

Red Jam

{at} Monarto Zoo

princes highway monarto sa 5254 {t} 8534 4100 {f} 8534 4077 {e} natalie@redjam.com.au {w} www.monartozp.com.au

WELCOME TO THE WATERHOLE

events at monarto zoo are truly memorable, offering the best in dining coupled with outstanding wildlife experiences

this exceptional setting will make your next corporate function, private party or wedding reception a truly unique and unforgettable experience

for the bold at heart, take a rare opportunity to enjoy pre-dinner canapés with a breathtaking backdrop or if you want to experience a close encounter and see nature at its best, you can feed the giraffes whilst toasting champagne

the waterhole function centre is a 45 minute drive from the city along the south eastern freeway and is situated within the grounds of monarto zoo

we invite you to experience one of australia's great adventures

THE WATERHOLE EVENT PACKAGES

the waterhole function centre

seated function 100 people
undercover cocktail function 160 people
larger numbers are available utilizing the outside deck

inclusions

white linen and napkins throughout or
black african theme
dressed cake table & present table
cake knife
microphone & lectern
private decking
sound system / multi-stack cd player
open log fire in winter
exclusive access to giraffe platform after hours
projector screen

options

ceremony on-site - from \$150 (subject to requirements)

please ask about our range of special event options including: chair covers, table centres
and bonbonniere plated or boxed

THE WATERHOLE MENU

soup

caramelised butternut and sweet potato with crème fraiche and chives
 pappa al pomodoro traditional italian tomato soup with shaved grana, pesto and olive oil
 continental smoked ham with yellow peas, parmesan and crostini
 traditional potato & leek
 spicy red lentil

entree

double roasted confit duck leg resting on salad greens with a red currant glaze
 warm mushroom, baby spinach & gruyere tart with roasted red pepper sauce
 char-grilled king prawn tails with salsa verde, mild chilli oil and rice pilaf
 marinated char-grilled quail breast with parsley, pine nut and semi-dried tomatoes
 smoked salmon with a caperberry, snowpea sprout and cucumber salad, wasabi crème fraiche dressing and crostini
 char-grilled willunga chicken marinated in lemon and parsley rested on salad leaves, with toasted willunga almonds, sundried tomato, sliced avocado & roasted pear

sorbet

freshen the palate with an individual sorbet between courses - \$3pp
 tangy raspberry, zesty lemon or green apple

main course

mediterranean chicken breast stuffed with baby spinach, roast capsicum and provolone cheese resting on a creamy potato bake drizzled with basil pesto
 rosemary roasted lamb rack with potato gratin, snow peas and a garlic sage jus
 roasted fillet of beef cooked medium with pureed potatoes, open cap mushroom, caramelized onion, and a rich merlot jus
 atlantic salmon fillet with steamed asparagus, herbed potatoes and a chive, parsley and lemon burre blanc
 baked barramundi fillet served with steamed asian greens, ginger and spring onion sauce on steamed jasmine rice
 eggplant, courgette & mozzarella layered with wilted baby spinach on rich napolitano sauce

side dishes

steamed seasonal vegetables with herb butter
 romaine lettuce, cucumber, tomato, avocado & mushroom salad with shaved parmesan and balsamic dressing
 mediterranean grilled vegetables tossed in extra virgin olive oil

THE WATERHOLE MENU

dessert

vanilla bean panna cotta with macerated berries
 chocolate chilli pudding mildly spiced with warm chocolate sauce and double cream
 baileys and white chocolate mousse with fresh strawberries
 warm apple and blueberry strudel with vanilla ice cream
 australian cheese platter with glace fruits, quince paste and lavosh

price per person - \$55pp

set entree or 4 canapé items
 two main courses – alternate drop
 simple green salad tossed in italian vinaigrette, bread roll & whipped butter
 set dessert
 freshly brewed vittoria coffee and twinings tea selection

menu options

pre dinner canapés served to guests for 30 minutes - add \$12pp
 additional entrée - alternate drop add \$3pp
 - choice add \$5pp
 choice of main course - add \$7pp
 additional side dish - add \$3.5pp
 additional dessert - add \$5pp
 australian cheese platter with glace fruits,
 quince paste and lavosh crackers – per table - add \$6pp
 your wedding cake cut and plated by our chefs
 as dessert, served with berry coulis and vanilla cream - less \$2.5pp

menu tastings

we offer you the opportunity to taste our menu suggestions at an arranged time
 prior to your function

entrée - \$17
 main course - \$28.5
 dessert - \$9.5

CANAPE MENU

meat, poultry & game (cold selection)

chicken liver pate on crostini with onion jam
 asparagus and prosciutto roll with balsamic glaze
 chinese duck, asian greens and hoi sin pancake
 mini croissant with smoked chicken & fresh asparagus
 thai beef salad, lightly spiced and fragrant

meat, poultry & game (hot selection)

