

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 safari park 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.

The Pamoja Room is located in the heart of the visitor centre, it overlooks Monarto Safari Park it's a perfect location to host a meeting, networking drinks, intimate event.

Seated Capacity: 40
Standing Capacity: 50

The Waterhole Function Centre provides a rustic outback experience, it's situated on the edge of the Africa precinct. Transport your guests to wild African Serengeti with stunning views of Monarto's African animals, it overlooks the Tasmanian Devil enclosure and is within 3-minute walking distance to the giraffe platform.

It provides a perfect opportunity to book a Giraffe Keeper or Tasmanian Devil educational talk on the platform with beverages followed by cocktail appetisers at the Waterhole Function Centre.

Seated Capacity: 60
Standing Capacity: 150

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

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

MONARTO DRINKS PACKAGE

The All Rounder

One hour \$32 | Two hours \$39
Three hours \$44 | Four hours \$49
Five hours \$54

WINE

Skillogalee Sparkling Riesling
Jim Barry Watervale Riesling
Wynns Estate Red Blend

BEER & CIDER

Hahn Superdry
Hahn Superdry 3.5
Hahn Premium Light
James Squire Orchard Crush Cider

NON ALCOHOLIC

Triple Creek Sparkling Chardonnay
Triple Creek Chardonnay
Triple Creek Shiraz
Heineken Zero
Pepsi Soft Drinks

The Crowd Pleaser

One hour \$43 | Two hours \$50
Three hours \$55 | Four hours \$60
Five hours \$65

WINE

The Lane Lois Blanc de Blanc
Hentley Farm Eden Valley Riesling
Sidewood Estate Sauvignon Blanc
Turkey Flat Rose
Jim Barry Cover Drive Cabernet Sauvignon
Mothers Milk Shiraz

BEER & CIDER

Hahn Superdry
Hahn Superdry 3.5
Hahn Premium Light
James Squire Orchard Crush Cider

NON ALCOHOLIC

Triple Creek Sparkling Chardonnay
Triple Creek Chardonnay
Triple Creek Shiraz
Heineken Zero
Pepsi Soft drinks

Beverage on consumption

WINE 12 | GL 59 | BTL

Skillogalee Sparkling Riesling
Jim Barry Watervale Riesling
Wynns Estate Red Blend

BEER & CIDER

Hahn Superdry	11.9
Hahn Superdry 3.5	11.5
Hahn Premium Light	10.9
James Squire Orchard Crush Cider	11.9
Heineken Zero	10.9
Pepsi Soft drinks	7.2

The agreed minimum spend will be charged in advance. Payment for additional beverage spend is required to be settled by invoice post event. Please finalise booking numbers 72 hours prior.

BREAKFAST PACKAGES

Continental Breakfast

Served on platters | \$32 pp

Selection of chilled juices

Filtered coffee and selection of teas

Selection of mini fruit muffins & French pastries | V

Spiced fruit loaf bake with raw honey & double cream yoghurt pots, strawberry compote & granola sliced, fresh seasonal fruit | VG | GF | NF | DF

Warm filled croissants:

| Double smoked Barossa ham, Swiss cheese & whole grain mustard

| Marinated heirloom tomato, bocconcini & basil pesto | V

Morning/Afternoon Tea

One break item | \$12.9 pp

Two break items | \$16.9 pp

Three break items | \$20.9 pp

BREAK ITEMS

All items are served with filtered coffee & tea

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

Raspberry cheesecake brownie | NF

Macadamia blondie & salted pretzels

Honey, almond & oat with yoghurt drizzle Lemon & toasted coconut | NF

Vanilla slice & passionfruit icing | NF

The agreed minimum spend will be charged in advance. Payment for additional beverage spend is required to be settled by invoice post event. Please finalise booking numbers 72 hours prior.

