



WEDDINGS AT  
TARONGA





## Be our guest

After you have been announced as newlyweds, your friends and family will indulge in your selected wedding menu, from intricate canapés to flavoursome seated menus. The pairing of food and wine is just as important as the match between love and marriage, so our Head Chef ensures the highest quality produce guides the menu.

We also understand every aspect of a wedding is a personal approach, so don't hesitate to ask us about our special additions to really make your day sparkle.

With over 30 years of hospitality experience, Trippas White Group is honoured to be the events and catering partner at Taronga Zoo. We draw upon our extensive expertise with the finest event management team and exceptional food and beverage service standards, and we simply cannot wait to start planning your special day here at Taronga Zoo.

WEDDINGS AT TARONGA

# Dalang Ballroom



## 'A place to talk'

Our largest indoor space, the contemporary and sophisticated Dalang Ballroom features floor to ceiling glass windows revealing spectacular panoramic views across the city skyline, Sydney Harbour Bridge and Opera House. This blank canvas is perfect for any inspiring wedding theme.

Your guests enter via the grand ramp and can enjoy arrival drinks on the wrap around balcony enjoying a Sydney Harbour sunset.

The Dalang Suite is available for the wedding party one hour prior to and during your event.

## Features

- Adaptable space for seated or cocktail weddings
- Private bar exclusive to the space
- State of the art audio visual equipment (additional fees apply)
- Automatic doors opening to the balcony
- Floor to ceiling windows
- Contemporary carpet flooring
- Dual entry points including mobility-impaired access (internal and external)

## Capacities

240 Seated | 300 Cocktail

Enjoy a virtual walk around the space [here](#).



# N'galawa Terrace

## 'Sitting with people'

With beautiful panoramic views of Sydney Harbour overlooking Taronga Zoo grounds, the N'galawa Terrace boasts natural light and is a versatile and idyllic venue to make your wedding unforgettable.

This curved space offers floor to ceiling windows and has a private suite available for the wedding party one hour prior to and during your event.

Your guests enter via the grand ramp plus a short flight of stairs and can enjoy arrival drinks on the wrap around balcony enjoying a Sydney Harbour sunset.

### Features

Adaptable space for seated or cocktail weddings

Private bar exclusive to the space

State of the art audio visual equipment (additional fees apply)

Automatic doors opening to the balcony

Floor to ceiling windows

Feature herringbone timber flooring

Dual entry points including mobility-impaired access (internal only)



### Capacities

150 Seated | 200 Cocktail

Enjoy a virtual walk around the space [here](#).

# Gili Rooftop



## ‘Light, spark or candlelight’

The Gili Rooftop space is an incredible setting with sweeping Opera House and harbour views by day and shimmering skyline and Harbour Bridge by night – the perfect backdrop for your wedding.

We recommend a maximum 50 guests seated to accommodate for a dancefloor.

### Features

- Circular outdoor terrace
- Adaptable space for meetings, cocktail parties and dinners
- Fully retractable doors opening to the Terrace
- Floor to ceiling windows
- Upholstered designer chairs and bespoke lighting
- Tactile feature private timber bar and herringbone tiled floor

### Capacities

60 Seated | 100 Cocktail

Enjoy a [virtual walk around the space here](#).



# Food is at the heart of extraordinary experiences



Executive Head Chef Stefan Schröder, brings his culinary mastery to Taronga Zoo along with more than 20 years of experience across five-star hotels, luxury cruises, and restaurants throughout Europe and Australia.

On the food, Stefan alludes to “a clean and fresh approach to a modern Australian menu with subtle nods to my background working across diverse cultures and with authentic flavours”.

