



WEDDINGS AT TARONGA

BY TRIPPAS WHITE GROUP







Be our guest

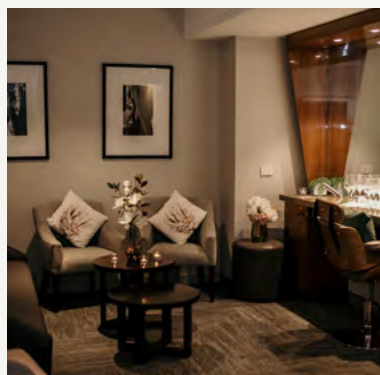
After you have been announced as newlyweds, your friends and family will indulge in your selected wedding menu, from intricate canapés to flavoursome seated menus. The pairing of food and wine is just as important as the match between love and marriage, so our Head Chef ensures the highest quality produce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



Capacities

240 Seated | 300 Cocktail

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

‘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)



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](#).



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

- Scallop carpaccio, kombu dashi, candied yuzu, sea blite (nf, df, gf)
- Buffalo mozzarella, heirloom tomato, basil oil, lavender, aged balsamic (v, gf, nf)
- Sticky pork belly, burnt apple puree, fermented cabbage, nduja dust (gf, nf)
- Duck breast, charred wit loaf, shaved chestnut, rhubarb ketchup (gf, nf)
- Confit ocean trout, Japanese cucumber salad, ginger, coriander, sea herbs (gf, nf, df)
- Chicken liver parfait, quandong relish, crispy brioche, baby capers (nfo, gfo)

Main

- King ora salmon, piperade, olive crumbs, vine tomatoes, preserved lemon (nf, df, gf)
- Slow cooked lamb rump, eggplant cream, romanesco, bone marrow jus (gfo, nf)
- Pepper berry grain fed beef, broccolini, confit potato, pickled onion shells (gf, nf)
- Chicken breast, carrot velouté, bacon jam, Grand Marnier sauce (gf, nf)
- Murray Cod, skordalia, beurre noisette, fennel-radish salsa (gf, nf)
- Confit celeriac, cashew beetroot cream, rainbow chard, pistachio crumb (v, gf, nfo)

Premium Main

Upgrade to a Premium Main for an additional \$20 per person

- Eye fillet, confit baby leek, aligot, chanterelle mushroom, madeira sauce (nf, gf)
- 51 Glacier toothfish, caramelized cauliflower, stuffed morrel, pickled beets (gf, nf)

Dessert

- Earl grey mousse, blackberry, joconde, pistachio crémeux, mint moss (v)
- Flourless nutella terrine, nutella cream, dulce de leche, berry fluid gel, ginger streusel (v, gfo)
- Cheesecake, red velvet genoise, whipped coconut, berry compote, saltbush biscuit, kiwi gelée (v)
- Key lime, citrus crumble, lemon truffle cream, evoo sponge, white snow (v)

Sides

\$5 per side per person

- Potato bravas, marjoram, crispy shallots (gf, nf, df)
- Roast carrots, pepitas praline, tahini (gf, df)
- Green beans, pickled onions, French vinaigrette dressing (gf, df, nf)

Little Ones

- \$60 per person (up to 12 years)
- Chicken burger, cabbage slaw, thick cut chips, aioli
- Grilled pacific cod, thick cut 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

\$9 per item, per person

Vegan

- Miso glazed aubergine, hummus, zatar, pomegranate (v, df, gf)
- Carrot tarator, walnut crumble, aleppo pepper (v, nf, df, gfo)
- Larb, coriander-lime gel, baby gem (v, nf, df, gf)
- Shitake Peking pancake, hoisin sauce (nf, df, v)

Vegetarian

- Beetroot, wattle seed, aged feta millefeuilles (gf, nf)
- Pickled daikon, wasabi mayo, nori powder, puffed rice (gf, df, nf)
- Stracciatella and sundried tomato tartlets, basil (nf)

Seafood

- Smoked salmon vol-au-vent, finger lime, olive crumbs
- Blue swimmer crab ballotine, avocado, leek sprout (df, nf)
- Sydney rock oyster, spicy mojito mignonette (gf, nf, df)

Meat

- Samosa lamb madras, mango chutney (nf, df)
- Beef tartare, golden beet, cured egg yolk (gf, nf, df)
- Peking duck crepe roll, shallot, hoisin (nf, df)

