



CORPORATE AND PRIVATE EVENTS



INTRODUCTION

Give your clients a day or evening to remember by hosting your meeting or event with us in one of our unique venue spaces based within Edinburgh Zoo.

Let us impress your clients with fabulous conferences and events spaces while ensuring a relaxing and enjoyable experience for all. Combine your booking with one or more of our exciting animal-related experiences from the Edinburgh Zoo experiences team including animal handling, a team building trial or a talk on an animal species of your choice.

Who would forget an event that included a wild encounter with one of their favourite animals?



CONFERENCES AND MEETINGS

Day Delegate Rate

2024 – from £55.00 (plus VAT) per person
2025 – from £63.25 (plus VAT) per person

Half Day Delegate Rate

2024 – from £28.50 (plus VAT) per person
2025 – from £32.85 (plus VAT) per person

Inclusions:

- Arrival tea, coffee and pastries
- Mid-morning tea, coffee and shortbread
- Buffet lunch
- Afternoon tea, coffee and sweet treat
- Television screen
- Flipchart and pens
- 5ft round tables with linen
- Conference chairs
- Edinburgh Zoo entry for event attendees
- Parking
- Room hire

Inclusions:

- Arrival tea, coffee and pastries
- Mid-morning tea, coffee and shortbread
- Television screen
- Flipchart and pens
- 5ft round tables with linen
- Conference chairs
- Edinburgh Zoo entry for event attendees
- Parking
- Room hire



PRIVATE EVENTS

Drinks and Canapes Experience

2024 – from £36.00 (plus VAT) per person
2025 – from £41.50 (plus VAT) per person

Inclusions:

- Two glasses of fizz
- Four canapes
- Occasional poseur tables and linen
- Parking

Bowl Food Experience

2024 – from £47.00 (plus VAT) per person
2025 – from £54.15 (plus VAT) per person

Inclusions:

- Two glasses of wine
- Four bowl foods
- Occasional poseur tables and linen
- Parking

Finger Buffet Experience

2024 – from £58.00 (plus VAT) per person
2025 – from £66.70 (plus VAT) per person

Inclusions:

- Six buffet items
- Occasional poseur tables and 5ft round tables with linen
- Parking
- Room hire

Prices differ for daytime experiences

Lunch Experience

2024 – from £61.00 (plus VAT) per person
2025 – from £70.30 (plus VAT) per person

Inclusions:

- Two-course meal
- Tea, coffee and shortbread
- Half bottle of wine
- 5ft round tables with linen
- Room hire
- Edinburgh Zoo entry for event attendees
- Parking

Dinner Experience

2024 – from £74.00 (plus VAT) per person
2025 – from £85.15 (plus VAT) per person

Inclusions:

- Three-course meal
- Tea, coffee and shortbread
- Half bottle of wine
- 5ft round tables with linen
- Room hire
- Parking



SUMMER

Bowl Food Experience

2024 – from £63.00 (plus VAT) per person

Inclusions:

- Four bowl foods
- Occasional poseur tables and linen
- Glass of Pimms or Aperol
- DJ
- Security
- Room hire
- Parking



CHRISTMAS

Christmas Lunch Experience

2024 – from £57.50 (plus VAT) per person

Inclusions:

- Two-course meal
- Tea, coffee and shortbread to finish
- 5ft round tables with linen
- Room hire
- Edinburgh Zoo entry for event attendees
- Parking

Christmas Dinner Experience

2024 – from £70.00 (plus VAT) per person

Inclusions:

- Festive arrival cocktail
- Three-course meal
- Half a bottle of wine
- DJ
- 5ft round tables with linen
- Room hire
- Parking

Christmas Bowl Food Experience

2024 – from £63.00 (plus VAT) per person

Inclusions:

- Four bowl foods
- Occasional poseur tables and linen
- DJ
- Room hire
- Parking

Minimum numbers are dependent on month and day
Room Hire from £2,000 (plus VAT)

SAMPLE MENU

Canapés

Land

Haggis bon-bon
Chicken ballotine and baby gem purée
Seared beef fillet with Scottish Chimichurri

Sea

Crab arancini with a lemon gel
Chilli garlic prawn served with pickled ginger
Smoked salmon pinwheel filled with cream cheese,
herbs and shallots

Garden

Curry spiced pomme anna and a curried gel
Whipped feta and pickled raspberry
Sweet potato falafel with a butterbean hummus

Three course meal

Starter

Pressed pork belly
Apple and pea slaw

Courgette cannelloni

Herb oil and a sourdough shard

Main

Pan seared chicken supreme
Fricassee of asparagus, green beans,
new potatoes and a light chicken jus

