

WEDDINGS AT THE ZOOKEEPER'S SON





AN UNFORGETTABLE RECEPTION AT AUCKLAND'S GORGEOUS ROOFTOP NOOK

Nestled in the heart of Auckland city lies a luscious getaway waiting for your special day. The Zookeeper's Son is a hidden gem among wedding receptions, boasting two beautiful spaces available for private rental.

The romantic Rooftop Garden is the perfect dose of magic for your friends and family, with a fully retractable roof for sun-basking and star-gazing. The indoor Mezzanine is a little closer to the party, with an elevated view of the main bar and a bustling atmosphere.

The Zookeeper's Son is a stone's throw away from some of Auckland's most popular wedding photography locations including Cornwall Park and One Tree Hill, which makes for a smooth transition from wedding to reception.

The team is known among Royal Oak locals for treating everyone like family, and it shows—they'll handle the catering and ensure your guests are taken care of at every step of the way.

Speak to our events specialist today, and we'll work together to make your special day unforgettable.

events@zookeepersson.co.nz
+64 21 704 567



715 Mt Albert Rd, Royal Oak, Auckland
09 625 7550
zookeepersson.co.nz



CONTENTS

Event Spaces	04
Wedding Package	06
Menus	07
Beverage	10
General Information	13



THE ROOFTOP GARDEN

At a glance:

- + Seating for up to 80 guests, or 120 cocktail style
- + Garden and rustic natural themes
- + Private built-in bar
- + Private bathrooms
- + Fully retractable roof
- + Private guest entry

Enter a naturally-inspired suburban space in the heart of Royal Oak. The Rooftop Garden at The Zookeeper's Son was crafted carefully to feel like a hint of magic, combining beautiful greenery with rustic wooden floors for a contemporary space that your guests will adore.

The fully retractable roof allows for much-needed flexibility on the day—open up the space to warm sunshine or bright stars, or cover the space to protect yourself from the elements for an intimate feel.

The Rooftop Garden features a private bar and private bathrooms, large TV screens, an exclusive private entry, and full audio control to play your own music. Soak in the luscious green hedge walls, suspended shrubbery and rustic wooden floors—you can even customize the space to fit your unique day including personalized decor, decorated registry corners, and kids corners.

Make your booking for the Rooftop Garden today, and we'll walk you through the steps to make it your own.



THE MEZZANINE

At a glance:

- + Seating for up to 60 guests, or 100 cocktail style
- + Open-plan space with vibrant feel
- + Raised above the main bar
- + Shared bathrooms
- + Outdoor balcony and indoor lounge

Beautifully perched above the main bar, the Mezzanine level at The Zookeeper's Son is the perfect space to host your wedding reception while still feeling like part of the party. Separated by stylish railings, the Mezzanine has an exclusive and upmarket feel with plenty of open space to mingle.

The Mezzanine expands into an outdoor balcony for fresh air and a lick of sun, which also seeps into the indoor space for an abundance of natural light. Nestled into the rear of the Mezzanine is an intimate lounge area, splashed with colour and a big-screen

TV for those who wish to settle into a conversation or just have a cheeky sit-down.

The whole space comes together with a relaxed, yet vibrant feel that flows naturally as the event goes on. The Mezzanine has been a favourite for wrapping up the evening with cocktails and night-caps after a beautiful day among friends and family.

Make your booking for the Mezzanine today, and we'll walk you through the steps to make it fit your special day.

WEDDING PACKAGE

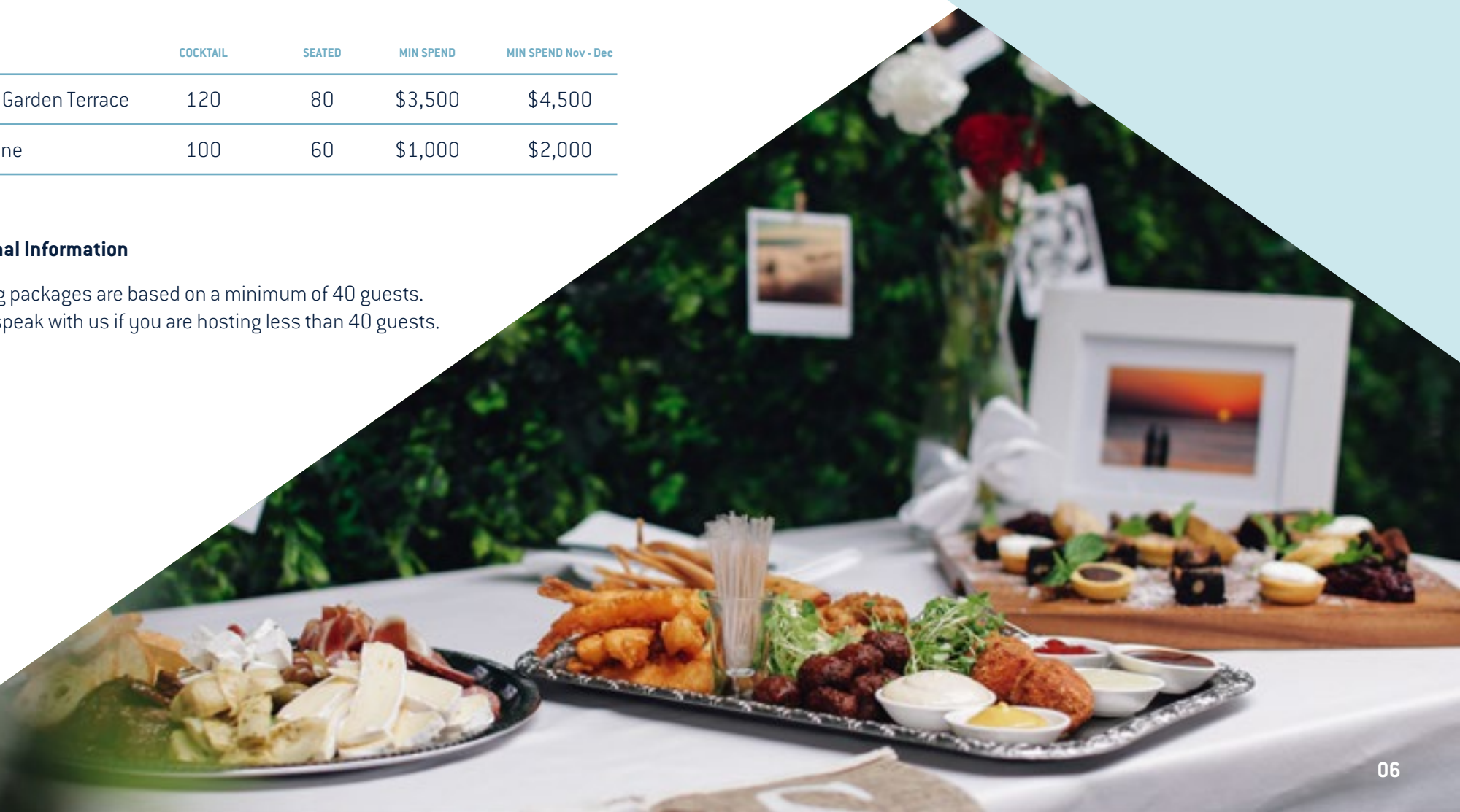
Weddings at The Zookeepers Son are inclusive of:

- + Complimentary room hire
- + Tables set with white tablecloths
- + Gift and cake table
- + Dedicated wait staff
- + Sound system (for events in The Rooftop Garden)
Sound levels must meet council requirements.
- + 2 flat screen LCD televisions
- + Dance floor area
- + Private bar
- + Complimentary bridal party parking
- + Venue access from 8am on the day of your wedding

SPACE	COCKTAIL	SEATED	MIN SPEND	MIN SPEND Nov - Dec
Rooftop Garden Terrace	120	80	\$3,500	\$4,500
Mezzanine	100	60	\$1,000	\$2,000

Additional Information

Wedding packages are based on a minimum of 40 guests.
Please speak with us if you are hosting less than 40 guests.



PLATTERS

THE RINGMASTER'S MESS 50.0

BBQ ribs, chilli beef brisket, pork belly, jerk chicken, prosciutto, salami, bread, blue cheese, feta, blackened Brussels sprouts, olives, pickles

SEAFOOD PLATTER 51.9

Zoo smoked salmon, salt & pepper squid, prawn twisters, fish goujons, battered fish, roasted vegetables, marinated olives, breads, selection of dips

ASIAN PLATTER 34.0

spring rolls, samosas, dim sum, dumplings, dipping sauces

CHEESE BOARD SELECTION 62.0

blue cheese, brie, cheddar, seasonal fruit, honey comb, crackers, nuts

PRAWN TWISTERS 42.0

sweet chilli sauce (20 pieces)

MINI CAPRESE 39.5

vein tomato, mozzarella, basil, balsamic (v) (25 pieces)

MINI BAO BUNS 35.0

miso eggplant, spring onion, coriander, peanut sambal (v) (20 pieces)

MINI YORKSHIRE PUDDING 64.0

smoked beef brisket, mustard yoghurt glaze, onion jam (25 pieces)

BBQ WINGS 52.0

coleslaw (gf/df) (28 pieces)

FRITTATAS 31.0

spring onion, feta cream whip (v) (25 pieces)

SKEWER SELECTION 50.0

beef with mustard glaze (gf), buttermilk chicken (30 skewers)

SMOKED CHILLI BEEF BRISKET SLIDER 75.0

guacamole, aioli (20 sliders)

Due to seasonality, all menus are subject to change.

MINI HASH BROWNS 38.5

olive tapanata, balsamic dressing (25 pieces)

SALT & PEPPER SQUID 37.0

lemon, chilli jam aioli (25 pieces)

ASSORTED PIZZA BITES 26.0

(16 pieces)

MINI SAVOURY'S & QUICHE 51.0

tomato sauce, sweet chilli sauce (25 pieces)

DESSERT PLATTERS

FRUIT SKEWERS 32.0

selection of seasonal fruit (20 skewers)

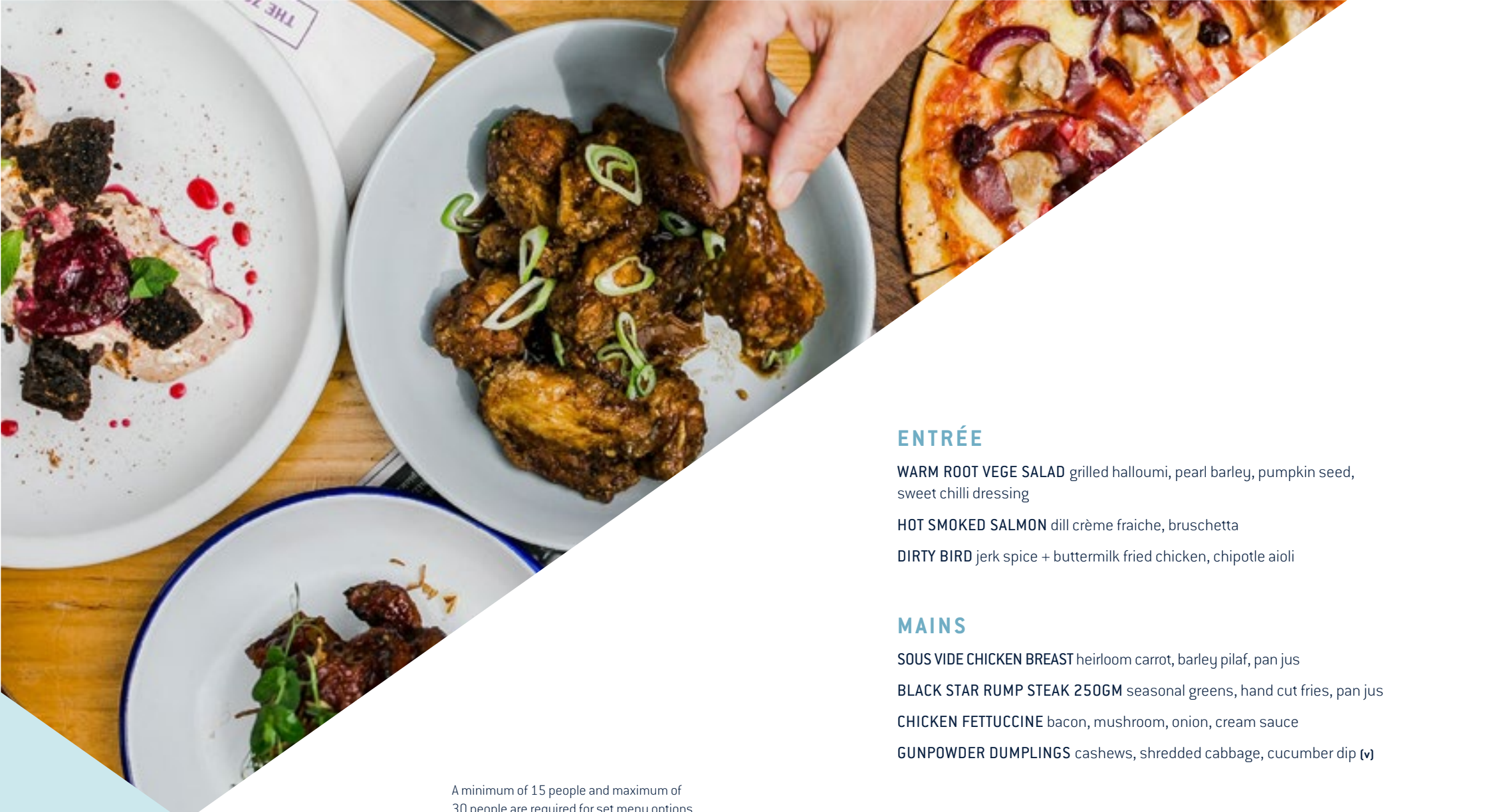
CHEF'S CHEESECAKE OF THE DAY 32.0

(20 pieces)

CHOCOLATE BROWNIE 32.0

chantilly cream (20 pieces)





SET MENU

A minimum of 15 people and maximum of 30 people are required for set menu options.

Due to seasonality, all menus are subject to change.

TWO COURSES	ENTRÉE + MAIN 50.0
TWO COURSES	MAIN + DESSERT 46.0
THREE COURSES	ENTRÉE, MAIN, DESSERT 62.0

ENTRÉE

WARM ROOT VEGE SALAD grilled halloumi, pearl barley, pumpkin seed, sweet chilli dressing

HOT SMOKED SALMON dill crème fraiche, bruschetta

DIRTY BIRD jerk spice + buttermilk fried chicken, chipotle aioli

MAINS

SOUS VIDE CHICKEN BREAST heirloom carrot, barley pilaf, pan jus

BLACK STAR RUMP STEAK 250GM seasonal greens, hand cut fries, pan jus

CHICKEN FETTUCCINE bacon, mushroom, onion, cream sauce

GUNPOWDER DUMPLINGS cashews, shredded cabbage, cucumber dip (v)

DESSERT

CHEF'S CHEESECAKE OF THE DAY

CHOCOLATE BROWNIE chantilly cream

FEASTING MENUS

A minimum of 30 people required. Meals are designed to be shared amongst the table.

Due to seasonality, all menus are subject to change.

OPTION ONE 20.5PP

Hot Ham or Beef Rolls

Served with green leaf salad, coleslaw, sliced tomatoes, assorted condiments, fresh bread rolls.

OPTION TWO 35.0PP

Your choice of any two mains from

- + Traditional Roast Lamb, jus
- + Herb Spiced Southern Roast Chicken, cajun aioli
- + Roast Beef
- + Honey Glazed Ham

Served with

- + Duck Fat Potatoes
- + Garden Salad
- + Coleslaw
- + Selection of breads and dips

OPTION THREE 55.0PP

SALAD

Your choice of any two

- + Balsamic Vinaigrette Garden Salad
- + Coleslaw
- + Authentic Greek
- + Warm Roasted Vegetables, feta, spinach

MAINS

Your choice of any two

- + Traditional Lamb Roast, jus
- + Herb Spiced Southern Roast Chicken, cajun aioli
- + Black Star Rump Steak
- + Honey Glazed Ham
- + Pasta Napoletana (v)

SIDES

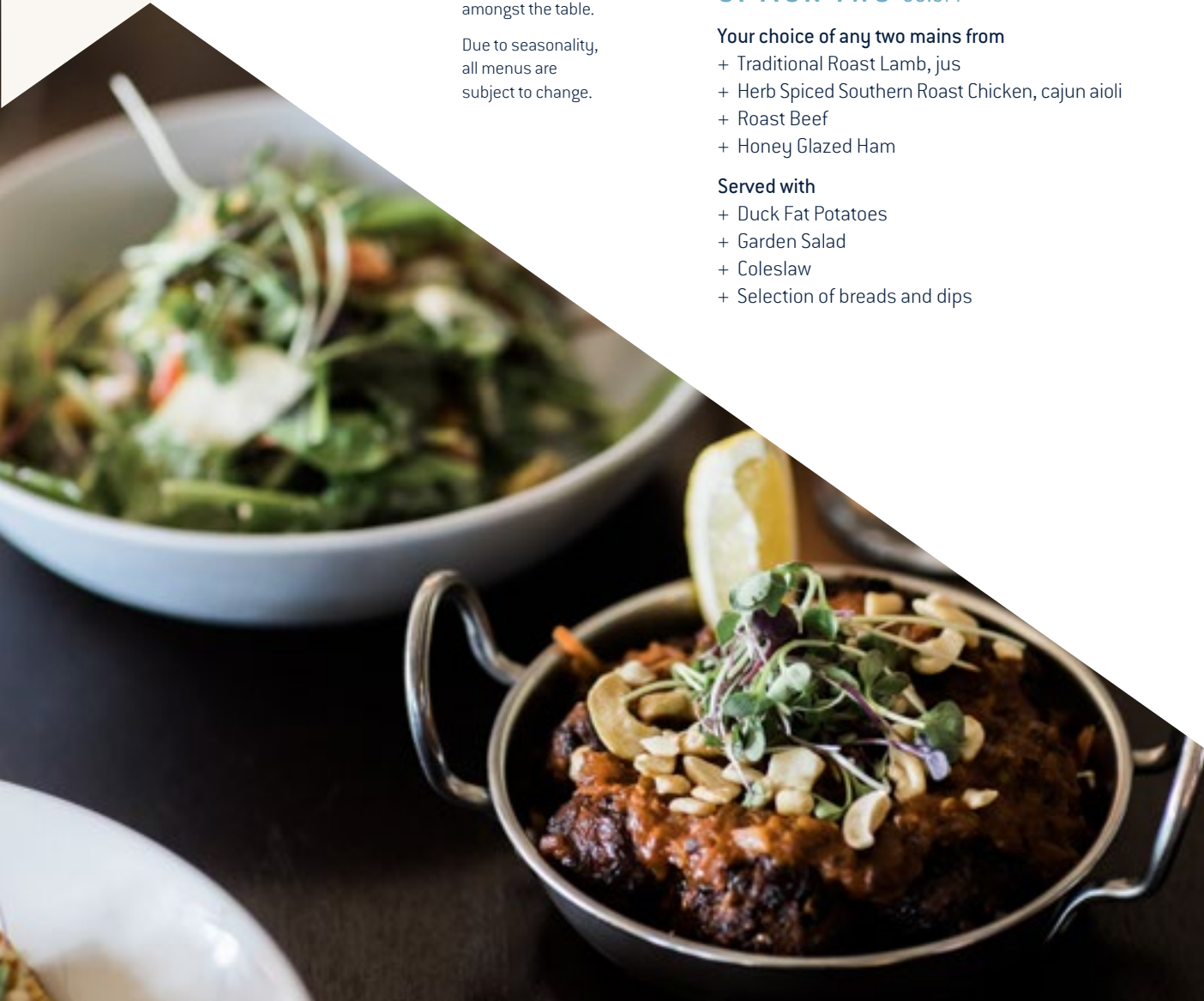
Your choice of any two

- + Fries
- + Roasted Vegetables, extra virgin olive oil, basil pesto
- + Roasted Potatoes, rosemary salt

DESSERT

Your choice of one

- + Pavlova, seasonal fruit
- + Chef's Cheesecake of the day
- + Chocolate Brownie, Chantilly cream



OPTION ONE

SPARKLING

		GLS	BTL
MIONETTO PRESTIGE PROSECCO	Veneto	8.0	38.0

WINES

		REG	LRG	BTL
STRAW ISLAND	New Zealand	8.0	13.0	36.0
Rosé, Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot				

DRAUGHT BEER & CIDER 10.0 – 13.1

Heineken 500ml, Heineken Light 2.5%, Export Gold 33, Tui

MONTEITH'S RANGE – Golden Lager, Original Ale, Beacon Pilsner, Radler, Pointers Pale Ale, Crushed Apple Cider

HOUSE SPIRITS 9.5

Bourbon, Vodka, Gin, White Rum, Dark rum, Whiskey, Tequila

Please note: spirits are optional and will not be included unless requested.

OPTION TWO

SPARKLING

		GLS	BTL
BRANCOTT ESTATE BRUT CUVÉE	Marlborough	11.9	39.5

WINES

		REG	LRG	BTL
GOOD COMPANY		9.0	15.0	44.0
Rosé, Sauvignon Blanc, Pinot Gris, Pinot Noir				
MONTANA FESTIVAL BLOCK MERLOT		8.5	13.5	39.5
VILLA MARIA PRIVATE BIN SYRAH	Hawke's Bay	10.0	16.5	48.0

DRAUGHT BEER & CIDER 10.0 – 13.1

Heineken 500ml, Heineken Light 2.5%, Export Gold 33, Tui

MONTEITH'S RANGE – Golden Lager, Original Ale, Beacon Pilsner, Radler, Pointers Pale Ale, Crushed Apple Cider

Erdinger, Tiger, Lagunitas Bewing Co IPA, Murphy's Irish Stout, Black Chomp NZPA

LOW ALCOHOL

Heineken Light 2.5%, Heineken 0.0%, Export Citrus 2.0%, Export Citrus 0.0%, Monteith's Lightly Crushed Apple Cider 2.8%

HOUSE SPIRITS 9.5

Bourbon, Vodka, Gin, White Rum, Dark rum, Whiskey, Tequila

Please note: spirits are optional and will not be included unless requested.

BEVERAGE

OPEN BAR

All beer, cider, wine and spirit options to be available.

Please let us know if there are any beverages you would like to exclude.

REFRESHMENTS

Soft drinks

Juices

Orange, Apple, Pineapple, Cranberry, Mango, Tomato

Bundaberg Ginger Beer

Export Citrus 0.0%

Heineken 0.0%

Antipodes

Sparkling ffl Still Water ffl 500ml or 1 ltr

Red Bull Range

Kombucha

Raspberry & Lime, Ginger & Lemon

BEER

TAP

Heineken

Export - Gold, 33

Erdinger

Tiger

Lagunitas Brewing Co IPA

Tui

Murphy's irish stout

Monteith's - Golden Lager, Original Ale, Beacon Pilsner,

Radler, Pointers Pale Ale, Crushed Apple Cider

Ask for our beer of the month

BOTTLED

Heineken

Sol

Tiger

Tiger Crystal

Desperados

Monteith's Crushed Pear Cider

Rekorderlig Cider

LOWER ALCOHOL

Heineken Light 2.5%

Heineken 0.0%

Export Citrus 2.0%

Lemon, Grapefruit, Lime & Ginger

Export Citrus 0.0%

Monteith's Lightly Crushed Apple Cider 2.8%

WINE

CHAMPAGNE

	375ml	BTL	
G.H. Mumm Cordon Rouge, Reims	60.0	120.0	

SPARKLING

	200ml	BTL	
Deutz Marlborough Cuvee, Marlborough	19.9	68.0	
Brancott Estate Brut Cuvee, Marlborough	11.9	39.5	
Brancott Estate Sparkling Sauvignon Blanc, Marlborough		39.5	
Mionetto Prestige Prosecco, Veneto	8.0	38.0	

LIGHTER

	REG	LRG	BTL
First Pick Lighter Sauvignon Blanc, Chile 9%	8.5	14.0	39.5

ROSÉ

Straw Island, New Zealand	8.0	13.0	36.0
Good Company, Marlborough	9.0	15.0	44.0
Brookfields Fiesta, Hawke's Bay	9.9	17.0	50.3
Chateau Rutas, Provence	11.0	19.0	53.0

SAUVIGNON BLANC

Straw Island, New Zealand	8.0	13.0	36.0
Montana Festival Block, Marlborough	8.5	13.5	39.5
Good Company, Marlborough	9.0	15.0	44.0
Tohu, Marlborough	9.5	16.0	46.0
Waipara Hills, Marlborough	9.9	17.0	50.0
Grove Mill, Marlborough	10.5	18.0	51.0

CHARDONNAY

Straw Island, New Zealand	8.0	13.0	36.0
Montana Festival Block, Gisborne	8.5	13.5	39.5
Dusky Sounds, Waipara Valley	9.0	15.0	44.0
Left Field, Hawke's Bay	9.5	17.0	49.0
Hunter's, Marlborough	11.0	19.0	56.0

PINOT GRIS

	REG	LRG	BTL
Straw Island, New Zealand	8.0	13.0	36.0
Montana Festival Block, Waipara	8.5	13.5	39.5
Good Company, Marlborough	9.0	15.0	44.0
Tohu, Nelson	9.5	15.0	46.0
Waipara Hills, Marlborough	9.9	17.0	50.0
Mills Reef Estate, Hawke's Bay	10.5	16.9	46.5

RIESLING

Giesen Estate, Marlborough	8.5	15.0	42.0
----------------------------	-----	------	------

PINOT NOIR

Montana Festival Block, Waipara	8.5	13.5	39.5
Good Company, Marlborough	9.5	17.0	49.0
Mud House, Central Otago	11.5	19.5	56.0
Rabbit Ranch, Central Otago	14.5	23.5	66.0

MERLOT

Straw Island, New Zealand	8.0	13.0	36.0
Montana Festival Block Merlot Cabernet, Hawke's Bay	8.5	13.5	39.5
B & G Reserve, Boredeaux	9.5	17.0	49.0

SHIRAZ / SYRAH

Grant Burge Generation Shiraz, Barossa Valley	9.0	15.0	44.0
Villa Maria Private Bin Syrah, Hawke's Bay	10.0	16.5	48.0
Jacob's Creek Double Barrell Shiraz, Adelaide Hills	12.5	21.5	64.0

GENERAL INFORMATION

FOOD

All bookings of 25 guests or more will be provided with event menus to select from. Once selected, the applicable menu will apply to all guests.

BEVERAGE

CASH BAR Guests purchase beverages as they require from our full beverage menu.

BAR TAB You can specify the range of beverages available and a credit limit for the event account. Your guests can then charge drinks onto the account throughout the event. Once the account limit has been reached, you can choose to either increase your account limit, or guests can purchase from a cash bar.

FEES

DEPOSITS AND MINIMUM SPENDS Complimentary venue hire is inclusive with all events; however, deposits and minimum food and beverage spends may apply and are quoted based on event space, date, time and number of guests.

GUEST NUMBERS Minimum guest numbers and catering requirements are required no less than 7 working days prior to your event date. Final event payment is due on the event date and will be based on minimum guest numbers or actual guest numbers, whichever is greater.

All credit card payments will incur a 1.5% surcharge.

FAQS

ARE WE ALLOWED A BAND OR DJ? This is possible for private Rooftop events. Acts must use the sound system we have on site and comply with noise restrictions set by the Duty Manager on the day. Noise levels will be adjusted by the Duty Manager as they see fit. We host a live band every Friday and Saturday night from 9.30pm in the main bar area.

WHAT TIME DOES THE BAR CLOSE? We are licenced until 2am, however service of beverages is at the discretion of the manager on duty and our host responsibility policy will also apply.

CAN WE DECORATE THE VENUE? Yes, please note decorations must be setup by you prior to the event. Please only use Blu Tack when attaching items to walls or surfaces. Any small particle decorations such as glitter, confetti or sawdust are not allowed. Set-up time is generally 30 minutes prior to your event start time but this can be negotiated depending on the availability of the space.

WHAT CAN I LEAVE IN THE VENUE OVERNIGHT? Decorations, gifts and equipment brought in by you or your suppliers must be removed by you at the end of the event.

CAN WE BRING OUR OWN ALCOHOL OR FOOD? Due to the nature of our license, this is not possible.

CAN WE HAVE A SUBSIDISED BAR TAB? Unfortunately, we are unable to provide this option, however please speak with us to discuss options which may suit your budget.

CAN YOU CATER TO DIETARY REQUIREMENTS? Yes, please refer to our event menus for more information.

WHAT ID DO YOU ACCEPT? Only an NZ drivers licence, valid passport or HANZ 18+ card (all within expiry date) will be accepted as proof of age. We are legally required to ask anyone who looks under 25 to present ID.

IS CAR PARKING AVAILABLE? The Zookeeper's Son provides car parking free of charge, located at the rear of the building.

CAN WE BRING CHILDREN? Children are welcome as long as they are accompanied by their parent or legal guardian.

DO YOU PROVIDE AV? Our TV screens allow events to showcase presentations and photo slideshows. This requires a USB stick or your laptop to be plugged in.

