones with Yarra valley jam and cream
Selection of quiches
Assorted petit pies
Sliced seasonal fruit
Cheese and crackers



GRAZING

Best for standing / casual seating

Sample Menu

Mini cakes, desserts and chocolates
Scones with Yarra valley jam and cream.
Mini quiche, pies and sausage roll selection of
Arancini and croquettes
Cheese and fruit
Breads and crackers
Antipasto and sliced meats
Finger sandwiches and mini rolls
Yarra valley relishes, chutneys and sauces

Add a chocolate fountain

Accompanied with marshmallows and strawberries
10-50 guests \$225
51-100 guests \$320
101-200 guests \$415



CANAPÉS

Add roaming canapés to your package

Choose up to four items, 2 from each hot and cold menu; served in a casual setting designed to encourage conversation and connection. An excellent choice for networking events, cocktail functions, and celebrations.

30 minutes \$22pp

60 minutes \$38pp

cold

Select three

Smoked salmon with dill cream

Tomato, Yarra Valley Dairy Persian fetta (veg)

Buxton trout mousse cone

Rare roast beef and mustard mayonnaise en croute

hot

Select three

Roasted cauliflower empanada

Mini baked potato (LG)

Pumpkin arancini (V, LG)

Peking duck spring roll

Salt and mountain pepper tofu (V, LG)



BEVERAGE

Add to your package

Enjoy the best of the Yarra Valley with our curated selection of locally sourced beverages. From crisp wines and craft beers to refreshing ciders, every drink showcases the region's renowned quality and distinctive flavours.

Flexible beverage options are available:

- Open a bar tab
- Let guests purchase drinks as they go
- Add a drinks package to your event:

Drinks package by hour

1hr - \$24.00pp

2hr - \$42.00pp

3hr - \$50.00pp

4hr - \$59.00pp

5hr - \$67.00pp

Sparkling Two Varieties- choose one

White wine Three Varieties- choose two

Red Wine Five Varieties- choose two

Beer & Cider Watts River Brewery & local ciders

Non-alc Soft Drink & Juice

Please note: Alcoholic beverages are additional to the catering package



CAPACITIES

Plated	Bushland Buffet	High Tea	Grazing	Canapes
10-85 guests	10-85 formal dining 10-120 informal seating	10-60 guests	10-200 guests	10-200 guests
Banquet Long tables	Banquet Long tables Informal Seating	Long tables Banquet	Standing Informal seating	Standing Informal seating



We invite you to consider Healesville Sanctuary for your next event, arrange a site visit & we'll prepare a quote for you.

Contact us

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