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

* Please note all beef, chicken, lamb prepared on site is Halal

*Due to the remote nature of the platforms a setup fee for the live food stations may apply

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

LUNCH PACKAGES

Light Working Lunch

Served on platters | \$39 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

Live Food Stations

Select one station | \$35 pp

Minimum of 30 people

YOUR LOCAL PIZZA BAR

Caramelised onion, goats cheese & rocket pesto | V

Buffalo chicken, blue cheese & ranch dressing | NF

Prosciutto, Italian sausage, basil, olive & fior di latte | NF

MEXICAN LIVE STATION

Taco, Burrito & Nacho bar

Grilled Mexican spiced chicken, beef & vegetarian

Mexican cheese, jalapeno, roasted corn salsa, guacamole, sour cream & fresh herbs

A TASTE OF INDIA

Butter chicken | GF

Lamb rogan josh | GF

Saag paneer | V | GF

Selection of basmati rice, naan breads, roti, pappadams

Sides: Chutney, mint yogurt, raita, mixed pickle

Add

Daal Makani | GF | DF | V | VG | \$4.5 pp

Gulab Jumun | \$4.5 pp

The agreed minimum spend will be charged in advance. Payment for additional beverage spend is required to be settled by invoice post event. Please finalise booking numbers 72 hours prior.

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

* Please note all beef, chicken, lamb prepared on site is Halal

*Due to the remote nature of the platforms a setup fee for the live food stations may apply

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

HOT BUFFET

Minimum 30 people | \$54 pp

Choose two protein hot dishes, one vegetarian hot dish & one salad

Served with a range of freshly baked artisan breads, filtered coffee, tea, soft drink and fruit platter

HOT DISHES

Steamed Humpty Doo Barramundi, native sea greens & shallot salsa, charred lemon | DF | GF | NF

Grilled Sicilian chicken, sundried tomato romesco, marinated olives, shaved pecorino & torn basil

Korean fried chicken, gochujang & mandarin glaze, toasted sesame & garlic chives | DF

Mustard & sweet paprika rubbed smoked Berkshire pork shoulder, pickled wild fennel, cider vinegar & brown sugar syrup | DF | GF | NF

Charred beef fillet medallions, Swiss mushroom & green peppercorn sauce | GF | NF

Pulled middle eastern lamb shoulder, sumac roasted white beans & pomegranate molasses & mint tzatziki | GF | NF

VEGETARIAN DISHES

Thai vegan massaman curry, sweet potato & tofu, roasted peanuts, spring onions & fried beans | GF | VG

Moroccan baked vegetables, pearl cous cous, green olives, smoked ricotta & chermoula dressing | V

SALAD

Fresh from the garden, heirloom tomato, cucumber radish, pickled onion, mixed leaves & balsamic oil | GF | NF | VG

Tom yum glazed butternut pumpkin, roasted cashews, green mango, crispy shallot, coriander, lime & palm sugar dressing | DF | GF

The agreed minimum spend will be charged in advance. Payment for additional beverage spend is required to be settled by invoice post event. Please finalise booking numbers 72 hours prior.

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

* Please note all beef, chicken, lamb prepared on site is Halal

*Due to the remote nature of the platforms a setup fee for the live food stations may apply

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

COCKTAIL FOOD

1 Hour | Three hot & two cold | \$34 pp
1.5 Hours | Five hot & three cold | \$44 pp

CANAPES | COLD

Szechuan & sesame tuna, wasabi crème fraiche & lemon soy

Lemon myrtle chicken roulade, spinach & ricotta, garlic chips, saltbush & native verde | NF | GF

Beef tartare, confit egg yolk, capers, herbs, Turkish wafer & lemon oil | DF | NF

Peking duck pancake, pickled vegetables & spicy plum sauce | NF | DF

Grilled brioche, roasted pear, goats curd & truffle honey | V

Lemon thyme corn bread, whipped ricotta, maple & toasted pecan | V

CANAPES | HOT

Red wine braised beef cheek pie, confit tomato & pickled onion | NF

BBQ & brown sugar rubbed beef brisket burnt ends, smokey BBQ sauce & crispy Barossa bacon | NF | GF

Spicy red curry chicken satay, roasted peanut & coconut sauce with fresh Asian herbs | DF | GF

Southern fried chicken pops, jalapeno & chive ranch | NF

Lemon myrtle salted squid, caper & dill aioli | NF | DF

Miso & maple glazed salmon skewers, ginger & sesame kewpie | NF | DF

Sticky bourbon pork belly bites, Muscovado sugar, cucumber & chilli salad | DF | GF | NF

Spiced lamb sausage rolls & lemon harissa yoghurt | NF

Smoked mozzarella, basil & champagne risotto arancini with herb panko & saffron aioli | V | NF

Flaky spanakopita, feta & spinach pastry & tangy tomato chutney | V | NF

V2 plant-based pie, sweet potato, mushy peas & caramelised onion relish | VG

CANAPES | DESSERT

Lime curd tart & gin marshmallow | NF

Baked 68% dark chocolate mousse gateaux, salted caramel & freeze-dried raspberries | NF

Mini mascarpone cheesecakes, chantilly cream & fresh strawberries | NF

The agreed minimum spend will be charged in advance. Payment for additional beverage spend is required to be settled by invoice post event. Please finalise booking numbers 72 hours prior.

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

* Please note all beef, chicken, lamb prepared on site is Halal

*Due to the remote nature of the platforms a setup fee for the live food stations may apply

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

SIT DOWN LUNCH & DINNER

Minimum 30 people

2 Course lunch \$55 pp
Set entrée & main or main
& dessert

3 Course dinner \$79 pp
Set entrée, main & dessert

COLD ENTRÉE

Poached Eyre Peninsula prawn, herbed gribiche, Adelaide Hills reisling jelly, baby fennel & green apples | GF | NF | DF

Smoked heirloom vegetables, chickpea cream, sour pickled radish, puffed sumac grains & seeds, orange & Geraldton wax honey | GF | DF | VG

Red wine poached chicken, burnt butter & wattle seed crumb, pickled grapes, shaved celery & bark smoked Alexandrina fraiche | GF

Mayura station full blood wagyu beef, pickled enoki, wasabi cream, edamame & fried shallot | NF | GF

Cold smoked duck breast, raspberry emulsion, wild pepper whipped feta, chia & fennel cracker, shiraz gel | NF | GF

MAIN

Angus pure beef fillet au poivre, brown butter galette, button onion, charred broccoli, brandy & black pepper cream

Chargrilled chicken breast, Onkaparinga truffle brie risotto, grilled petite zucchini, zucchini flower cream, heirloom tomato & jus gras | NF | GF

Wild garlic & thyme confit chicken, portuguese spiced kipfler potato, roast corn purée, pineapple & yellow pepper salsa, coriander verde | NF | GF

12 hour braised lamb shoulder, fried galette, parsnip purée, braised shallot, white shimeji mushroom, garden peas & vine tomato | NF | GF

Confit Tasmanian salmon, hot pickled baby fennel, cauliflower skordalia, caramelised cauliflower florets, ocean herb chimichurri & salted crispy skin | NF | GF | DF

Braised free range pork belly, chorizo, spicy plum, parsnip cream, charred corn husk & apple butter | NF | GF

DESSERT

Baked New York cheesecake,
Pimm's strawberry

Chocolate stout truffle cake - honeycomb chocolate, 100s & 1000s & espresso gelato

Not your grandmas apple pie - cinnamon cake layered with Granny Smith apple mousse & apple compote, calvados sorbet & cinnamon beignets

Raspberry ripe - layers of coconut sponge, raspberry curd & chocolate mousse with crème fraiche & textures of raspberry | NF

SA CHEESE PLATTER

Shared platters | \$15 pp

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

Additional set up: Trestle table & linen | \$27 per table

The agreed minimum spend will be charged in advance. Payment for additional beverage spend is required to be settled by invoice post event. Please finalise booking numbers 72 hours prior.

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

* Please note all beef, chicken, lamb prepared on site is Halal

*Due to the remote nature of the platforms a setup fee for the live food stations may apply

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