# Sanctuary

BBQ PACKAGE 2025 - 2026







# Welcome

Thank you for considering the Sanctuary.

Sanctuary provides premium catering and event solutions for seven unique locations throughout Adelaide Zoo. From our contemporary flagship venue, Sanctuary Adelaide Zoo Function Centre, through to beautiful lawns and even spaces that are immersed within the natural habitat of some of the animal enclosures, guests will know they are about to experience something special with an event hosted by the team at Sanctuary.

Owned and operated by the multi-award-winning Blanco Horner Hospitality Management, Sanctuary Catering and Events is backed by over four decades of experience, the highest quality ethically sustainable food, and exceptional service.

Our partnership with Adelaide Zoo provides you with opportunities to add unique experiences to your event. Giant pandas, tiger feeding, and intimate animal handling encounters can provide a memorable experience at your event.

Our team at Sanctuary looks forward to working with you to create a little bit of magic for your next event, no matter the occasion.



# BBQ Packages

### Classic BBQ

\$45 PER ADULT / \$25 PER CHILD\*

#### **BBQ SELECTIONS & SALADS**

Beef sausages, caramelised onions gf + df

Fermented honey glazed chicken wings w sesame gf + df

Corn on the cob with smoked paprika butter and parmesan v

Potato salad, crispy bacon, hard boiled egg, spring onion and mustard aioli gf + df

Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing vg

### **INCLUDES**

Sliced rtisan sourdough bread and butter



### Gourmet BBQ

\$60 PER ADULT / \$35 PER CHILD\*

#### **BBQ SELECTIONS & SALADS**

Fermented honey glazed chicken thigh w sesame gf + df

Italian sausages with peperonata gf + df

Char-grilled flank steak with chimmi churri gf + df

Potato salad, crispy bacon, hard-boiled egg, spring onion and mustard aioli gf + df

Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing vg

Watermelon, red onion, mint and fetta v + gf

### **INCLUDES**

Artisan sourdough bread and butter medallions

\*A child is any person 10 years and under



"Every single thing served was so delicious - our favourite dish was the Portobello mushroom, soft garlic polenta with smoked almond dressing - best polenta I've ever had!"

ANGELICA

"Absolutely fantastic venue. The service was top notch and the staff were amazing. A special thank you to Austinn for his assistance with organisation of the night."

TERRY



# Contact

## Sanctuary

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www.blancohorner.com.au/event-venues/sanctuary/

