

MONARTO HOSPITALITY KIT

WATERHOLE | PAMOJA

Whether you're looking to host a conference, a wedding celebration or an intimate private party, we will help create a truly memorable experience for your guests.

Located 60 minutes (70 kilometres) from Adelaide, Monarto Safari Park is one of the largest open-range zoos in the world spanning more than 1,000 hectares, home to more than 500 animals roaming as far as the eye can see.

A philosophy of excellence underpins everything we do. This means our approach to every event, whether it is for twenty people or two hundred people, is firmly focused on ensuring every aspect is held to the highest standards. From the early concept stages and planning right through to seamless execution on the day, no detail is too small to consider.

Hosting your event at Monarto Safari Park means you will be offered a restaurant style food and wine experience, featuring seasonal cuisine from South Australia's leading producers, in a natural safari-style setting.

We would welcome the opportunity to talk to you about hosting your next function with us.

Contact us today and we will help you deliver a truly outstanding event experience for you and your guests.

P: 08 8211 1141

E: functions@adelaideoval.com.au

www.monartohospitality.com.au

Zoo entry & room hire charges will apply for all functions held at Monarto Safari Park. Security charges apply for all after hours functions (from 4pm).



BEVERAGE PACKAGES

YALUMBA PACKAGE

**One hour \$24.00 | Two hours \$29.00 | Three hours \$34.00 |
Four hours \$39.00 | Five hours \$44.00**

Oxford Landing Estates Marty's Block Brut Cuvee

Yalumba Y Series Sauvignon Blanc

Yalumba Y Series Shiraz Viognier

Hahn SuperDry

Furphy Refreshing Ale

Hahn Premium Light

5 Seeds Crisp Apple Cider

Schweppes Soft Drinks & Water

WOODSTOCK PACKAGE

**One hour \$28.00 | Two hours \$33.00 | Three hours \$38.00 |
Four hours \$43.00 | Five hours \$48.00**

Woodstock Twiggy Sparkling Pinot Noir
Chardonnay

Woodstock Sauvignon Blanc

Woodstock Deep Sands Shiraz

Woodstock Grenache Rose

Hahn SuperDry

Furphy Refreshing Ale

Hahn Premium Light

5 Seeds Crisp Apple Cider

Schweppes Soft Drinks & Water

CONTINENTAL BREAKFAST

Served on platters | \$27.00 pp

Selection of chilled juices

Filtered coffee and selection of teas

Fresh fruits & berries | V | DF | NF | GF

Greek yoghurt pots, strawberry compote & puffed grain granola | V

Assorted mini Danish pastries, muffins, croissants & Beerenberg preserves

Selection of savoury-filled mini croissants:

| Double smoked ham & Swiss cheese

| Tomato & basil pesto | V

MORNING/AFTERNOON TEA

All items are served with filtered coffee & tea

One break item | \$11.00 pp

Two break items | \$15.00 pp

Three break items | \$19.00 pp

BREAK ITEMS

SWEET ITEMS

Fresh seasonal fruit platter | V | DF | NF | GF

Assorted fruit Danish pastries

Assorted mini muffins

| Chocolate

| Blueberry

| Apple

| White chocolate

| Raspberry

Freshly baked scones served with Beerenberg jams & whipped cream | NF

Portuguese custard tarts | NF

Carrot & walnut cake

Assorted cookies

Vili's cocktail pastries & Beerenberg tomato sauce

SWEET SLICES

Lemon coconut

Peanut butter & white chocolate blonde

Cheesecake crumble

Anzac caramel

Muesli & yoghurt

Note: we cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients

V vegetarian | VG vegan | GF gluten free | NF nut free | DF dairy free | H halal

MONARTO HOSPITALITY KIT

WATERHOLE | PAMOJA

LIGHT WORKING LUNCH

Served on platters | \$37.00 pp

Chef's selection of assorted wraps & baguettes

Garden salad | V | DF | GF | NF

Chef's selection of sweet slices

Fresh fruit platters | V | DF | GF | NF

Served with a selection of soft drinks and water

BBQ PLATTERS

MINIMUM 20 PEOPLE

Served on platters | \$42.00 pp

Select two BBQ selection items

Select one salad item

Fresh fruit platters | V | DF | GF | NF

Served with bread & butter

Served with a selection of soft drinks and water

BBQ ITEMS

Chicken tandoori marinated, fried potato & mango chutney | GF | NF

Slow-cooked beef brisket, smoky BBQ bourbon glaze, lime & chipotle buttered corn cob