Hot Canapés

\$9 per item, per person

Vegan

- Sweetcorn and zucchini fritter, avocado, shiso (vg, gf)
- Potato rosti, beetroot hummus and bush dukkah (vg, df)
- Pumpkin sausage roll, bush tomato jam (vg, df)

Vegetarian

- Goats cheese and lemon myrtle quiche, onion jam (v, nf)
- Beetroot arancini, wattle seed aioli (v)

Seafood

- Scallop, ajo blanco, bonito jelly, salted apple (nf)
- Oyster rockefeller, warrigal greens
- Prawn potato strings, harissa mayo (gf, df, nf)

Meat

- Mini chicken and leek pie, mustard mash
- Korean glazed beef skewers, kimchi bearnaise, crisp shallots (gf)
- Veal & chorizo sausage roll, native chutney (nf)

Substantial Canapés

\$14 per item, per person

Vegan

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

Vegetarian

- Hoisin shimeji and oyster mushroom bao buns (df,nf)
- Halloumi burger, bush tomato relish, milk buns (nf)

Seafood

- Poached prawn roll, pickled cucumber, saffron aioli (nf)
- Salmon, mascarpone-wasabi cream, charcoal sliders (nf)

Meat

- Creamy pea and chorizo risotto, toasted pecans (gf, nfo)
- Mini wagyu beef burger, swiss cheese, white onion, beetroot (nf)

Dessert Canapés

\$9 per item, per person

- Lemon myrtle tartlet, lemon curd, sable (v)
- Baked cheesecake, cream cheese, wattle seed biscuits (v)
- Macadamia, caramel, chocolate (v)
- Exotic mini cupcake, vanilla, pistachio, raspberry (v)
- PB&J, peanut butter, raspberry gelée (v)
- Saturno coffee, chocolate, cocoa breton (v)
- Mont-blanc tartlet, vanilla mascarpone, chestnut, maron candy (v)
- Akira, yuzu & calamansi, matcha green tea, lychee gelee (v, nf)
- Pecan paris-brest, choux, pecan praline (v)
- Key lime pie, lime, lemon myrtle meringue (v)

(v) vegetarian, (vg) vegan, (gf) gluten free, (df) dairy free, (nf) nut free, (nfo) nut free option
Sample menu, subject to change based on seasonality

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:

Lemon myrtle tartlet, lemon curd, sable (v)

Baked cheesecake, cream cheese, wattle seed biscuits (v)

Macadamia, caramel, chocolate (v)

Exotic mini cupcake, vanilla, pistachio, raspberry (v)

PB&J, peanut butter, raspberry gelée (v)

Saturno coffee, chocolate, cocoa breton (v)

Mont-blanc tartlet, vanilla mascarpone, chestnut, maron candy (v)

Akira, yuzu & calamansi, matcha green tea, lychee gelee (v, nf)

Pecan paris-brest, choux, pecan praline (v)

Key lime pie, lime, lemon myrtle meringue (v)

Late Night Extras

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

Vegan

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

Vegetarian

Hoisin shimeji and oyster mushroom bao buns (df,nf)

Halloumi burger, bush tomato relish, milk buns (nf)

Seafood

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

Salmon, mascarpone-wasabi cream, charcoal sliders (nf)

Meat

Creamy pea and chorizo risotto, toasted pecans (gf, nfo)

Mini wagyu beef burger, swiss cheese, white onion, beetroot (nf)

Ice Cream Assortment

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



Beverage Packages

Non-alcoholic beverages available upon request.
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 (available upon request)

Lyre's Classico Sparkling

Heaps Normal 'XPA' Non-Alc Ale

Premium

Choose two white and two red
Upgrade Classic to Premium - cost per person

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 (available upon request)

Lyre's Classico Sparkling

Heaps Normal 'XPA' Non-Alc Ale

Deluxe

Choose two white and two red
Upgrade Classic to Deluxe - cost per person

Sparkling

Mumm Marlborough 'Brut Prestige' Sparkling,
Marlborough, NZ

White Wine

Shaw and Smith Sauvignon Blanc,
Adelaide Hills, SA

Oakridge Pinot Gris,
Yarra Valley, 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 (available upon request)

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.