Hake with potato and artichoke gratin

Roasted carrots and charred baby leek

Dessert

Charred rum soaked pineapple
Mango sorbet and toasted desiccated coconut

Sticky toffee pudding

Toffee sauce and Isle of Arran vanilla ice cream

Evening buffet

Miniature pie

Mince pie, steak pie and macaroni pie

Build your own loaded pachos

Mini poppadoms with mango chutney and mint

Hot filled rolls

Choose from bacon, link or square sausage or haggis

Mac and cheese station

Load your macaroni and cheese
with a selection of toppings

Prices from £6.50 (plus VAT) per person

Children

Starter

Homemade soup of the day
Hummus with crudités

Main

Homemade margherita pizza
Chicken goujons served with chips and beans

Dessert

Mackie's ice cream

£31.25 (plus VAT) per person

Talk to your Event Coordinator for further information. Our menus use seasonal produce and may be subject to change.

UPGRADES

- Adult packed lunch – from £13.50 (plus VAT)
- Children packed lunch – from £8.75 (plus VAT)
- Breakfast rolls – from £5.50 (plus VAT)
- Flipcharts – from £12.50 (plus VAT)
- Add-on buffet lunch – from £24.50 (plus VAT)
- Canapes – from £3.75 (plus VAT)
- Evening buffet – from £5.50 (plus VAT)
- Dram of whisky – from £4.00 (plus VAT)
- Upgrade to a glass of Champagne – from £1.50 (plus VAT)
- Coloured napkin – from £1.20 (plus VAT)
- Table runner – from £3.75 (plus VAT)
- Chair drape – from £1.85 (plus VAT)
- Charger plates – from £1.50 (plus VAT)
- Floor length table linen in your choice of colour – from £19.50 (plus VAT)



OUR WILD EXPERIENCES

Combine your booking with one or more of our exciting animal-related experiences from the Edinburgh Zoo experiences team – perfect for creating a memorable experience your guests won't forget!

Exclusive Ranger Tours

Exclusive one-hour ranger led tour around the zoo, stopping off at a variety of animals along the way! A great way to learn about our inhabitants, ask questions and understand how we protect, value and love nature.

Max. 30 participants per session, sessions can run simultaneously
Price: £180 (plus VAT)

Animal Meet and Greet

Meet some of our friendliest residents up close and learn all about how we care for them. You're likely to meet our corn snake, stick insects, pond mud snails and a surprise small mammal.

Max. 30 participants per 30 minute session
Price: £240 (plus VAT), approx.

Private Animal Antics Show

This incredible display allows our animals to showcase their remarkable natural behaviours and instincts. Meet some of our extra special residents, experience the thrill of birds swooping over your head, and even get involved in the show yourself!

Max. 60 participants per 30 minute session
Price: £300 (plus VAT)

Animal Behaviour Training

Put your persuasion and negotiation skills to the test by learning the secrets of animal training by one of our experts and have a go at training each other. This activity will take place at our Animals Antics Arena where you'll have the chance to also meet some of our friendlier residents!

Max. 30 participants per 30 minute session
Price: £220 (plus VAT)

Animal Enrichment Workshop

Groups will learn about the ways RZSS uses behavioural enrichment to care for animals and make enrichment items filled with treats for one of the zoo's animals. Groups will also have the chance to see them enjoy it!

Max. 30 participants per 45 minute session, sessions can run simultaneously
Price: £180 (plus VAT)

Photo Challenge

Split into groups, you'll be challenged to capture specific photographs of some of our inhabitants. This is a race against the clock, with the winning team receiving a prize!

Max. 30 participants per 45 minute session, sessions can run simultaneously
Price: £120 (plus VAT)

SUSTAINABILITY

Our dedicated teams work closely with guests to create menus with flair, dedication and a passion for excellent service. When it comes to planning the ultimate dining experience at your event, our highly esteemed catering team delivers impeccable service and taste. Our team of industry-leading culinarians are always finding ways to go above and beyond, crafting memorable experiences for you and your guests.