# Wedding Packages

## Seated Package

Chef's selection arrival canapés (3 pieces)  
Alternate serve three course menu  
Shared seasonal leaf salad per table & bread roll per person  
Classic beverage package for 5-hour duration

Venue hire and minimum spends apply

### Additional Options

Crew Meal:  
Main course & non alcoholic beverages  
Teen Meal 13–17yrs:  
3-course adult meal & non alcoholic beverages  
Kids Meal 3–12yrs:  
2-course kids menu & non alcoholic beverages

### Seated Inclusions

Wait staff, event supervisor, event coordinator & security personnel  
Cutting of your wedding cake into petit fours, served platter style  
Coffee and tea selection  
Refreshment room adjacent to your event space (Dalang & N'galawa only)  
Cake table, champagne flutes, cake knife  
Placement of your name cards, menus and wedding favours  
Cordless microphone and lectern for speeches  
Easels for your seating plan and welcome sign  
Customised floor plan with in-house furniture  
White linen tablecloths and napkins, crockery, glass & tableware  
Parquetry dance floor (Dalang Ballroom only)  
Mirror centrepieces and tealight candles  
Complementary menu tasting for the couple (3 months prior - seated package only)

## Cocktail Package

4 cold canapés  
4 hot canapés  
2 substantial canapés per person  
Antipasto grazing table  
Classic beverage package for 5-hour duration

Venue hire and minimum spends apply

### Additional Options

Crew Meal:  
Canape selection & non alcoholic beverages  
Teen Meal 13–17yrs:  
Adult canape section & non alcoholic beverages

### Cocktail Inclusions

Wait staff, event supervisor, event coordinator & security personnel  
Cutting of your wedding cake into petit fours, served platter style  
Coffee and tea selection  
Refreshment room adjacent to your event space (Dalang & N'galawa only)  
Cake table, champagne flutes, cake knife  
Cordless microphone and lectern for speeches  
Easel for your welcome sign  
Customised floor plan with in-house furniture  
Parquetry dance floor (Dalang Ballroom only)

### Elevate Your Experience

Consider an additional grazing station for the complete cocktail experience



# Seated Menu

## Entrée

Kohlrabi, pickled grapes, macadamia cream, toasted hazelnuts (vg, df, gf)

Truffled leek tart, dill, pickled red onion, cucumber (v, nf)

Watermelon and king prawns, daikon, ponzu (gf, nf, df)

Confit ocean trout, Japanese cucumber salad, ginger, coriander, sea herbs (gf, nf, df)

Caramelised pork belly, oyster mushroom, water spinach, Vietnamese dressing (gf, nf, df)

Confit duck leg, spiced beetroot, red chard, Davidson plum powder (df, nf, gf)

## Main

Potato Gnocchi, butternut pumpkin, walnuts, broccolini, sea herbs (vg, df, gf)

Barramundi, enoki mushrooms, cauliflower cream, mushroom pickle, lemon myrtle (gf, nf)

Seared salmon, capsicum salsa, dried olives, truss tomatoes (gf, df, nf)

Pepper berry grain fed beef, broccolini, confit potato, pickled onion shells (gf, nf)

Seared kangaroo fillet, spring onions, native berries, blackberry gel (gf, df, nf)

Lamb rump, goats curd, tomato, tarragon, green olives (gf, nf)

Chicken breast, peas, desiree potato, speck and seasonal greens (gf, nf)

## Dessert

Raspberry layered gateaux, pineapple, passionfruit, strawberry, tapioca (v)

Chocolate praline tart, cherry confit, whipped yoghurt pannacotta (v, nf)

Bailey's charlotte, coffee cream brûlée, rocher, dark rum gelee (v, nf)

Cheesecake, davidson plum compote, coconut and wattle seed streusel (v)

## Sides

Roast broccoli, feta, toasted almonds, lemon, olive oil (gf, v)

Baked Japanese pumpkin, fried sage, wattle seed, labneh (v, gf, nf)

Lyonnaise roast potatoes (gf, vg, df, nf)

## Little Ones (up to 12 years)

Chicken burger, cabbage slaw, thick cut chips, aioli

Grilled pacific cod, bad boy chips, garlic yoghurt

Pappardelle, heirloom tomatoes, parmesan

Ice cream trio, waffle cone

Chocolate mudcake, berry compote

(v) vegetarian, (vg) vegan, (gf) gluten free, (df) dairy free, (nf) nut free

Sample menu, subject to change based on seasonality





# Canapé Menu

## Cold Canapés

Watermelon, sangria, mint, lemon (vg, nf, df, gf)

Rice cracker, carrot curd, wakame, coriander (vg, nf, df, gf)

Larb, coriander-lime gel, baby gem (vg, nf, df)