thai chicken & peanut cake with chilli dipping sauce
 moroccan lamb pie
 korean sesame & spring onion beef skewers
 tandoori chicken skewers with raita
 chicken wrapped in pandan leaf with sweet chilli coriander sauce
 shredded red roasted pork in crisp wonton cup

seafood (cold selection)

sa oyster with lime crème fraiche & shallots
 smoked salmon & cucumber basket with creamed avocado and tasmanian salmon roe

seafood (hot selection)

chargrilled tiger prawns with three flavour sauce
 thai fish cakes with wasabi aioli
 prawn wontons with lime & soy dipping sauce
 ale battered fish fillet with caper sauce
 salt & pepper squid with lemon aioli

vegetarian (cold selection)

house made dips with chargrilled pita bread
 mediterranean vegetable frittata with hommus & black olive
 miniature tomato boconcinni and basil bruschetta
 the red jam tart – red onion jam atop woodside goat curd and roasted cherry tomato tartlet

vegetarian (hot selection)

zucchini and haloumi fritters with lemon yoghurt
 mushroom, baby spinach & gruyere tartlet
 vegetable pakoras with minted yoghurt
 mushroom arincini with pesto mayonnaise
 goat cheese fritters with roast red pepper sauce

sweet (cold selection)

miniature lemon curd tart
 hazelnut and chocolate truffle
 brownie square with ganache and walnuts
 mixed berry mini pavlova

cocktail functions start at \$27per head based on 6 canape items per person
 additional canapes can be selected at \$4.5pp per item

BEVERAGE PACKAGES

the following packages offer an all inclusive arrangement for the consumption of chosen beverages within a set time frame. we are also happy to tailor a package to suit your personal tastes. please be aware that beverage service will finish 30 minutes prior to the function ending.

arrival beverage packages – 30 minutes duration

{ arrival packages }	indulgence pre drinks package	
	louis bouillot blanc de blancs nv (france), stella artois, coopers pale ale, coopers clear, james boags premium, italian mineral waters & soft drinks	- \$12.5
	gold pre drinks package	
	the dunes pinot noir chardonnay, coopers pale ale, coopers clear, james boags premium, italian mineral waters & soft drinks	- \$8.5
	silver pre drinks package	
	redbank emily premium cuvee, coopers pale ale, coopers clear, italian mineral waters & soft drinks	- \$7.5
	bronze pre drinks package	
	the riddle brut reserve nv, coopers pale ale or coopers clear, italian mineral waters & soft drinks	- \$6.5

{ platinum package }	3 hours – \$45 to extend – \$8pp per hour	
	sparkling	
	louis bouillot blanc de blancs nv (france)	
	white wine	
	heggies vineyard “museum reserve” eden valley riesling shaw & smith adelaide hills sauvignon blanc yalumba fdw [7c] adelaide hills chardonnay	
	red wine	
	barossa valley estate ebenezer shiraz escarpment ‘the edge’ marlborough nz pinot noir peter lehmann “the mentor” barossa valley cabernet hardys tall ships tawny port	
includes stella artois, james boags premium, coopers pale ale, coopers clear, james boags premium light, soft drinks and italian mineral waters		
	please select two white and two red wines – add \$4pp additional choice	

{ gold package }	3 hours – \$35 to extend – \$5pp per hour	
	sparkling	
	the dunes pinot noir chardonnay nv	
	white wine	
	mittell watervale riesling rockbare mclaren vale chardonnay giesen marlborough nz sauvignon blanc	
	red wine	
	smith & hooper cabernet sauvignon merlot peter lehmann cabernet sauvignon mojo barossa valley shiraz	
includes james boags premium, coopers pale ale, coopers clear, james boags premium light, soft drinks and italian mineral waters		
	please select two white and two red wines – add \$4pp for choice	

BEVERAGE PACKAGES

{ silver event package } 3 hours – \$30 | to extend – \$4pp per hour

sparkling

redbank emily premium cuveet

white wine

mojo adelaide hills sauvignon blanc

peter lehman riesling or chardonnay

red wine

mojo barossa valley shiraz

peter lehmann barossa valley cabernet merlot

includes coopers pale ale, coopers clear, coopers light

soft drinks and italian mineral waters

{ bronze event package } 3 hours – \$22 | to extend – \$3.5pp per hour

sparkling

the riddle brut reserve nv

white wine

the riddle chardonnay

the riddle sauvignon blanc

red wine

the riddle cabernet merlot

the riddle shiraz cabernet

includes coopers pale ale, coopers clear, coopers light

soft drinks and italian mineral waters

{ beverage options } beverage on consumption
beverages can be charged on a consumption basis if preferred (minimum charge \$25pp)

orange juice add \$1pp

chinnotto add \$1pp

roger & rufus barossa valley rose add \$3pp

hardys tall ships tawny port add \$5pp

mittchell noble semmillon dessert wine add \$6pp

daiquiris add \$5pp

please note

we are also happy to tailor a package to suit your individual tastes

all beers provided are bottled – not keg beer

should your chosen wines become unavailable due to events beyond our control

a substitute wine of both similar style and quality will be offered

please note. in the interest of patron safety and ensuring all guests enjoy the function, we have a policy to serve our patrons in a responsible and professional manner. persons under the age of 18 or those considered by staff to be intoxicated will be denied the service of alcohol. this is for the protection of both patrons and staff members, and complies with the current liquor licensing legislation