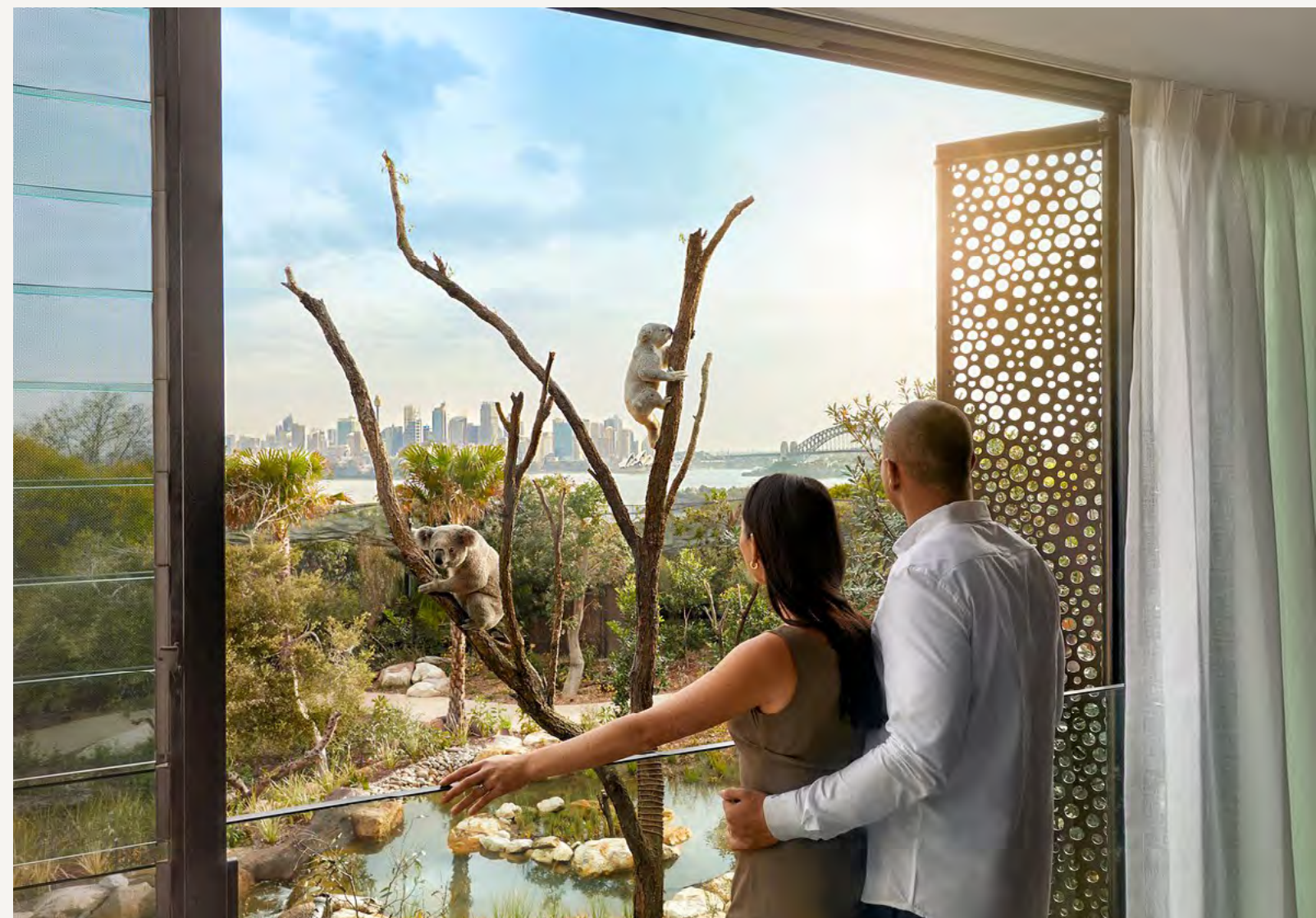
Wake up in one of 58 rooms or 4 Treetop Suites, the ultimate in comfort and space. If you wish the opportunity exists to have exclusive use of all 62 rooms and suites at the retreat for a wedding celebration so unique that your wedding guest will have an everlasting memory of your special day.

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

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

African
Savannah

TARONGA
FOOD
MARKET

Tiger's
Den

Condor
Lawns

Bird
Ampitheatre

Harbour
View
Lawns

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BY TRIPPAS WHITE GROUP

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

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.