Shitake Peking pancake, hoisin sauce (nf, vg)

Bruschetta, smashed minted peas, ricotta (v, nf)

Watermelon, sangria, mint, feta, lemon (v, nf, gf)

Heirloom tomato tartlet, ricotta, black olive (v, nf)

Cured kingfish, cucumber gel, salted apple, fennel cream (nf, gf)

Raw tuna, green apple, chives, horseradish and shiso (nf)

Oyster, verjus and chive dressing, sea herbs (gf, nf, df)

Pressed ham hock, mustard, tarragon, quince paste (gf, df, nf)

Chicken liver parfait, native chutney, grape, brioche (nf)

Peking duck crepe roll, shallot, hoisin (nf, df)

## Hot Canapés

Sweetcorn and zucchini fritter, avocado, shiso (vg, df, nf, gf)

Potato rosti, beetroot hummus and bush dukkah (vg, df)

Pumpkin sausage roll, bush tomato jam (vg, df)

Goats cheese and lemon myrtle quiche, onion jam (v, nf)

Beetroot arancini, wattle seed aioli (v, nf)

Roast scallop, cauliflower puree and finger lime (gf, nf)

Crispy oyster, brioche crumbs, gribiche, lemon myrtle (nf)

Truffled prawn and leek tart, truffle aioli, crispy leeks (nf)

Mini chicken and leek pie, mustard mash

Korean glazed beef skewers, kimchi bearnaise, crisp shallots (gf)

Veal and chorizo sausage roll, native chutney (nf)

## Substantial Canapés

Singaporean rice noodles, chilli, shitake mushroom, curry and ginger (vg, gf, df, nf)

Orecchiette, lemon, and pepper berry whipped ricotta, zucchini, mint, peas, pine nuts (v)

Eggplant roulade, quinoa tabouleh, pomegranate, labneh (v, nf)

Poached prawn roll, pickled cucumber, saffron aioli (nf)

Drunken chicken slider, green papaya slaw, coriander, hoisin (nf)

Mini wagyu beef burger, cheddar, milk bun (nf)

# Bespoke Additions

## Grazing Stations

### Australian seafood station

Freshly shucked oysters, poached tiger prawns and chilli marinated mussels, served with a selection of traditional accompaniments.

### Cheese station

A selection of imported and local cheeses served with chutney, quince paste, lavosh, fresh grapes, dried fruit and nuts

### Antipasto station

A selection of cured sliced meats served with grilled and marinated vegetables, a trio of dips and grissini

### Dessert station

Select from four miniature desserts from the list below:

Chocolate and raspberry vegan slice (gf, df, nf, vg)

Mini berry pavlova (v, gf, nf)

Mini lemon meringue tart, lemon myrtle dust (v)

Chocolate truffle (v, gf)

Assorted macarons (v)

Mini chocolate tart, wattle seed (v, nf)

## Late Night Extras

Beat the late-night hunger with your choice of favourite party foods served after 9pm.

Singaporean rice noodles, chilli, shitake mushroom, curry and ginger (vg, gf, df, nf)

Orecchiette, lemon, and pepper berry whipped ricotta, zucchini, mint, peas, pine nuts (v)

Eggplant roulade, quinoa tabouleh, pomegranate, labneh (v, nf)

Poached prawn roll, pickled cucumber, saffron aioli (nf)

Drunken chicken slider, green papaya slaw, coriander, hoisin (nf)

Mini wagyu beef burger, cheddar, milk bun (nf)

## Ice Cream Assortment

A selection of Peters ice creams for your guests to choose at leisure.



# Beverage Packages

Non-alcoholic beverages included in all packages.

Assorted soft drinks, juices and sparkling mineral water.

