

Sanctuary

CONFERENCE PACKAGE
2024 - 2025



BLANCO
HORNER



SANCTUARY
ADELAIDE ZOO



Welcome

Thank you for considering the Sanctuary.

Sanctuary provides premium catering and event solutions for seven unique locations throughout Adelaide Zoo. From our contemporary flagship venue, Sanctuary Adelaide Zoo Function Centre, through to beautiful lawns and even spaces that are immersed within the natural habitat of some of the animal enclosures, guests will know they are about to experience something special with an event hosted by the team at Sanctuary.

Owned and operated by the multi-award-winning Blanco Horner Hospitality Management, Sanctuary Catering and Events is backed by over four decades of experience, the highest quality ethically sustainable food, and exceptional service.

Our partnership with Adelaide Zoo provides you with opportunities to add unique experiences to your event. Giant pandas, tiger feeding, and intimate animal handling encounters can provide a memorable experience at your event.

Our team at Sanctuary looks forward to working with you to create a little bit of magic for your next event, no matter the occasion.

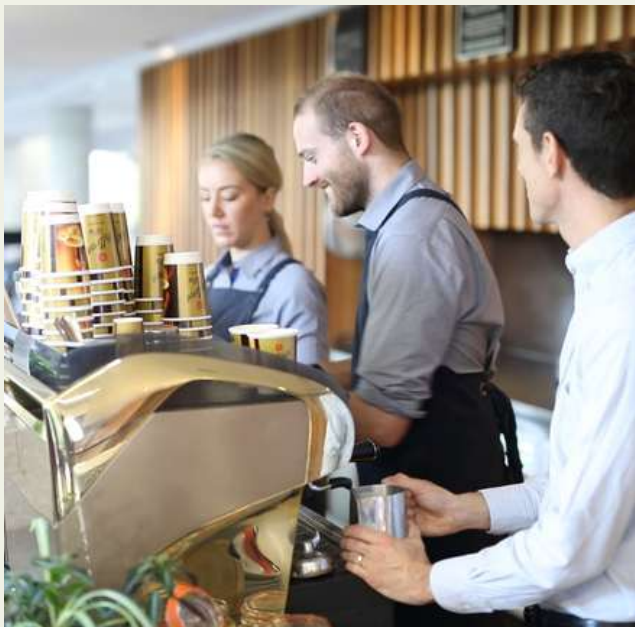


Sanctuary

BREAKFAST, COFFEE AND
MORNING & AFTERNOON TEA

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free





Breakfast

Seated Hot Breakfast

\$45 PP

TO START

Freshly brewed coffee, a selection of boutique teas and orange juice

ON TABLE

Freshly baked Danish pastries or

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble *vg + gf*

FOLLOWED BY SEATED BREAKFAST PLATE

Double smoked bacon, poached free range eggs, roasted tomatoes, sautéed Swiss brown mushrooms, smashed avocado and toasted sourdough bread

Stand Up Buffet Breakfast

\$40 PP

Freshly brewed coffee, a selection of boutique teas and orange juice

Freshly baked Danish pastries

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble *vg + gf*

Caramelised onion, thyme and feta quiche *v*

Egg and bacon breakfast slider, tomato relish

Espresso Coffee

Espresso coffee made to order POA

Morning & Afternoon Tea



Coffee Breaks

Freshly brewed Vittoria coffee, a selection of boutique teas and orange juice

On arrival	\$9 PP
1/2 Day continuous service	\$15 PP
Full day continuous service	\$19 PP

Sweet Selections

\$7.5 PER ITEM

Buttermilk scones with Beerenberg raspberry jam and Chantilly cream *nf*

Freshly baked Danish pastries *v*

Portuguese custard tart *v*

Wattle seed and Davidson plum tea cake *nf*

Coconut chia pudding with macerated berries, pepita and sunflower seed crumble *vg + gf*

Savoury Selections

\$7.5 PER ITEM

Pork, fennel and caramelised apple sausage roll *df + nf*

Sesame bagel, peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon *nf*

Pumpkin, spinach and fetta quiche, onion jam, rocket *v + nf*

Barossa smoked bacon, sunny side up free-range egg breakfast slider, tomato relish *nf*

Croque monsieur, bechamel, smoked ham, Alexandrina cheddar *nf*

Coffee & Tea break with a sweet treat

\$14 PP

Freshly brewed coffee, a selection of boutique teas and orange juice

Chef's selection of a sweet treat

Sanctuary

CONFERENCE CATERING

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free



Conference Day Packages

All Day Catering

\$70 PP

Minimum 50 guests

Continuous service of freshly brewed coffee and a selection of boutique teas

Morning tea and afternoon tea

WORKING LUNCH INCLUDES

Daily selection of sandwiches

Selection of two daily salads

Orange juice, still and sparkling water

Healthy treat

Happy Hour

\$40 PP

Perfect for post conference networking

Includes 1 hour of drinks and Chef's selection of canapes



Conference Catering

Working Lunch

\$45 PP

HOUSE MADE ARTISANAL BREADS & WRAPS (CHOOSE THREE)