Lamb cutlets Portuguese style, black-eyed beans & roasted tomato yoghurt | GF | NF

Pork belly, master stock braised, chargrilled, spicy plum & apple salad | GF | NF | DF

Atlantic salmon, chilli, mustard, honey & rough-cut herb salad | NF | DF

Chargrilled vegetables, grilled haloumi & salsa verde | GF | NF

SALADS

Garden salad, lettuce, cherry tomato, cucumber, red onion & carrot

Roasted potato salad, pancetta crisps, shaved pecorino & mustard cream

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COCKTAIL FOOD

1 Hour | Three hot & two cold | \$30.00 pp

1.5 Hours | Five hot & three cold | \$40.00 pp

CANAPES | COLD

Salmon tartare, pickled kohlrabi, smoked roe

Lamb, chickpea hummus, pomegranate, pine nuts

Honey-baked duck breast, celeriac cream & pickled rhubarb | NF | DF

Pepperberry beef fillet, artichoke & fried herbs | GF | NF

Almond milk panna cotta, maple pumpkin & hazelnut dukkah | V | GF | DF

Goat cheese souffle, caramelised tomato & rocket verde | V | N

CANAPES | HOT

Beef Wellington, tomato chutney

Beef chipotle skewer, lime & red pepper salsa

Chicken satay, peanut & coconut dressing

Southern fried chicken strips, chipotle & lime aioli | DF

Middle Eastern lamb sausage roll, harissa, preserved lemon yoghurt

Tempura prawn, fried chilli, green onion, black sesame mayonnaise | DF

Pumpkin & almond samosa, mango chutney, yoghurt | V

Mini pizzette, sun-dried tomato pesto, torn basil, fior di latte | V

Roasted pumpkin, caramelised leek & feta arancini, roasted tomato aioli | V

Grilled halloumi skewers, harissa salsa, green olive, preserved lemon, rocket | V

CANAPES | DESSERT

Petit passionfruit cheesecake with raspberry crème | NF | H

Individual mango coconut panna cotta with pineapple compote | NF | GF | DF | VG | H

Individual vanilla panna cotta, berries | NF | GF

Custard & cream-filled profiteroles | H

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SIT DOWN LUNCH & DINNER

2 COURSE LUNCH \$59.00 pp

Set entrée & set main OR set main & set dessert

3 COURSE DINNER \$81.00 pp

Set entrée & set main & set dessert

ENTRÉE

Miso-rubbed eggplant, hummus, soy caramel cauliflower, roasted seed granola, baby salad leaves | VG | GF

Spicy king prawn salad, cucumber pickle, kaffir lime, toasted rice, soft Asian herbs, chilli jam dressing, charred lime | GF | NF | DF

Honey roasted duck, celeriac cream, poached rhubarb, maple roasted hazelnuts, watercress | GF

Seared lamb loin, golden raisin & freekeh salad, mint & preserved lemon labneh, candied tomato, nasturtium leaf & oil

Charcuterie plate, local smallgoods, pate, giardiniera vegetables, apple & fig relish, charred sourdough | NF

MAIN

Beef fillet, potato & herb gratin, heritage beetroots, parsnip cream, roasted shallot horseradish butter | NF | GF

Roasted lamb rump, pumpkin fondant, charred leek, rainbow chard, caramelised cauliflower | NF

Lemon thyme confit chicken, cauliflower cheese, caramelised root vegetables, vine tomato, chicken jus | NF

Charred chicken breast, red pepper & Manchego risotto, buttered green vegetables, basil & olive tapenade | GF

Grilled barramundi, bisque, mussel, finger lime, charred green onion, chilli oil | GF | NF

Grilled Atlantic salmon, fried potato, niçoise vegetables, semi-dried olives, salmon roe | NF | DF

DESSERT

Baked New York cheesecake, Pimm's strawberry compote, pistachio ice cream

Chocolate whisky pudding, rich caramel sauce, roasted almond ice cream

Tiramisu, sponge finger biscuits soaked in coffee, Frangelico, masala spiced

SA CHEESE PLATTER

Shared platters | \$14.5 per person

Locally sourced artisan cheeses, Adelaide Hills semi-dried fruits & pastes, Tuckers savoury crackers

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