TERMS AND CONDITIONS

booking confirmation

to confirm your booking, red jam venues and events will require a deposit of \$250 within 21 days of making a tentative booking. if no deposit is received your tentative booking will be cancelled without notice

payments

payments can be made at ketabi café at monarto zoo. we accept cash, visa, mastercard, cheque or direct bank transfer. credit cards incur a 3% surcharge

full payment of all function costs is required 3 days prior to your function date. if cleared funds are not received at this time your function may be cancelled

additional charges incurred or beverages on consumption during the function shall be payable at the time of the event. a valid credit card number will be required prior to commencement of the function (see booking confirmation)

confirmation of your menu and beverages is required at least 4 weeks prior to your function

pricing

prices quoted include gst. external food and beverage is not permitted inside the waterhole function centre for consumption at the function by the client or any of the client's guests, invitees or persons attending the function unless authorized in writing by the function manager

minimum numbers

we do not have a minimum guest number, however should your guest numbers fall below 40 a \$360 service fee may be charged

cancellation by the client

in the event of the function being cancelled within 90 days prior to the function date, all deposits will be forfeited

guest numbers

confirmation of guest numbers is required minimum 7 days prior to your function

red jam venues and events will accept reduced guest numbers however a service fee may apply it is the responsibility of the client to contact the functions manager regarding final attendance numbers

damages & liability

whilst every care will be taken, red jam venues and events will not accept responsibility for any injury, loss or damage of any nature, prior to, during or after the event suffered by the client, client's guests or any persons involved with the event

we understand that at times breakage of glassware or plates can occur, however in the event of excessive and deliberate breakages or damage to any equipment or property, including building surfaces, furniture, fittings, fixtures and linen of the waterhole function centre by the client, any of the client's guests, attendees or personnel associated with the client prior to, during or after the event, the client will be financially responsible and charged with a replacement or damage fee

deliveries & set up

all deliveries to the waterhole function centre must be notified and accepted by the venue or functions manager

suitable access times for deliveries on the date of the function will be advised by your function co-ordinator all goods or items must be collected and removed from the venue at the immediate conclusion of your event unless otherwise negotiated with the venue or function manager

red jam venues & events accepts no responsibility for goods or items left on the premises

entertainment

red jam venues & events reserve the right to control sound levels of any live entertainment or amplified music at your function

access times for set up and sound checks will be advised by the venue or function manager

general conduct

the client is responsible for the orderly manner and behaviour of all guests, attendees or personnel associated with the client and their function.

any guest deemed to be creating an unduly disturbance, annoyance or inconvenience to other patrons, staff, wildlife or animals at any time prior to, during or after the event will be vacated from the premises immediately

TERMS AND CONDITIONS

liquor license

red jam venues and events is a responsible server of alcohol and are bound by conditions of the venue liquor license, the liquor industry code of practice and the sa liquor act. we therefore reserve the right to refuse service to any guest

contingency

in the unlikely circumstance of red jam venues & events being unable to comply or meet the terms of an event due to an unforeseen circumstance or emergency, red jam venues and events reserve the right to cancel the booking and refund the deposit paid

monarto zoo rules and regulations

monarto zoo is part of the zoos sa society and therefore the following applies:
the giraffe viewing platform will be closed by security staff no later than 7pm

no guests are to leave the vicinity of the function centre without notification to security staff

all guests will be escorted to the front gate by security staff at the conclusion of the function

guests are not permitted to enter any other parts of the zoo outside of the designated function area

guest parking is permitted in the designated car park only

guests must adhere to the 30 kph speed limit when driving in the zoo

as the monarto zoo is a unique environment offering a unique experience, the well being of the animals is a priority. we request that noise is kept to a minimum at all times

an authorised representative of red jam or monarto zoo has the authority to evacuate all patrons from all catering areas should it be deemed that an emergency situation exists or if the safety of patrons is at risk. security staff reserve the right to eject guests for non-compliance to rules and regulations

non-smoking policy

the waterhole function centre is a non smoking venue between the hours of 9am – 5pm, however smoking is permitted after 5pm in the designated area

security

security is a requirement of monarto zoo and will be charged at an additional cost

i acknowledge that i have read and understood the above terms and conditions (pg10 & pg11) and agree to abide by them

clients name:

address:

telephone:

mobile:

email:

signature:

date:

