



Located off the Pacific
Highway at Port Macquarie,
Billabong Zoo is a spacious
and unique 10 acre venue,
with a newly renovated
centre ideal for a variety of
corporate functions, from
conferences to cocktail
events, board meetings to
team building activites.

As one of Australia's best renowned wildlife parks, Billabong Zoo provides a you the opportunity to create unique and memorable corporate experiences.

With trained baristas, delicious onsite catering and modern AV technology in our functions spaces, our team can help deliver an event your guests are sure to remember.



Venue hire at Billabong Zoo contributes to our vision of preserving wildlife through conservation, education and research.





Billabong's Zoo newly renovated Euroka function room is a bright, contemporary space, which is suitable for a wide-range of event setups suitable for your needs. Named after the local indigenous Birpai word meaning 'Sunlight Corner' this light and airy space features its own balcony overlooking the lush greenery and waters of Billabong Zoo.

Boasting its own private bar, modern AV systems including screens and speakers, this striking space is sure to impress your guests.









$\stackrel{ \longleftarrow}{\longrightarrow}$	
AREA	







110









80





100m²







60





32

24



It's easy to make a great first impression with Billabong Zoo's contemporary Panbar meeting room is the perfect location for your next offsite meeting, interview or workshop. This modern and professional venue space boasts a large boardroom suitable for 12, separate seating area and private kitchen.

Additional amenities of the Panbar room include digital projector and screen, wall-mounted monitor, WiFi, whiteboard and barista-made coffees.









↑m²	
AREA	
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12



TEAM BUILDING

Billabong Zoo puts a creative and memorable spin on traditional teambuilding activities as well as unforgettable animal encounters that will forge effective communication within your organisation and encourage teamwork.



Animal Encounters

Share the experience of a oncein-a-lifetime animal encounter! Interactive, hands-on and sure to bond your team for life,



AmaZoo Race

Teams will need to strategise, communicate and cooperate as a cohesive pack to reach the final checkpoint first.



Face Your Fears

Working together and sharing strengths and supporting each other's weaknesses, teams will bond and overcome their fears.



QuiZoo

A great opportunity for your team to some fun with our renowned trivia and games... plus healthy dose competition.

Each of our Team Building activities can be structured to fit within your planned function or can work as a stand alone experience.



BREAKFAST

Barista-made Tea or Coffee \$4.80 per cup

Continental Breakfast \$10.00 per guest

Hot Plated Breakfast \$18.00 per guest

* minimum 12 guests
** room hire costs apply





Continental Breakfast

choice of two alternate serve

Seasonal fruit served with yoghurt and granola (v)

Black Market™ Bagel served with ham and cream cheese

Toasted banana bread served with whipped cream and berry compote (v)

Freshly-made scones served with local jam and whipped cream (v)

Hot Plated Breakfast guest's choice or alternate serve

Smashed Avo feta, crispy bacon on toast

Bacon and Eggs thick cut toast and hash brown

Pancakes maple syrup and ice-cream (v)







MORNING + AFTERNOON TEA

Morning Tea \$15.00 per guest

Afternoon Tea \$15.00 per guest

Morning + Afternoon Tea \$28.00 per guest





select from choices below inclusive of barista-made coffee, teas and assorted juices.

Assorted Muffins

Raisin Toast

Ham + Cheese Croissants

Scones with Jam + Cream

Orange and Almond Cakes

Chocolate Brownies

* minimum 12 guests
** room hire costs apply



LUNCH

Barista-made Tea or Coffee \$4.80 per cup

Hot Lunch Menu \$25.00 per guest

Billabong Burgers Menu \$18.00 per guest

> * minimum 12 guests ** room hire costs apply





Hot Lunch Menu

choice of two alternate serve

Housemade Quiche served with garden salad, vinaigrette and chips

Fish and Chips served with lemon, tartare sauce, salad and chips

Pumpkin Poke Bowl served with brown rice, avocado and pickled vegies (v)

Billabong Burgers all served with crispy hot chips

Beef Burger with cheese, lettuce, tomato and BBQ sauce

Grilled Chicken Burger with lettuce, tomato and aioli

Japanese Mushroom Burger with lettuce, asazuke and wasabi mayo (v)





PLATTERS

\$95 per platter

each platter serves up to 10 people

** room hire costs apply









Say Cheese

Double camembert, aged cheddar, Jarlsburg, blue vein, quince paste, dried fruit, marinated olives and a selection of crackers

Charcuterie

Hungarian salami, shaved prosciutto, pepperoni, sun-dried tomato, hummus, dips, crostinis and fresh baguette.

Assorted Sandwiches

A selection of freshly made sandwiches including delicious fillings of assorted meats and salads. Vegetarian, Vegan and Gluten Free options available.

Aussie Favourites

Oi, Oi, Oi! Mini beef pies, sausage rolls, spring rolls and ricotta triangles served with a selection of sauces.

Fresh Fruit Platter

A sweet and scrumptious blend of seasonal fruit. Selection will vary depending on the season.

Sweet Treats

Hand-crafted mini desserts, a perfect and pleasing platter for any occasion. Gluten free and vegan options available.



CANAPÉS

2 canapé options \$16 per guest

3 canapé options \$24 per guest

4 canapé options \$32 per guest

5 canapé options \$38 per guest

* minimum 12 guests
** room hire costs apply





Vegetarian Options

Beetroot relish w/ goat cheese served on a cucumber disc

Caramelised onion tartlet

Mushroom vol au vent

Spinach and ricotta triangles

Tempura cauliflower

Tofu bites

Vegetarian Spring Rolls

Meat Options

Fig and prosciutto crostini

Fried chicken bites w/ blue cheese dipping sauce

Malaysian Satay Chicken Skewers

Profiteroles w/ housemade paté

Twice-cooked pork belly bites









Seafood Options

Crunchy kataifi prawns w/ sumac

Sesame-crusted tuna w/ pickled ginger

Smoked salmon blinis

Teriyaki Salmon

Tempura prawns

Sliders

Beef w/ melted cheese and special sauce

Pulled pork w/ smokey BBQ sauce and slaw

Vegetable patty w/ lettuce, tomato and jalapeno relish.







FESTIVE DINING

It's the most wonderful time of the year, and our chefs here at Billabong Zoo are getting into the spirit with delicious options:

Roast Dinner

your guests enjoy a two course feast

Trio of Roast Meats Roast Beef, Pork, Chicken or Turkey

Roasted Vegies
Potato, Pumpkin, Carrot and Peas

Housemade Gravy and creamy cranberry sauce

Delicious Dessert alternate serve of pudding and pavlova

\$39.00 per guest

Soups On!

enjoy from our housemade selection

Roast Pumpkin

Country Chicken + Veg

Creamy Mushroom

\$8.50 per guest

add Crunchy Damper with butter | gluten free available

\$1.50 per guest

* subject to availability

** room hire costs apply



WILD EXPERIENCES

Keeper Presentation

from \$250

Our Billabong Zoo Keepers will bring the outside in to your function, with a fun and interactive keeper presentation.

Hold a snake, pat a dingo, be amazed by macaws or get a photo with one of our adorable koalas!

All presentations include photo opportunities for your entire group.

Billabong Zoo Tour

Have the unique experience of a lifetime, with a guided private night tour of Billabong Zoo! See our amazing animal ambassadors like you haven't seen them before, and watch some our nocturnal animals come out and play.

Zoo Tours include a personal Keeper tour guide and the special chance to meet some of our amazing animals. Includes photo opportunities for the entire group.

Billabong Zoo Tour pricing dependent on number of guests.









Have an event that won't soon been forgotten by adding a Billabong Zoo WILD experience to your function!

contact admin@billabongkoala.com.au for more information

