



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.

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](#).



Wedding Packages

Seated Package

From \$230 per person

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 \$65 per person:

Main course & non alcoholic beverages

Teen Meal \$140 per person:

13–17yrs, 3-course adult meal & non alcoholic beverages

Kids Meal \$60 per child:

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

From \$220 per person

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 \$65 per person:

Canape selection & non alcoholic beverages

Teen Meal \$140 per person:

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

Oxheart gazpacho, pickled quakes, melon, Davidson Plum brioche, parmesan crisps
vgo, gfo, dfo

Murray cod, skordalia, tarragon beurre noisette, fennel-radish salsa gf, dfo

Tuna tartare, yuzu sesame, crispy shallots, chilli dressing, tahini sauce gf, df

Pork belly confit in eucalyptus honey, miso Brussel sprout cream, pork cracklings gf

Soy honey glazed quail, corn and farro ragout, sauteed radicchio, bigarade sauce df, gfo

Mains

Roasted cauliflower, carrot curry sauce, rasin paste, tonburi cous cous
vg, gf, df

Butter poached snapper, crab bisque, citrus braised fennel, confit heirloom tomato gf

Miso glazed mulloway, dashi foam, edamame, toszu braised bok choy, furikake gf, df

Saddle of lamb, shimeji mushroom, truffled creamy white polenta, porcini, spiced lamb jus
gf, dfo

Grain fed pepperberry beef, fondant, caramelised onion puree, crispy parsnip, veal jus df, gf

Chicken supreme, carrot velouté, bacon jam, confit leek, grand marnier sauce gf

Eye fillet, confit baby leek, aligot, chanterelle mushroom, madeira sauce premium option, gf

51 Glacier toothfish, caramelised cauliflower, stuffed morrel, pickled beets
premium option, gf

Sides

Potato bravas, marjoram, crispy shallots
gf, df

Roast carrots, pepitas praline, tahini gf, df

Green beans, pickled onions,
French vinaigrette dressing gf, df

Desserts

Praline milk chocolate mousse
Dacquoise, chocolate cremeux,
candied hazelnuts gf, sf

Citrus panna cotta
Vanilla shortbread, salted toffee, berries
v, gf

Coconut & passion fruit bavaois
Coconut cream, honey macadamias v, gf, sf

Tahitian vanilla cheesecake tart
Lemon curd, cinnamon streusel v, sf

Silken chocolate ganache
Chocolate crunch, aerated cocoa vg, gf, df



v - vegetarian, vg - vegan, df - dairy free, gf - gluten free, sf - soy-free

Any dietary with an 'o'; afterwards means option available, for example, gfo = gluten free option

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Sample menu, subject to change based on seasonality



