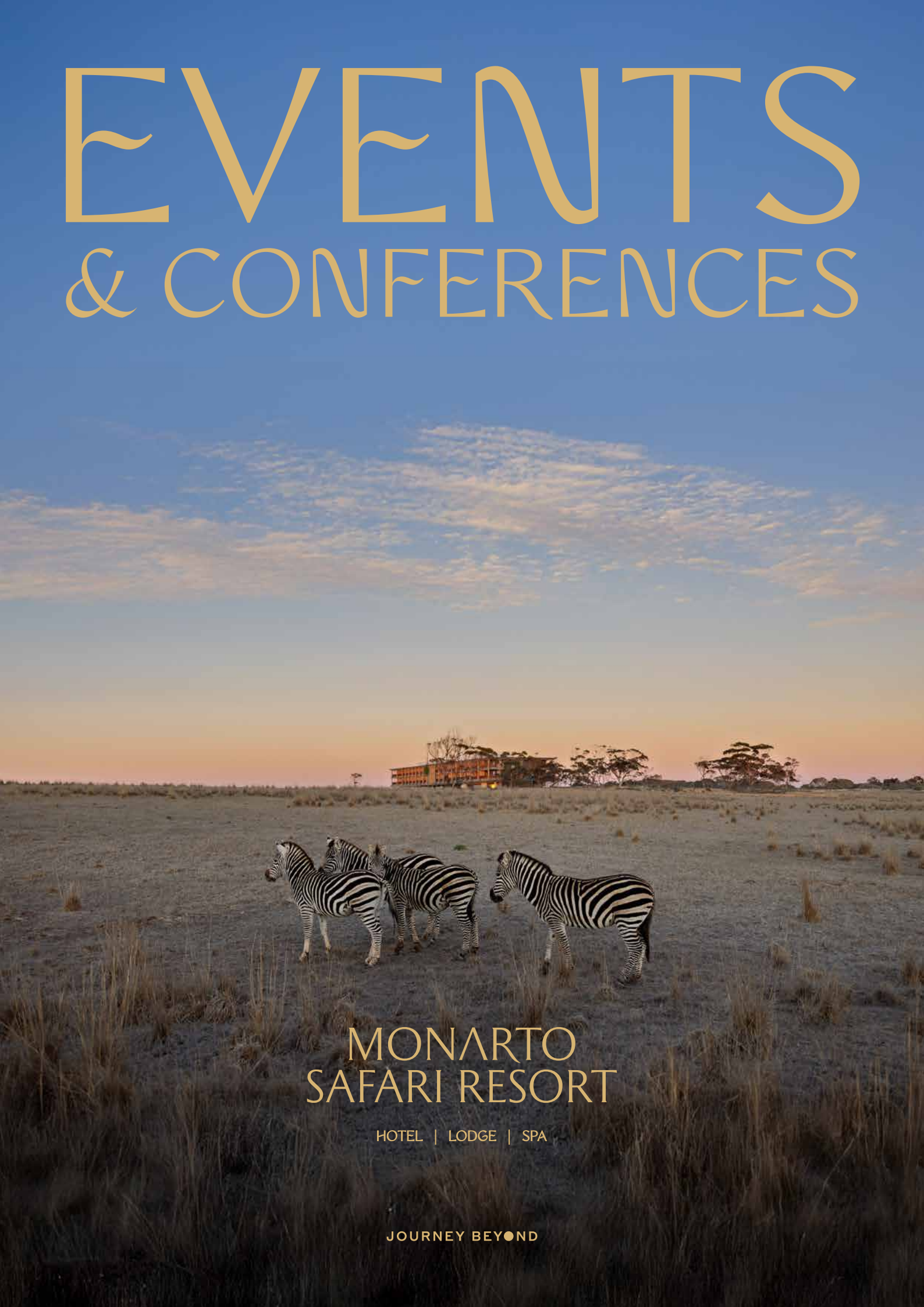


EVENTS & CONFERENCES

A wide-angle photograph of a savanna landscape at sunset. In the foreground, three zebras are grazing on dry grass. In the middle ground, a large, multi-story resort building with a modern design is visible, surrounded by trees. The sky is a mix of blue and orange, with scattered clouds.

MONARTO
SAFARI RESORT

HOTEL | LODGE | SPA

JOURNEY BEYOND

MEET



WILD



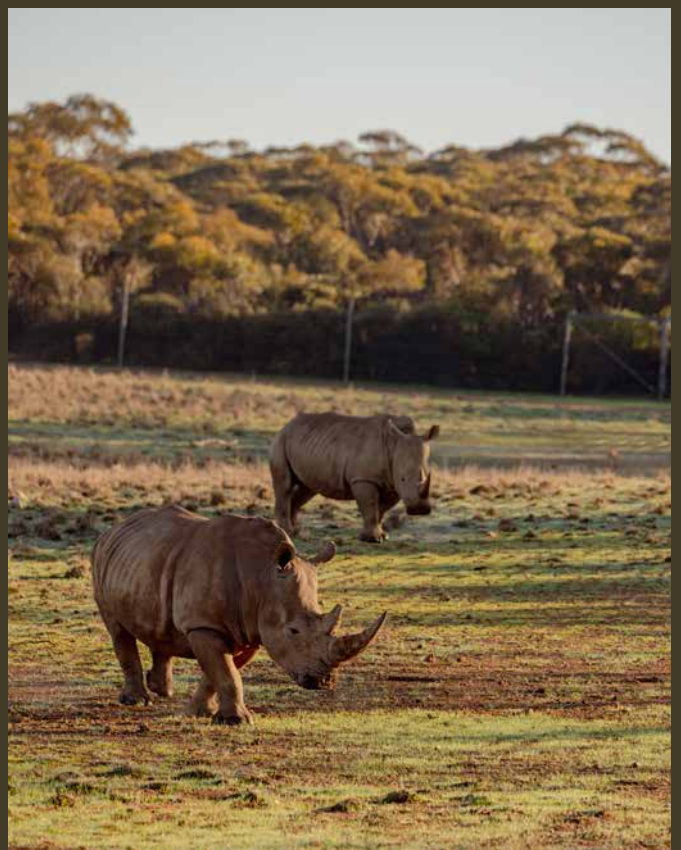
WELCOME

Nestled in the heart of pristine wilderness, Monarto Safari Resort offers an unparalleled escape into nature's embrace. Our destination combines premium accommodation with authentic experiences and unique views of the safari park's native and African wildlife.

Meet Amongst Africa's Wildest Animals

Monarto Safari Resort brings you closer to the wild than ever before, overlooking the Wild Africa Precinct of Monarto Safari Park.

This unique premium hotel includes 78 guest rooms and suites, two swimming pools and dynamic conference facilities. Indulge in contemporary Australian cuisine at Kutjera Restaurant & Bar, or spoil yourself with a luxurious treatment at Marula Day Spa. Additionally, 20 luxury safari tents and a luxury lodge will be opening in Summer 2026 for an even more immersive experience.



A WILD PLACE TO MEET

Resort Facilities

Monarto Safari Resort is comprised of a hotel, lodge and spa. The premium hotel sits on 17.85 Ha of diverse land and overlooks a watering hole accessed by the native and African animals of Monarto Safari Park. The hotel features:

- 78 spacious guest rooms & suites across two floors
- 2 swimming pools with pool bar
- Conference facilities
- Marula Day Spa
- Kutjera Restaurant & Bar

For an even more immersive experience, the next stage of Monarto Safari Resort will launch this Summer. This addition includes:

- 20 luxury safari tents
- Dedicated luxury central lodge with resort-style amenities and plunge pools
- Gourmet onsite dining and bar facilities

Getting Here

Located within an hour's drive of Adelaide in South Australia, Monarto Safari Resort is situated within Monarto Safari Park and Wild Africa precincts, in the heart of the picturesque Murraylands.

You will find us at 63 Monarto Road, Monarto, and free parking is available to guests.



Accommodation

A refreshing dip in the pool, a deep tissue massage in the day spa or a glass of rosé as you gaze at the animals just in front of the hotel. Whether in the premium hotel rooms or suites or luxury safari tents, a stay here isn't a stopover, but an invitation to experience the destination in a unique and memorable way.



EVENT SPACES & ARRANGEMENTS

Event Spaces	Boardroom	Theatre	Classroom	U-Shape	Open Ended (Banquet)	Cocktail	Banquet
Acacia Room Full 14.6m x 13m	40pax	150pax	30pax	40pax	96pax	150pax	120pax
Acacia Room North 7m x 10.3m	20pax	50pax	12pax	20pax	32pax	50pax	40pax
Acacia Room South 7m x 13m	25pax	70pax	15pax	25pax	48pax	70pax	60pax
Poolside Lawn	N/A	N/A	N/A	N/A	N/A	120pax	90pax
The Deck	N/A	N/A	N/A	N/A	N/A	100pax	80pax
Pool Lounge & Bar	N/A	N/A	N/A	N/A	N/A	100pax	N/A
Oliphants (Sundowner Wild Africa)	N/A	N/A	N/A	N/A	N/A	150pax	90pax



Boardroom



Theatre



Classroom



U-Shape



Open Ended
(Banquet)



Cocktail



Banquet

Acacia Room Full

Full hire of the Acacia Room offers space and flexibility. The 14.6 x 13m room can cater for weddings, conferences, workshops or any social event, and you have the option to customise the room setup to suit your event.

Floor to ceiling windows allow the light to pour in, offering you expansive views of the landscape outside and setting the scene for an amazing event.



Acacia Room North

Acacia Room North is ideal for intimate events. With a maximum capacity of 50 guests, we can dress the room in different configurations to suit your style and purpose.



Acacia Room South

Half the size of Acacia Room Full, Acacia Room South can cater to groups of up to 70. Whether it be a cocktail hour or a formal dinner event, our team will work with you to format that space to perfectly suit your event.



Poolside Lawn

Sip on alfresco cocktails while you gather and mingle by the pool. Surrounded by the lush landscapes of Monarto Safari Resort, our pool area is the perfect place to have an afternoon aperitivo or sunset drinks at the start or end of your event. While the pool is open to hotel guests, we can create a private space for your group on the grass area which is perfectly suited to a stylish cocktail set-up or elegant marquee.



The Deck

Wrapping the design-led Monarto Safari Resort, the Deck can cater for groups of up to 100 people. Choose between a formal dinner or cocktail hour setup, and watch the animals graze around the neighbouring waterhole.



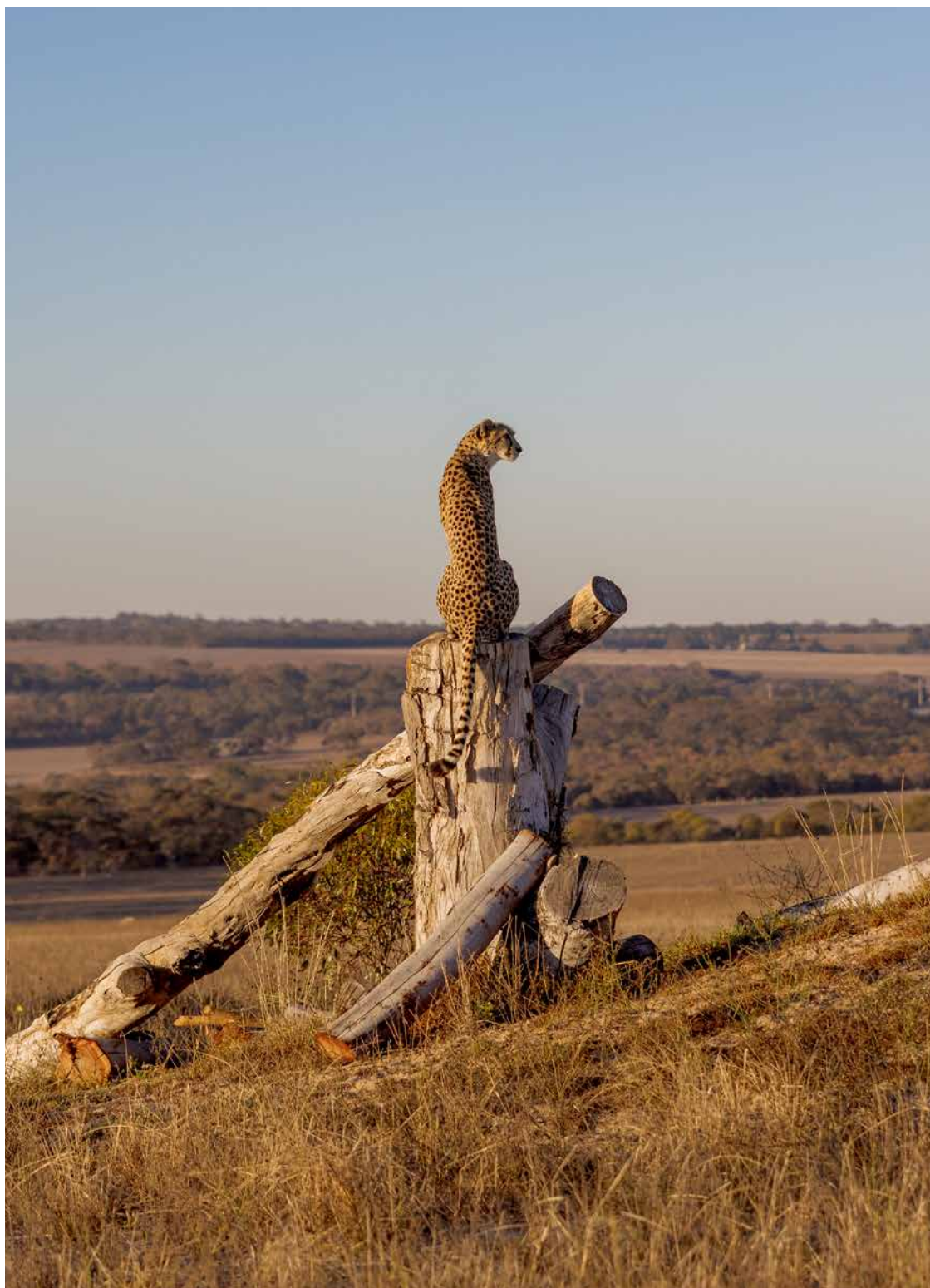
Pool Lounge & Bar

Relax into the evening in our Pool Lounge & Bar, a dedicated private space within Monarto Safari Resort. Catering to groups of up to 100 people, the Pool Lounge & Bar area offers a casual dining experience with a combined standing and seated format.



EXPERIENCES

Guests of Monarto Safari Resort can add-on exclusive experiences during their stay, including small-group safaris and discounted entry to Monarto Safari Park.



Dawn Wildlife Safari

Bask in the early morning sun as you embark on a small-group guided safari tour. Enjoy exclusive access to Monarto Safari Park after hours and immerse yourself in the vast parklands with free roaming herds of African animals. As you explore the parklands from the comfort of the accessible Safari Truck, you'll have the opportunity to observe and photograph animals including Southern White Rhinos, Giraffes, Cheetahs, Eland, Ostriches, and Zebras. You'll be served some light refreshments along the way so you won't miss a minute of the action. This tour is exclusively for Monarto Safari Resort guests.

Inclusions

- 2 hour guided tour on the Safari Truck (accessible)
- Exclusive Wild Africa Precinct access
- Small group size
- Light refreshments

Departs at 7am daily



Monarto Safari Resort Exclusive



Monarto Safari Resort Exclusive

Sunset Wildlife Safari

Soak in the last rays of the sun on the Sunset Wildlife Safari small-group guided tour. You'll enjoy exclusive access to Monarto Safari Park after hours, with ample opportunity to immerse yourself in the vast parklands and watch the free-roaming herds of African animals across 550 hectares. As you explore the parklands from the comfort of the accessible Safari Truck, you'll have the opportunity to observe and photograph animals including Southern White Rhinos, Giraffes, Cheetahs, Eland, Ostriches, and Zebras. Drinks and canapes will be served during the tour, capping off the unforgettable experience.

Inclusions

- 2.5 hour guided tour on the Safari Truck (accessible)
- Exclusive Wild Africa Precinct access
- Small group size
- Drinks and canapes

Departs 2 hours prior to sunset daily

Monarto Safari Park General Admission

Spend the day exploring Monarto Safari Park via the guided Zu-Loop bus experience, or a combination of the Zu-Loop bus and walking. Monarto is the largest open-range safari experience in the world outside of Africa. You can hop on and off the bus at the wildlife viewing platforms and spend time observing your favourite animal species, including Giraffes, Elephants, Lions, Cheetahs, Rhinos, Chimpanzees, and more. These fares are only available to guests of Monarto Safari Resort

Inclusions

- Access to Monarto Safari Park, including children's playground and cafe
- Hop-on hop-off Zu-Loop bus
- Free Daily Keeper Presentations

Open daily 9.30am – 5pm





CATERING

Monarto Safari Resort's restaurant draws on South Australia's world-renowned food and wine scene. Taking inspiration from the landscape and incorporating native bush ingredients, the menu is both contemporary Australian and uniquely Monarto.

Food & Beverage Packages

Standard, deluxe, premium and non-alcoholic beverage packages are available to flavour your event, priced by the hour or on consumption.

Our in-house restaurant caters for every event, no matter the size. With a focus on seasonal and regional produce, the chef-prepared menu will impress your guests.

Our Food and Beverage packages are flexible; speak to our team about creating a package to suit the style of your event.

Breakfast

Minimum of 25 guests

Continental Breakfast

\$36 per person

Assorted breads, pastries, muffins and croissants with butter and selection of preserves (V)

Selection of fresh fruit and fruit compotes (V GF)

Selection of cereals with low fat and whole milk (V)

Bircher muesli (V)

Freshly brewed coffee and fine, single-origin tea selection

Selection of chilled juice (V GF)

Plated Breakfast

\$42 per person

For the table

Chilled orange or apple juice (V GF)

Bread basket with assorted bread, preserves and pastries (V)

Fruit platter (V GF)

Your choice of

Fried or scrambled eggs (GF)

Bacon rashers and sausages from the griddle (GF)

Grilled tomatoes with herbs (V GF)

Country-style hash browns (V)

Freshly brewed tea and coffee served to the table

Executive Buffet Breakfast

\$48 per person

Assorted pastries, muffins and croissants (V)

Selection of fresh fruit and fruit compotes (V GF)

Selection of cereals with low fat and whole milk (V)

Bircher muesli (V)

Toast, butter and selection of preserves (V)

Charcuterie platter with cold meats and cheese (GF)

Scrambled eggs with chopped parsley (GF)

Honey-cured bacon rashers (GF)

Grilled pork sausages (GF)

Mushrooms (V GF)

Grilled tomatoes with herbs (V GF)

Country-style hash browns (V)

Freshly brewed coffee and fine, single-origin tea selection

Selection of chilled juices (V GF)

Finger Breakfast Buffet

\$38 per person

Tomato, pesto and cheese croissants (V)

Egg and honey-cured bacon muffins

King smoked salmon, crème fraîche and dill bagels

Assorted muffins and Danishes (V)

Fruit yoghurt (V GF)

Chilled orange or apple juice (V GF)

Freshly brewed coffee and fine, single-origin tea selection

Add a live egg station (chef provided) for

+\$16 per person

Poached, fried, scrambled, omelettes

with a choice of filling, all cooked to

order the way you like (V GF)

Morning and Afternoon Tea

\$8 per item

Sweet

Sea salt pretzel, Ballantyne butter

Homemade cookie of the day

Raspberry scones, South Australian plum jam, fresh cream (V)

Homemade confetti donut

Belgian chocolate twist

Classic Portuguese tart

Homemade Biscoff donut

Danish pastry

Homemade carrot and walnut cake

Homemade chocolate brownie

Single origin heirloom chocolate muffin

Fresh seasonal fruit platter, varieties of melons, orchard fruits (V GF DF)

Savoury

Pea falafel, bush tomato chutney (V GF)

Red onion and Dutch cream potato pakora, mint chutney (V GF)

Aged cheddar, herb, cayenne cheese twist (V)

SA Angus Pure beef pie, tomato ketchup

Veggie pizzette, mozzarella cheese (V)

Thai chicken curry puff, tomato ketchup

Humpty Doo Barramundi gyoza, ginger, soy dip

SA Angus Pure beef sausage roll, tomato ketchup

Lamb rogan josh samosa, mint chutney yoghurt

Red beet and chickpea falafel, labneh (V GF)

Savoury Danish

Vegetable samosa, tomato ketchup (V)

Vegetable curry puff, tomato ketchup (V)

Sandwich Menu

\$45 per person

One sandwich of each variety

Add fresh fruit platter and Chef's dessert for the day for +\$12pp

Monday

Roast lamb and grilled pumpkin sandwich, garlic aioli

Smoked salmon and watercress ciabatta hoagie, dill sour cream

Vegetable pide, lightly spiced mint chutney (V)

Tuesday

Grilled steak and onion francini, melted cheese

Tomato and brie ciabatta, fresh basil pesto (V)

Harissa chicken wrap, baby romaine, chipotle aioli

Wednesday

Smoked salmon on rye bread, lemon butter, wild cress

Roast pumpkin and baby spinach panini, cheddar cheese, tomato chutney (V)

Traditional croque monsieur, honey cured ham, Dijon mustard

Thursday

Hungarian salami on farmhouse loaf, crisp lettuce, Edam cheese, vine tomato relish

Cucumber and dill on thick white sandwich loaf, sour cream (V)

Open-faced chicken ciabatta, vine tomatoes, olives, ranch dressing

Friday

Honey-cured ham and brie toasted French stick, tomato relish

Tortilla wrap, roast red capsicum, cheddar cheese, baby cos, saffron aioli (V)

Sliced roast beef, horseradish, wild mesclun, tomatoes, grain mustard

Business Breaks

\$59 per person

Monday – Lunch Break

Chicken tikka wrap, boondi raita, young spinach

Garbanzo beans, heirloom tomato, mango seed powder, toasted pumpkin seed salad (V GF)

Free range confit pork belly, Swiss brown mushroom, master stock, aromatics (GF)

Thai fried rice, green peas, peppers, carrot, corn, tom yum seasoning, fried shallots (V GF)

Salted caramel chocolate gâteau

Tuesday – Lunch Break

Vegetable pide, fresh mint coriander chutney, cilantro (V)

Fattoush salad, acid free tomatoes, sumac, crisp bread, baby romaine (V)

Poulet sauté chasseur – corn-fed chicken, classic chasseur sauce (GF)

Lemongrass, chilli pilaf, Shanghai cabbage, garlic, green pea (V GF)

Biscoff donuts

Wednesday – Lunch Break

Grilled spiced chicken, Turkish loaf, baby gem, mint chutney

Baby cos, classic ranch dressing, shaved parmesan (GF)

Traditional butter chicken, Kasuri methi, classic makhni sauce (GF)

Heirloom tomato, turmeric, rice, mustard seed, red onion, curry leaf temper (V GF)

Orange poppy seed cake, elderflower syrup (GF)

Thursday – Lunch Break

Grilled Braai broodjie sandwich, onion, vine tomato, ciabatta, cheese melt (V)

Greek salad, capsicum, red onion, tomato, kalamata olives, feta (V GF)

Vegetable fried rice, soy, ginger, garlic, spring onions (V GF)

Thai green chicken curry, Thai basil, coriander (GF)

Raspberry brownie, crème Chantilly

Friday – Lunch break

Open-faced ciabatta melt, cold smoked salmon, salted capers, light wasabi mayonnaise

Telegraph cucumber, grilled capsicum salad, sweet and sour dressing (V GF)

Cabbage and vegetable slaw, mayonnaise (GF)

Pitmaster barbecue chicken drumsticks, homemade barbecue sauce (GF)

Cajun fried Dutch cream potato, lyonnaise onion, grilled zucchini bake (V GF)

Lemon sour cream cake, lemon curd

Saturday – Lunch break

Tikka wrap, boondi raita, young spinach

Israeli couscous salad, tomatoes, Moroccan spices (V)

Battered fish bites, homemade tartare sauce, crispy fries, bush lemon

Forest mushroom, wild herbs, fried rice, crisp shallot (V GF)

Sago pearl, coconut milk, melon, palm sugar



Day Delegate Package

Elevate your meeting to a memorable adventure with our all-inclusive Day Delegate Package. Create an unforgettable experience with our perfectly tailored package amidst the untamed beauty of the surrounding savannah. Let the charm of nature inspire innovative ideas.

Minimum 10 delegates

Full Day Delegate Package

\$99 per delegate

Continuous tea and coffee

Catered morning and afternoon tea breaks with one sweet and one savoury food item

Gourmet standing light working lunch buffet

Conference room hire

Complimentary wifi

Screens that connect wirelessly or via HDMI to laptop

Whiteboard and markers

Note pads, pens, mints and water

Half Day Delegate Package

\$89 per delegate

Continuous tea and coffee

Catered morning OR afternoon tea break with one sweet and one savoury food item

Gourmet standing light working lunch buffet

Conference room hire

Complimentary wifi

Screens that connect wirelessly or via HDMI to laptop

Whiteboard and markers

Note pads, pens, mints and water

Grazing

Cheese or Antipasti

\$30 per person

Adelaide Hills cheese selection, crackers, fruits
or

Marinated olives, pickles, bread, crackers, dips,
selection of local cured and smoked meats

Cheese And Antipasti

\$60 per person

Adelaide Hills cheese selection, dried fruits, nuts, marinated
olives, pickles, bread, crackers, dips, selection of local cured
and smoked meats

Cheese, Antipasti and Seafood

\$99 per person

Adelaide Hills cheese selection, dried fruits, nuts, marinated
olives, pickled vegetables, breads, crackers, dips, selection
of local cured and smoked meats, smoked salmon, Smoky
Bay oysters, sashimi, marinated mussels

*Add a selection of two-house sweet items for
+\$25 per person*

Canapés

*\$35pp selection of three / \$60pp selection of six
\$80pp selection of nine / Additional item +\$7pp*

Cold

Smoky Bay oysters, lemon (GF DF)
Red beet cured Ôra King smoked salmon, crème fraîche, dill puff
Smoked free-range chicken confit, jute leaf ash aioli
South Australian prawn confit, cilantro, lime citrus gel (GF)
Italian crostini, sautéed garlic, mushrooms and basil (V)
Assorted sushi, wasabi, pickled ginger, gluten free soy (GF)
100-day aged Black Angus Pure beef, horseradish, watercress, crouton
Vegetable frittata, coriander, smoked paprika (V GF)
Charred heirloom tomato, sheep's feta, tarragon balsamic (V)
Fresh milk mozzarella, confit tomato, white balsamic glaze, basil (V)

Hot

Seared scallop, cauliflower purée, aigre-doux, ash sauce (GF)
Chicken satay, peanut marinade (GF)
Garbanzo, red beet, cumin curd dip, cilantro (V GF)
Spiced fish cakes, lemon grass, ginger, sweet chili dip (GF)
Braai broodjie tartlet, pecorino, tomato, pickled red onion (V)
Free-range chicken kebab, New Orleans seasoning (GF)
Tempura prawn, lemon chive aioli
Chicken and mushroom dumpling, Asian condiments
Chicken and pork pâté, crushed pistachio, brioche, caramel onion
South Australian heirloom tomato chutney, chargrilled courgette, wafer (V GF)
Fragrant vegetable samosa, mint chutney yoghurt (V)
Braised free-range beef meat balls, salted egg béarnaise, glazed tomato concassé (GF)
Rosemary, garlic and lamb kebabs, mint hollandaise (GF)
Panko crumbed prawns, lime mayonnaise
Chicken schnitzel, tomato sauce, cheddar
Tandoori marinated free-range chicken drumettes, coriander chutney (GF)
Red beet and chickpea falafel, mint labneh (V GF)

Sweet

Banoffee cake, cardamom glaze, banana infused cream
Orange and almond cake, elderflower-infused cream (GF)
Turkish delight jelly, rhubarb berry compote, crushed meringue (GF)
Heirloom chocolate mousse, whipped crème Chantilly, chocolate pearls (V GF)
Mini vanilla chocolate puffs, marshmallow filling
Biscoff donut
Fruit macarons (GF)
Seasonal fruit tartlets (V)
Mini berry cupcake, frost icing

Substantial Canapés

\$14.50 per canapé per person

Cold

Lightly pickled cauliflower, cold smoked salmon, chive crème fraîche (GF)
Thai beef salad, green onions, julienne vegetables, basil (GF)
Thai style chicken salad, green garlic, pepper, cilantro (GF)
Classic Caesar, baby cos, anchovies, boiled egg, croutons, parmesan
Smoked chicken Caesar, baby cos, boiled egg, croutons, parmesan
Baby beet, sheep's feta, rocket, honey orange dressing (V GF)
Country style potato, bacon bits, grain mustard mayonnaise, spring onions
Heirloom ugly tomatoes, basil, buffalo curd, mandarin gel (V)
Classic Greek salad, capsicum, cucumber, tomatoes, feta, olives (V)

Hot

Seared Ôra King salmon, tomato provençale, roasted potato (GF)
Dill seared fish fillet, lemon beurre blanc, potato mash (GF)
Sahara spice fried fish, cumin turmeric rice, curry leaf sauce (GF)
Classic chicken schnitzel, Napoli, cheese, potato purée
Vietnamese chicken tenders, spicy chilli sauce, julienne vegetables, vermicelli (GF)
Tandoori chicken tikka, fragrant basmati rice, butter chicken sauce (GF)
Twice cooked free-range black angus beef, truffle mash, red wine jus (GF)
Soy nugget fricassée, tomato, chickpea, basmati rice (V GF)
Five spice Barossa Valley pork belly, pickled mandarin, radish, jasmine rice (GF)
Sumac seared lamb, Moroccan couscous, garlic tomato confit (GF)
Grilled beef sausage, onion gravy, rosemary mash



Buffet

Monarto Safari Resort Traditional Braai Webber BBQ Menu

\$99 per person

Minimum of 20 guests

Celeriac, wild carrot, crown cabbage remoulade
Field greens, heirloom tomato, Lebanese cucumber, bush lemon Honeygar
Tomato and onion relish
Classic rusk
Traditional cornmeal pap
Chakalaka, bean, onion, bell pepper, carrot, chilli
Safari spiced chicken flatties, grilled red onion, cilantro
Traditional Boerewors, wild thyme, green garlic
Barracouta/snoek/kabeljou, apricot jam, garlic butter, lemon juice
Spiced lamb sosaties
Traditional jollof rice
Classic milk tart
Caramel and peppermint crisp trifle

Buffet Menu 1

\$89 per person

Minimum of 25 guests

To Begin

Oven fresh rustic breads, Australian Ballantyne butter

Chilled

Applewood hot smoked Ōra King salmon fillet, citrus fennel compote, crispy capers (GF)
Baby potato salad, mustard, spring onion, whole egg omega-3 rich mayo (GF)
Good old-fashioned Caesar salad, parmesan, boiled eggs (GF)
Heirloom tomato, mustard cress, white balsamic (V GF)

Hot

Rigatoni, aglio e olio, fermented chilli, sautéed garlic, green pea, extra virgin olive oil (V)
Free-range grilled chicken escalope, classic Diane sauce (GF)
Slow-cooked Adelaide Hills Spring lamb, garlic, fresh rosemary, merlot jus (GF)
Roast Ranger Russet potato, olive oil, fresh herbs (V GF)
Wok-fried bok choy and choy sum, tataki dressing, garlic (V GF)

Sweet

Mirror glaze triple layered chocolate slice, gold dust
Traditional pavlova, seasonal berry gel, crème Chantilly (GF)
Glazed banana gateau, Belgian chocolate ganache, raspberry crumbs

Buffet Menu 2

\$99 per person

Minimum of 25 guests

To Begin

Oven fresh rustic breads, Australian Ballantyne butter

Chilled

Ōra King smoked salmon, pickled cucumber, fennel, bee pollen, dill (GF)
Barossa Valley delicatessen continental meats, bush tomato chutney
Adelaide Bee Sanctuary honey roasted pumpkin salad, toasted macadamia (V GF)
Thai glass noodle salad, fried shrimps, lemon grass, Thai basil (GF)
Baby potato salad, mustard, spring onion, whole egg omega-3 rich mayo (GF)
Heirloom tomato, mustard cress, white balsamic (V GF)

Hot

Herb-roasted sirloin of Black Angus beef, chimichurri, green pepper pan jus (GF)
Rigatoni, young spinach, creamy vine tomato, basil sauce (V)
Braised tom yum free-range chicken, coconut laksa, galangal, coriander (GF)
12-hour slow-roast pork, belly, grilled eggplant, tomato caponata, apple calvados sauce (GF)
Seasonal potato medley, herb butter, roasted garlic (GF) (V)
Charred cauliflower, broccoli, coriander, smoked pepper, olive oil (V GF)
Steamed fragrant cumin scented rice (V GF)

Sweet

Raspberry lamingtons, soft sponge, raspberry coulis, vanilla Chantilly, roasted coconut
Double chocolate mousse cake, salted caramel sauce, hazelnut cream, milk chocolate ganache, pearls
Citrus lemon tart, green tea, lychee gel, poached lychee
Seasonal cut fruit, alphonso mango coulis, Vietnamese mint (V GF)

Fusion Buffet Menu

\$119 per person

Minimum of 25 guests

For the Table

Assorted crisp wafers, mint chutney, hummus (V)

Oven fresh rustic breads, Ballantyne butter

Chilled

Lightly spiced Dutch Cream potato, garbanzo beans, turmeric (V GF)

Ôra King smoked salmon, pickled cucumber, fennel, bee pollen, dill (GF)

Watermelon, feta, baby spinach, fennel, saffron verjuice dressing (V GF)

Heirloom tomato, mustard cress, French vinaigrette (V GF)

Sprout, peanut salad, mung bean noodles, chilli dressing (V GF)

Green pea, carrot salad, mustard oil, curry leaf (V GF)

Chutneys

Tamarind, date chutney (V GF)

Seasonal vegetable pickle (V GF)

Cucumber yoghurt raita (V)

Hot

Stir-fried choy sum and Asian vegetables, Hokkien noodles, coriander, light soy (V GF)

Free-range grilled chicken escalope, classic Diane sauce (GF)

Slow-cooked Adelaide Hills Spring lamb, garlic, fresh rosemary, merlot jus (GF)

Ôra King sea run salmon, tomato acqua pazza, charred zucchini (GF)

Fish curry, wild jungle spices, tomato, coriander, turmeric (GF)

Mushroom, green pea, roast Pontiac potato, casserole, tomatoes (V GF)

Fragrant basmati rice (V GF)

Sweet

Long grain rice, cardamom pudding, scented rose water (V GF)

Traditional pavlova, seasonal berry gel, crème Chantilly (GF)

Double chocolate mousse cake, salted caramel sauce, hazelnut milk chocolate ganache, pearls

Citrus lemon tart, green tea, lychee gel, poached lychee

Seasonal cut fruit, alphonso mango coulis, Vietnamese mint (V GF)

Buffet Enhancements

Natural Coffin Bay oysters, lemon cheeks, lime cucumber dressing (GF DF) (2 per person) – *\$9.50 per person*

Australian banana prawns, jute leaf ash aioli, lime (4 per person) – *\$18.50 per person*

Beech wood hot smoked rainbow trout, citrus pepper sauce, red chard (GF DF) (served cold) – *\$12 per person*

Sushi selection, nigiri sushi, maki rolls, pickled ginger, soy sauce, wasabi (4 pieces per person) – *\$12.50 per person*

Thai chicken fried rice, ginger, garlic, lemongrass, Thai basil, chili – *\$12 per person*

Tomato, turmeric fried rice, mustard, asafoetida, tempering – *\$10.50 per person*

Food Stations

Traditional paella, Bomba rice, tomatoes, saffron, chicken, prawns, lima beans, flat green beans, water, salt, olive oil – *\$35 per person*

Oyster station with accompaniments – *\$38 per person*

Spiced lamb leg raan station, nan bread, mint chutney – *\$38 per person*

Traditional chicken drumsticks, homemade roti, spicy coriander chutney – *\$35 per person*

Dessert station with four dessert varieties – *\$45 per person*

We are happy to tailor a menu or food station to your preferences.

We can cater to most dietary requirements with sufficient notice.

A surcharge will apply for dietaries based on more than 10% of guest attendance.



Banquet

2 course set menu \$79 per person
or
3 course set menu \$99 per person

Alternate drop +\$6 per person
Additional choice +\$12 per person

Minimum 20 people

All set menus come with oven fresh rustic breads
and butter

First Course

Sea

Õra King smoked salmon, Australian red gin dressing, yuzu pearls (GF)

Thai style pan-fried prawns, Hass avocado, bush lemon gel (GF)

Õra King smoked salmon, fennel blood orange jam, Kutjera pepper berry essence (GF)

Tempura prawns on cucumber, radish, bean sprouts salad, soy and mirin dressing (GF)

Pasture

Carpaccio of Black Angus Pure beef, salpicon of baby leaves, truffled salted egg ranch dressing, lime marmalade (GF)

Free-range chicken tenderloins, Sahara spice rub, cucumber coriander ribbon, Roma tomato, garlic aioli (GF)

Chermoula marinated chicken tenderloins, baby lettuce, charred tomato, chili oil (GF)

Land

Heirloom tomato, baby beets, Dijon mustard dressing, toasted hazelnuts (V)

Adelaide Hills soft cow's milk burrata, Kutjera dust, blood orange fennel jam, poached fuyū fruit gel (V GF)

Chargrilled zucchini, ash goat's cheese, Peruvian chilli, heritage vegetables (V, GF)

Marinated mushroom, fire roasted pepper, bocconcini, wild thyme, micro basil (V GF)

Second Course

Sea

Seared fresh fish of the day, cumin scented red lentils, buttered greens, Kutjera hollandaise (GF)

Lemon thyme Õra King salmon, garlic mash, omega-3 rich kimchi mayo, blistered tomato (GF)

Awaze catch of the day, Sahara wild jungle spice, tomato coriander, green peppercorn curry (GF)

Chef's special catch of the day

Pasture

Merlot marinated lamb, thyme lyonnaise potato, buttered greens, merlot jus (GF)

Thai spice-rubbed chicken, lemongrass coconut mash, broccoli, sauvignon blanc cream sauce (GF)

Harissa marinated lamb, peas, sautéed mushrooms, onions, potatoes, red wine jus (GF)

Black Angus braised beef, mustard glaze, seasonal greens, chorizo potato mash, cabernet jus (GF)

Rosemary-rubbed angus sirloin, shallot mash, roast vegetables, Barossa shiraz jus (GF)

Barossa Valley free-range pork belly, truffle mash, Asian scented greens, calvados cream (GF)

Grilled chicken breast, smoked potato mash, vine tomatoes, mushroom cream jus (GF)

Pan-fried coriander chicken, curry leaf mayo, pickled cucumber, mustard potato (GF)

Malt kangaroo loin, tender spinach, buttered Dutch Cream potato, lemon thyme quandong butter

Land

Butternut grill, roast tomato, glazed broccolini, acid butter, parmesan (GF)

Grilled fenugreek and miso spiced eggplant, puy lentils, chilli roasted grapes

Thai vegetable red curry, coconut, lime, chili, crispy shallots, jasmine rice (V GF)

Buddha bowl, grilled tofu, mustard chili, radish, greens, vine tomato, eggplant, turmeric rice (V GF)

Third Course

Sweet

Classic tiramisu, baileys anglaise, chocolate pearls

Golden churros, Belgian chocolate sauce

Strawberry panna cotta, vanilla cookie crumbs

Mirror glaze three layered chocolate slice, gold dust

Chocolate cherry ganache tart, floral pipping, Belgian chocolate flakes

Orange gateau cake

Assorted macarons

Chocolate truffles filled with ganache

Gianduja chocolate cake, mango delight sauce, cocoa butter pearls

Seasonal fruit cheesecake, berry compote, raspberry soil

Key lime tart, yuzu pearls, citrus fruit

Salted Belgian chocolate cake, salted caramel butter sauce, vanilla cream

Individual pavlova, seasonal berry compote, crème Chantilly, lychee gel

South Australian Cheese

Adelaide Hills mature cheddar

Adelaide Hills Sir Douglas Mawson Reserve blue

Adelaide Hills double cream ash brie

All cheeses served with nuts, cracker selection and fruit paste



Beverage Packages

Standard Package

\$24 per person – 1 hour
\$32 per person – 2 hours
\$42 per person – 3 hours
\$48 per person – 4 hours
\$54 per person – 5 hours

Stonehaven Sparkling – Limestone Coast, SA
Stonehaven Riesling - Limestone Coast, SA
Stonehaven Shiraz - Limestone Coast, SA
Tap beers
Soft drinks

Deluxe Package

\$30 per person – 1 hour
\$42 per person – 2 hours
\$49 per person – 3 hours
\$54 per person – 4 hours
\$62 per person – 5 hours

Soul Growers Elder Hall Pinot Noir Chardonnay Sparkling – McLaren Vale, SA
Skillogalee Skilly Riesling – Clare Valley, SA
Chalk Hill Fiano – McLaren Vale, SA
Chalk Hill Luna Chardonnay – Adelaide Hills, SA
Skillogalee Rosé – Clare Valley, SA
Willunga Creek Black Duck Merlot – Willunga Creek, SA
Chalk Hill Luna Shiraz – McLaren Vale, SA
Tap beers
Soft drinks

**Choose 1 Red and 1 White wine*

Premium Package

\$34 per person – 1 hour
\$48 per person – 2 hours
\$57 per person – 3 hours
\$64 per person – 4 hours
\$78 per person – 5 hours

The Lane Lois NV Sparkling Blanc de Blanc – Adelaide Hills, SA
Pikes Luccio Pinot Grigio – Clare Valley, SA
Wicks Estate Sauvignon Blanc – Adelaide Hills, SA
Mitolo Jester Sangiovese Rosé – McLaren Vale, SA
Wicks Estate Pinot Noir – Adelaide Hills, SA
Robert Oatley Signature Series GSM – McLaren Vale, SA
Hentley Farm V&V Shiraz – Barossa, SA
Tap beers
Soft drinks

**Choose 1 Red and 1 White wine*

Non-Alcoholic Package

\$16 per person – 1 hour
\$22 per person – 2 hours
\$25 per person – 3 hours
\$28 per person – 4 hours
\$30 per person – 5 hours

Soft drinks, juice and water



CONFERENCES & SPECIAL EVENTS

At Monarto Safari Resort every event is a wild one. Set amongst Australia's most iconic safari resort, your next conference, wedding or celebration will be sure to create lasting memories.

Conferences

Located within an hour's drive of Adelaide in South Australia, Monarto Safari Resort provides the perfect setting for business conferences to inspire your employees in the Australia's wildest locale.

Conference guests can tailor their stay with bespoke experiences onboard custom-made safari vehicles and immerse themselves in fully guided dawn and dusk safaris, amongst free roaming herds of African animals. At the end of the day guests can enjoy amazing sunsets as they partake in sundowner drinks and canapes, whilst overlooking the free roaming animals exploring the open plains.

Special Occasions

Monarto Safari Resort offers a unique and unforgettable setting for your next special occasion or event, providing a stunning backdrop of wildlife and natural beauty. With its luxurious accommodations, exceptional dining options, and immersive Wild Africa experiences, it's the ideal choice for celebrating milestone birthdays, anniversaries or launching your next product in true style.



AUDIO VISUAL

Equipment available

- Screens that connect wirelessly or via HDMI to the client's laptop
- Roving microphones
- Stage
- Lectern
- Flipchart
- Whiteboard
- Dance floor
- Wifi

Any additional audiovisual requirements can be sourced from our preferred suppliers and quoted upon request.



MONARTO SAFARI RESORT

HOTEL | LODGE | SPA

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