## Classic

Included in all wedding packages

### Sparkling

Here and Now Sparkling, NSW

### White Wine

Here and Now Sauvignon Blanc, NSW

### Red Wine

Here and Now Cabernet Merlot, NSW

### Beer

Hahn Premium Light

Heineken Premium Lager

### Non-Alcoholic

Lyre's Classico Sparkling

Heaps Normal 'XPA' Non-Alc Ale

## Premium

Choose two white and two red

### Sparkling

See Saw Prosecco, Orange, NSW

### White Wine

Hesketh Sauvignon Blanc  
Adelaide Hills, SA

Pikes 'Luccio' Pinot Grigio, Clare Valley, SA

Alte Chardonnay, Orange, NSW

### Rosé Wine

Chain of Ponds 'Novello' Adelaide Hills, SA

### Red Wine

First Creek 'Botanica' Pinot Noir,  
Central Ranges, NSW

Hentley Farm 'Villian & Vixen' Grenache,  
Barossa Valley, SA

Handpicked Shiraz, Hilltops, NSW

### Beer

Hahn Premium Light

Heineken Premium Lager

James Squire 'One Fifty Lashes' Pale Ale

### Non-Alcoholic

Lyre's Classico Sparkling

Heaps Normal 'XPA' Non-Alc Ale

## Deluxe

Choose two white and two red

### Sparkling

Mumm Marlborough 'Brut Prestige' Sparkling,  
Marlborough, NZ

### White Wine

Shaw and Smith Sauvignon Blanc,  
Adelaide Hills, SA

Handpicked Pinot Gris,  
Mornington Peninsula, VIC

Orlando 'Hilary' Chardonnay,  
Adelaide Hills, SA

### Rosé Wine

Rameau 'Petit Amour' Méditerranée IGP, FRA

### Red Wine

Storm Bay Pinot Noir,  
Coal River Valley, TAS

Kilikanoon 'Prodigal' Grenache,  
Clare Valley, SA

Elderton 'Estate' Shiraz,  
Barossa Valley, SA

### Beer/Cider

Hahn Premium Light

Heineken Premium Lager

Kirin Ichiban Lager

James Squire 'One Fifty Lashes' Pale Ale

Little Creatures 'Pipsqueak' Apple Cider

### Non-Alcoholic

French Bloom 'Le Blanc' Sparkling, FRA

Heaps Normal 'XPA' Non-Alc Ale

## In-Grounds

2 Hours

### Sparkling

Here and Now Sparkling, NSW

### White Wine

Here and Now Sauvignon Blanc, NSW

### Red Wine

Here and Now Cabernet Merlot, NSW

### Beer

Heineken Premium Lager

### Soft Drinks

Assorted Soft Drinks

Mt Franklin Sparkling Mineral Water

## Spirits

You may wish to include a separate bar tab for spirits or provide your guests with a cash bar where they can purchase their own spirits throughout the event.

## Beverages on consumption

Please discuss this option with our events team who will discuss our current beverage options.

For Responsible Service of Alcohol the NSW Liquor Act requires food to be readily available to guests attending any function for the duration of that function.

# Ceremony Locations

Let our magnificent location be the backdrop for your wedding ceremony. Tucked away inside the zoo grounds within Sydney Harbour National Park, our ceremony locations are picturesque canvasses with jaw-dropping views. Choose an area that best suits your wedding style and add your personal touch to create a truly memorable wedding ceremony.

## Bird Amphitheatre and Condor Lawns

The Bird Amphitheatre and Condor Lawns both provide stunning panoramic views of Sydney Harbour with the city skyline, Opera House and Harbour Bridge setting an amazing backdrop for you to say 'I do'. These tranquil spots are the most idyllic outdoor harbour locations in Sydney.

## The African Savannah

The Savannah provides you with a Ceremony setting like no other, with an astounding animal backdrop. This location is an immersive experience for you and your guests, and sets the most memorable scene to for you to say 'I do'.

## Inclusions

2 hours exclusive use (4pm-6pm) including set-up, ceremony and pack-down

Dedicated bridal attendant

Security personnel to escort guests to and from ceremony

1x 5-seater golf buggy for bridal party transfer to and from ceremony (during allocated ceremony times only). Additional fees apply for photography transfers.

Signing table and chairs, 8x bench seats and Arbor (African Savannah only)

Signing table, 22x White ceremony chairs, carpet runner, arbor (Condor Lawns only)

## Capacities

Condor Lawns | 150 guests

Bird Amphitheatre | 300 guests

## Capacities

African Savannah | 100 guests



# Wildlife Retreat



Nestled amongst the natural landscape of Taronga Zoo Sydney, thoughtfully curated designer rooms allow you to overlook bushland, come eye-to-eye with animals or gaze across stunning Sydney Harbour.

Wake up in one of 58 rooms or 4 Treetop Suites, the ultimate in comfort and space. If you wish the opportunity exists to have exclusive use of all 62 rooms and suites at the retreat for a wedding celebration so unique that your wedding guest will have an everlasting memory of your special day.

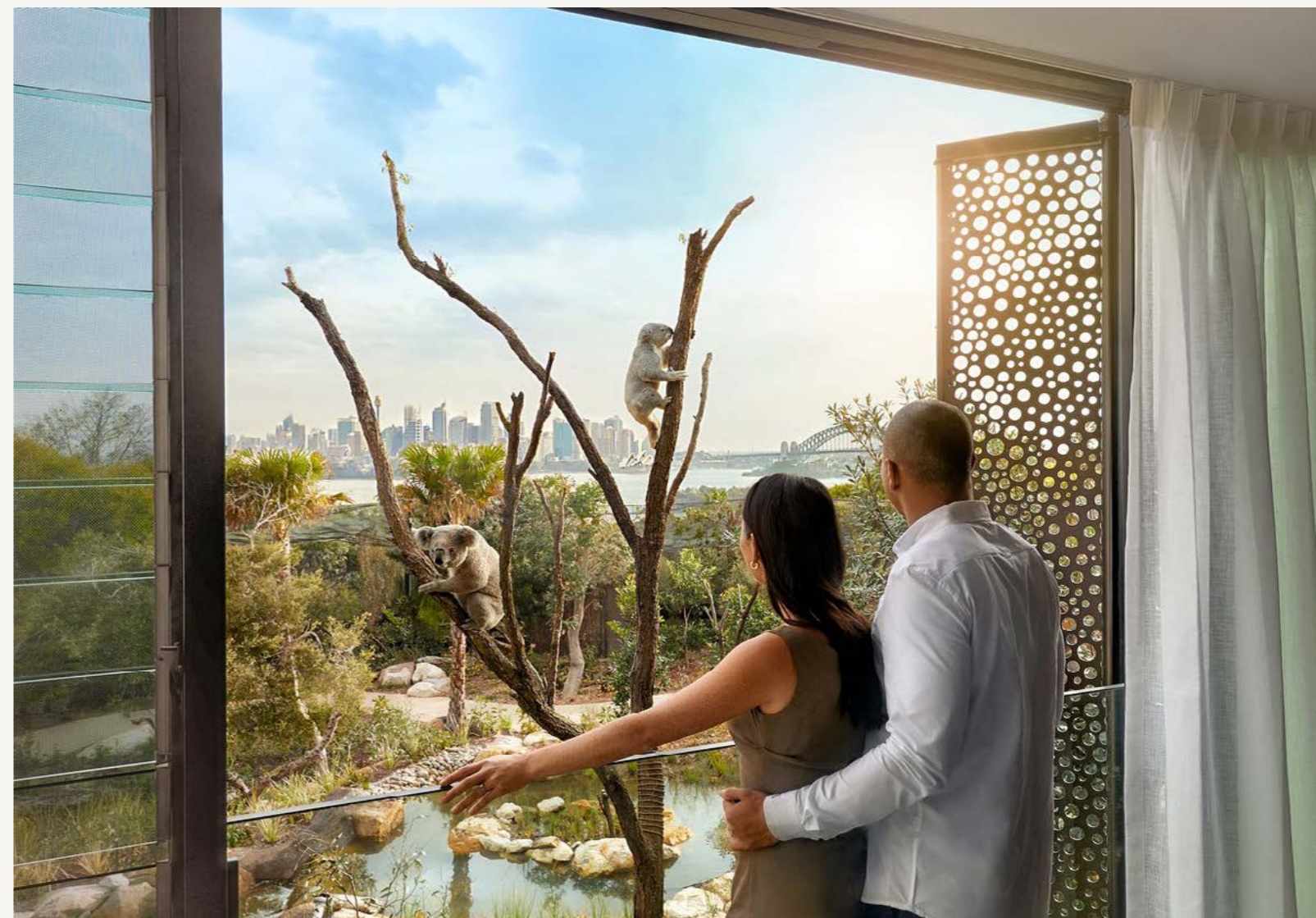


The Wildlife Retreat at Taronga is owned and operated by Taronga Conservation Society Australia, a not-for-profit, conservation-based organisation. Every stay at the Wildlife Retreat contributes essential funding towards the care of Taronga's animals and broader conservation and education programs in Australia and around the world.

