

MONARTO HOSPITALITY KIT

PLATFORMS

**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's for twenty people or 500 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'll help you deliver a truly outstanding event experience for you and your guests.

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www.monartohospitality.com.au

COCKTAIL FOOD

COCKTAIL FOOD 1 HOUR

Shared to the table 25.00 | Served individually 27.00

3 hot & 2 cold

COCKTAIL FOOD 1.5 HOURS

Shared to the table 36.00 | Served individually 38.00

5 hot & 3 cold

COCKTAIL FOOD 2 HOURS

Shared to the table 42.00 | Served individually 44.00

7 hot & 3 cold

SUBSTANTIAL COCKTAIL FOOD 1 HOUR

Shared to the table 42.00 | Served individually 44.00

4 canapes & 2 substantial

SUBSTANTIAL COCKTAIL FOOD 1.5 HOURS

Shared to the table 59.00 | Served individually 61.00

5 canapes & 3 substantial

SUBSTANTIAL COCKTAIL FOOD 2 HOURS

Shared to the table 75.00 | Served individually 77.00

6 canapes & 4 substantial

CANAPES | COLD

Tuna, sesame crusted, roasted nori & ponzu **DF NF**

Poached chicken, crispy chorizo & red pepper chutney **NF**

Peking duck pancake, pickled carrot, spring onion & plum

Smoked lamb, hummus, sumac & toasted grains **GF**

Honey goats cheese tart, medjool date & micro pepper leaf **V NF**

Pickled watermelon, goat's feta & confit shallot **V GF**

Almond milk panna cotta, charred pumpkin & almond dukkah **V GF DF**

COCKTAIL FOOD

CANAPES | HOT

Pulled beef brisket mac n cheese croquette, smokey BBQ bourbon glaze **NF**

5 spice chicken strip, toasted sesame, green onion & kewpie mayonnaise **NF**

Chicken satay skewer, roasted peanut & coconut sauce **GF DF**

Southern fried chicken, chipotle & lime aioli **NF DF**

Tempura prawn, fried chilli, shallot & sesame soy

Greek lamb kofta, preserved lemon tzatziki **NF**

Herb crusted pulled lamb, smoked paprika & mint tabouli **NF**

Sticky pork bao, fermented cabbage, sriracha & radish **NF**

Char sui pork bites, eggplant chutney & black vinegar dressing **GF DF**

Arancini, wild mushroom, truffle parmesan, panko herb crumbed & black garlic aioli **V**

Pumpkin & toasted almond samosa, spicy tomato kasundi **V**

Mini pizzette, tomato pesto, basil & bocconcini **V**

Beef slider, American cheese, pickle, mustard & tomato **NF**

BBQ chicken slider, slaw & sriracha mayonnaise **NF**

Vegetarian slider, grilled mushroom, haloumi & beetroot relish **V NF**

CANAPES | SUBSTANTIAL

Mini taco, Mexican chilli, guacamole, lime & coriander **NF DF**

Tandoori chicken pots, basmati & raita **GF**

Sticky prawn, Thai vegetables & chilli marmalade **GF DF**

Pulled lamb, goats cheese risotto, pea & mint pesto **GF**

Pork belly, nashi pear & fennel salad, celeriac remoulade **GF NF DF**