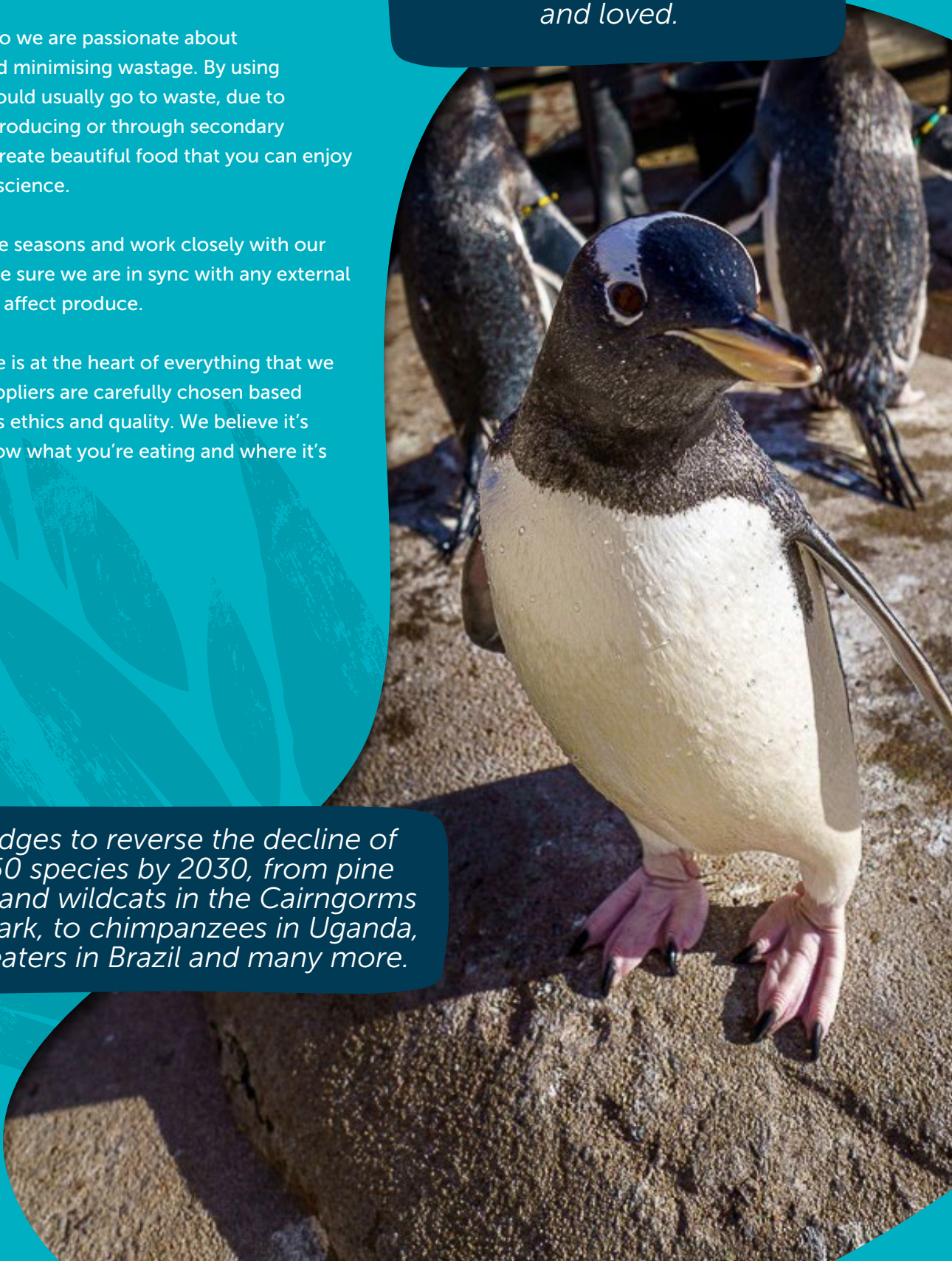
At Edinburgh Zoo we are passionate about sustainability and minimising wastage. By using products that would usually go to waste, due to suppliers over-producing or through secondary harvesting, we create beautiful food that you can enjoy with a clear conscience.

We are led by the seasons and work closely with our suppliers to make sure we are in sync with any external factors that may affect produce.

Scottish produce is at the heart of everything that we do. All of our suppliers are carefully chosen based on their business ethics and quality. We believe it's important to know what you're eating and where it's come from.

Royal Zoological Society of Scotland (RZSS) – a wildlife conservation charity with a bold vision: a world where nature is protected, valued and loved.

RZSS pledges to reverse the decline of at least 50 species by 2030, from pine hoverflies and wildcats in the Cairngorms National Park, to chimpanzees in Uganda, giant anteaters in Brazil and many more.





Please contact our dedicated events team
to book a call to discuss your conference or event plans
and to arrange a show round on **0131 314 0336** or email events.
edinburghzoo@compass-group.co.uk