Chicken Waldorf, chicken, mayonnaise, crisp apple, celery, and walnuts *df*

Roast beef, mustard pickle, baby spinach, cheddar cheese, Spanish onion *nf*

Double smoked ham, sundried tomato, provolone, basil pesto, rocket *nf*

Egg, chive, toasted sesame and kewpie mayonnaise *v*

Peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon *nf*

SALADS (CHOOSE TWO)

Roasted butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino Romano, fried sage *v + gf*

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata *v + gf*

Roasted cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt *v + gf*

Royal Blue potato, baby spinach, shallot, chives, honey and mustard dressing *v + gf*

Soba noodles, snow peas, Chinese cabbage, ginger and sesame dressing *df*

Mixed green leaf salad, honey mustard dressing, fresh radish *gf + nf + df*

INCLUDES

Healthy treat

Orange juice, still and sparkling water





Buffet Lunch

\$55 PP

MAINS PLATTERS (CHOOSE TWO)

Salmon, vegetable and smoked speck cassoulet, dill, lemon cream sauce *gf + nf*

Lemon thyme chicken breast, spiced pumpkin and peas, crispy chickpea, jus gras *gf + nf + df*

Lamb rump, herbed pearl couscous and compressed cucumber, sumac yoghurt *nf*

Honey glazed duck breast, date and almond couscous, pickled pumpkin, duck fat jus gras *df*

Roasted pork belly, celeriac mash, braised fennel, apple puree, watercress chimichurri *gf + nf + df*

Flank steak, black garlic mash, roasted heirloom carrots and bacon bourbon jus *gf + nf + df*

Upgrade to Scotch Fillet

+ \$5

Upgrade to Eye Fillet

+ \$10

SALADS (CHOOSE TWO)

Soba noodles, snow peas, Chinese cabbage, ginger and sesame dressing *df*

Roasted butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino Romano, fried sage *v + gf*

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata *v + gf*

Roasted cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt *v + gf*

Royal Blue potato, baby spinach, shallot, chives, honey and mustard dressing *v + gf*

Mixed green leaf salad, honey mustard dressing, fresh radish *gf + nf + df*

INCLUDES

Healthy treat

Orange juice, still and sparkling water

ADD EXTRAS

Soft drinks

\$4 PP

Fresh fruit platters

\$4 PP

BBQ Packages

Classic BBQ

\$45 PER ADULT / \$25 PER CHILD*

BBQ SELECTIONS & SALADS

Beef sausages, caramelised onions *gf + df*

Fermented honey glazed chicken wings w sesame *gf + df*

Corn on the cob with smoked paprika butter and parmesan v

Potato salad, crispy bacon, hard boiled egg, spring onion and mustard aioli *gf + df*

Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing *vg*

INCLUDES

Sliced bread and butter



Gourmet BBQ

\$60 PER ADULT / \$35 PER CHILD*

BBQ SELECTIONS & SALADS

Fermented honey glazed chicken thigh w sesame *gf + df*

Italian sausages with peperonata *gf + df*

Char-grilled flank steak with chimmi churri *gf + df*

Potato salad, crispy bacon, hard-boiled egg, spring onion and mustard aioli *gf + df*

Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing *vg*

Watermelon, red onion, mint and fetta v + *gf*

INCLUDES

Artisan sourdough breads and butter medallions

**A child is any person 10 years and under*

Sanctuary

INFORMATION

SANCTUARY CATERING & EVENTS



Locations

- 1 RESTAURANT BOTANIC**
Plane Tree Dr, Adelaide SA 5000
- 2 EVERGREEN, SCHOMBURGK PAVILLION**
Adelaide Botanic Garden
- 3 ROSE GARDEN PAVILLION**
Plane Tree Dr, Adelaide SA 5000
- 4 SANCTUARY ADELAIDE ZOO**
1 Plane Tree Dr, Adelaide SA 5000
- 5 SOUTH AUSTRALIAN MUSEUM**
North Terrace, Adelaide SA 5000
- 6 ADELAIDE TOWN HALL**
128 King William St, Adelaide SA 5000
- 7 U CITY FUNCTION CENTRE**
43 Franklin St, Adelaide SA 5000





“The service at the Sanctuary was impeccable. Staff were absolutely lovely and incredibly polite.”

SUSAN



“Great venue with terrific atmosphere, view and convenient location.”

HUNTER

Contact

Sanctuary

Austinn Horner - Venue & Events Manager

events@sanctuaryadelaidezoo.com.au

(08) 8230 1313

sanctuaryadelaidezoo.com.au