Canapé Menu

Cold Canapé

Vegan

Miso glazed aubergine, hummus, zatar, pomegranate v, gf, df

Larb, coriander-lime gel, baby gem v, gf

Shitake peking pancake, hoisin sauce df, v

Potato rosti, beetroot hummus & bush dukkah v, df

Vegetarian

Pickled daikon, wasabi mayo, nori powder, puffed rice gf, df

Stracciatella and sundried tomato tartlets, basil

Carrot tarator tartlets, walnut crumble, aleppo pepper gfo

Seafood

Blue swimmer crab ballotine, avocado, leek sprout (chive) df

Sydney rock oyster, spicy mojito mignonette gf, df

Smoked salmon vol-au-vent, lemon myrtle crème fraiche

Meat

Samosa lamb madras, mango chutney df

Peking duck crepe roll, shallot, hoisin df

Beef tartare, beetroot cone, cured egg yolk dfo, gfo

Hot Canapé

Vegan

Sweetcorn and zucchini fritter, avocado, shiso vg, gf

Pumpkin sausage roll, bush tomato jam vg, df

Pakora with jalapeno relish vg, df

Vegetarian

Goats cheese and lemon myrtle quiche, onion jam v

Beetroot arancini, wattle seed aioli v

Seafood

Prawns in crispy wonton pastry, harissa aioli df

Scallop, chorizo espuma, pea shoots gf, df

Oyster Kilpatrick, pickled shallots df

Meat

Mini chicken & leek pie, mustard mash gfo

Veal & chorizo sausage roll, native chutney

Pepperberry beef skewers, kimchi bearnaise, crispy shallots gf

Substantial Canapé

Vegan

Singaporean rice noodle salad, chilli, shitake mushroom, curry & ginger vg, gf

Vegetarian

Hoisin shimeji and oyster mushroom bao buns df

Halloumi burger, bush tomato relish, milk buns

Seafood

Poached prawn roll, pickled cucumber, saffron aioli

Salmon, mascarpone-wasabi cream, charcoal sliders

Meat

Creamy pea and chorizo risotto, toasted pecans gf

Mini Wagyu beef burger, swiss cheese, white onion, beetroot

Dessert

Chocolate Cheesecake Bites chocolate crunch, chocolate cream v, gf

Caramel Custard Tart berries, candied almonds sf

Tahitian Cheesecake Choux citrus, sweet cream v, sf

Chocolate Sphere milk chocolate mousse, caramel, sea salt sf

Raspberry Rose & Pistachio tahitian vanilla, golden sable sf

Mini Madeleine v

Chocolate Bonbons gf

Smoked caramel

Citrus

Gianduja & coffee

Golden Macarons v, sf

Raspberry lamington

Tim Tam

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Sample menu, subject to change based on seasonality

Bespoke Additions

Grazing Stations

Australian seafood station

\$40 per person

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

Cheese station

\$40 per person

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

Antipasto station

\$40 per person

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

Dessert station

\$35 per person

Select from four miniature desserts
Chocolate Cheesecake Bites Chocolate crunch, chocolate cream v, gf

Caramel Custard Tart berries, candied almonds sf

Tahitian Cheesecake Choux citrus, sweet cream v, sf

Chocolate Sphere milk chocolate mousse, caramel, sea salt sf

Raspberry Rose & Pistachio tahitian vanilla, golden sable sf

Mini Madeleine v

Chocolate Bonbons gf

Smoked caramel

Citrus

Gianduja & coffee

Golden Macarons v, sf

Raspberry lamington

Tim Tam

Late Night Extras

\$15 per person

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

Vegetarian

Hoisin shimeji and oyster mushroom bao buns df

Halloumi burger, bush tomato relish, milk buns

Seafood

Poached prawn roll, pickled cucumber, saffron aioli

Salmon, mascarpone-wasabi cream, charcoal sliders

Meat

Creamy pea and chorizo risotto, toasted pecans gf

Mini wagyu beef burger, swiss cheese, white onion, beetroot

Ice Cream Assortment

\$7 per person

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

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Sample menu, subject to change based on seasonality



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 add \$20 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

Phillip Shaw 'Wire Walker' 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

Heineken Zero

Deluxe

Choose two white and two red
Upgrade Classic to Deluxe add \$35 per person

Sparkling

A by Arras Premium Cuvee NV, TAS

White Wine

Shaw and Smith Sauvignon Blanc,
Adelaide Hills, SA

Oakridge Pinot Gris,
Yarra Valley, VIC

Orlando 'Hilary' Chardonnay,
Adelaide Hills, SA

Rosé Wine

Château La Gordonne 'Verité du Terroir' Rosé,
Côtes de Provence, 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

Heineken Zero

In-Grounds

1 hour \$50 per person

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, arbor (Condor Lawns only)

Capacities

Bird Amphitheatre from \$3,500 | 300 guests

Condor Lawns from \$4,000 | 150 guests

African Savannah from \$4,000 | 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.

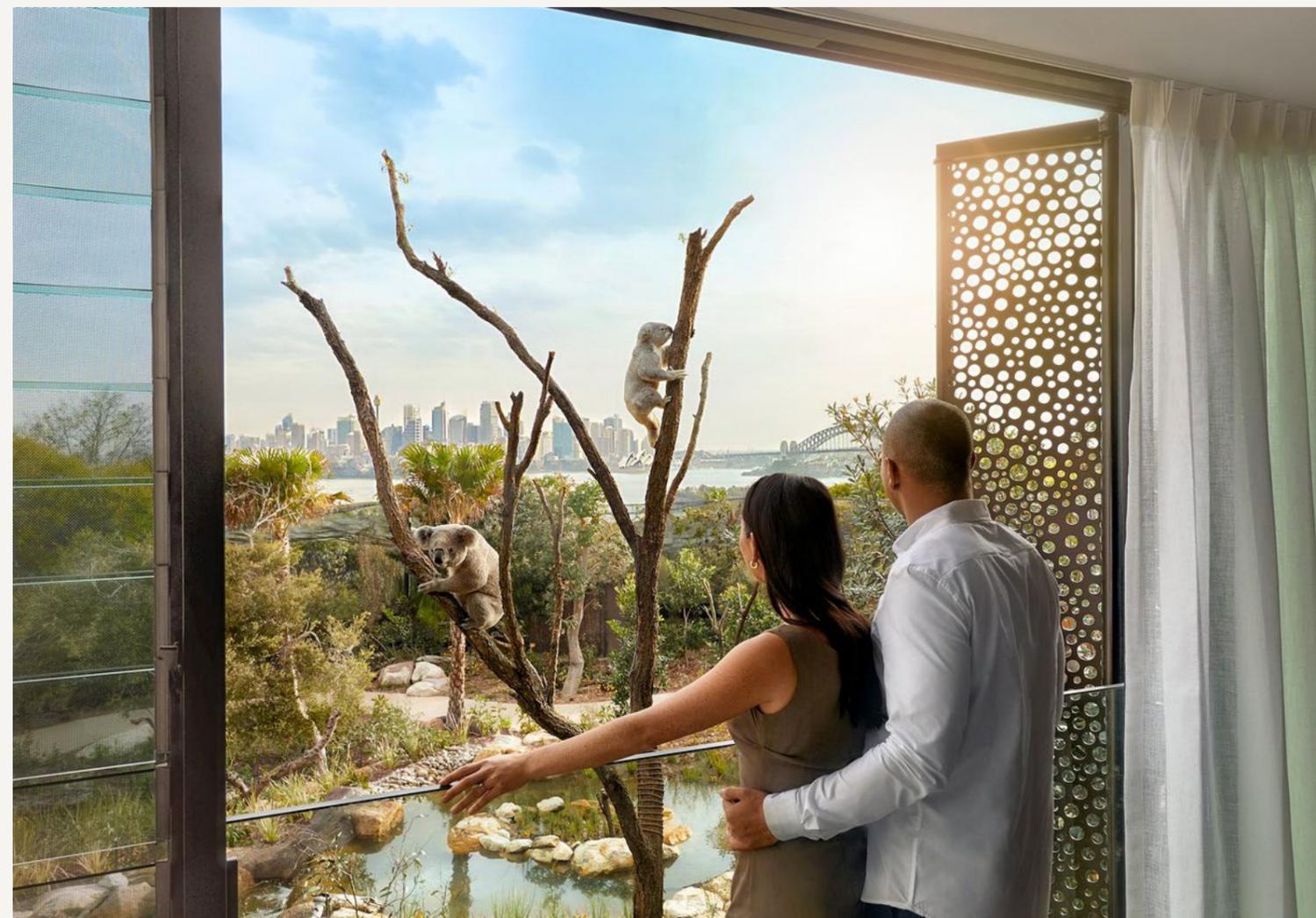
Wake up in one of 58 rooms or 4 Treetop Suites, the ultimate in comfort and space. If you wish the opportunity exists to have exclusive use of all 62 rooms and suites at the retreat for a wedding celebration so unique that your wedding guest will have an everlasting memory of your special day.

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

ATHOL WHARF ROAD

EXIT

BRADLEY'S HEAD ROAD

Concert
Lawns

Harbour View
Lawns

Wildlife
Retreat

Condor
Lawns

Tiger's
Den

TARONGA
FOOD
MARKET

Bird
Ampitheatre

African
Savannah

Taronga
Events
Centre

MAIN ENTRANCE
& CARPARK

Taronga
Institute

WEDDINGS AT TARONGA

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

Thank you for your support.

By hosting your wedding at Taronga Zoo, you're supporting vital efforts to protect wildlife and their habitats. We're grateful for your part in the journey.

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.