## Accommodation

Bushland Rooms | 32 rooms  
Animal Rooms | 22 rooms  
Harbour View Rooms | 4 rooms  
Treetops Suites | 4 suites

Enjoy a virtual walk through a Harbour View room [here](#), or a Tree Top Suite [here](#).





## FAQs

### Do you offer tailored wedding packages?

Yes, of course! We have a standard wedding package, however, we know that every wedding is unique, so we are more than happy to create a personalised package for your special day.

### Can I hold my wedding ceremony at Taronga Zoo?

Yes, you can! There are specific venues within Taronga zoo that are well suited to holding your wedding ceremony, dependent on your guest numbers. Please speak to our events specialists for more information.

### Do you cater for special dietary requirements?

Yes, we do! We understand the wide range of dietary requirements that guests may have. Dietary requirements must be confirmed 7 working days prior to your event.

### Can we bring our own food and alcohol?

External catering or self-catering within our venues is not permitted with the exception of wedding cake. However, please speak with our events specialists for specific permissions in relation to BYO beverage, cakeage and applicable charges may apply.

### Can I utilise styling and theming items for my event?

Yes. Within your exclusive spaces there are no restrictions on styling, however, no naked flames are permitted. There are restrictions on styling external and public spaces, particularly in relation to branding. Please speak with our events specialists for more information. You may bring in your own suppliers or we can recommend.

### Are there any noise restrictions for live music?

All bands/live music must have public liability insurance and be tagged and tested if they bring in their own equipment. There may be noise restrictions depending on the venue.

### Is your venue wheelchair friendly?

If you have guests with accessibility issues, please advise the events team who will be happy to provide more information. We do have a buggy service available for guests with mobility access (dependant on the venue).

### What are the parking rates at Taronga Zoo?

Taronga Zoo car park is the closest parking area and is operated by Wilson Parking, located at 2A Macquarie Street. For rates and more information, please visit [wilsonparking.com.au](http://wilsonparking.com.au)

### Can my guests smoke at the venue?

Taronga Zoo is a non-smoking venue.

### How do my suppliers deliver to your venue?

Taronga Zoo loading dock is the main location for collections and deliveries. You will need an access code to enter the dock and this can be arranged through your event coordinator, who will also schedule and manage your deliveries.

### What time can my suppliers access the venue before my event?

Supplier access to your venue is generally two hours prior to your event start time and bump out must be complete one hour after your event finish time. If you have a full day hire or a more substantial set up, then additional bump in and bump out time can be organised with your coordinator. Additional charges may apply.



12 MINS  
TO THE CITY



BRADLEY'S HEAD ROAD

ATHOL WHARF ROAD

EXIT

Concert  
Lawns

Wildlife  
Retreat

Taronga  
Events  
Centre

MAIN ENTRANCE  
& CARPARK

Taronga  
Institute

TARONGA  
FOOD  
MARKET

African  
Savannah

Tiger's  
Den

Harbour  
View  
Lawns

Condor  
Lawns

Bird  
Ampitheatre

# WEDDINGS AT TARONGA



# Next Steps

From the most intimate to the most lavish of events, we systematically conjure experiences that are a joy for all the senses. We'll work with you and your favourite tastes and styles, to curate an event that is uniquely yours.

For all your catering and event needs please contact Trippas White Group's dedicated event specialists.

02 9978 4641

[taronga.events@trippaswhitegroup.com.au](mailto:taronga.events@trippaswhitegroup.com.au)

Taronga proudly acknowledges the Cammeraigal people, their Country, spirit and traditions as customary owners of the country upon which the Zoo stands. We recognise and respect the Cammeraigal, a southern clan group of the Gaimariagal. Their spirit lives on. We proudly acknowledge them and all Indigenous peoples past and present, and welcome everyone to Taronga Zoo.

