

COVID Safe Catering Options

Hello,

Thank you for making an enquiry regarding catering at Cleland Wildlife Park.

We look forward to working with you and making sure your experience at Cleland is a memorable one, at the moment with COVID restrictions there is a few changes to our catering options.

Please note that our catering options may have slight variations to ensure we are following COVID guidelines. For further details please ask one of our friendly staff.

Cleland Wildlife Park is a unique location that offers guests the opportunity to enjoy themselves whilst being surrounded by beautiful Australian fauna and flora.

There are several picturesque locations that Cleland can offer as an option to entertain with catering. Each location is unique and some locations are better suited to certain events. The staff at Cleland will be able to help determine which location is best for you.

As you will see there are many catering options available. If you decide that you would like a variance in one of our options, our staff will be more than happy to work with you and cater to your needs.

The Cleland cafe source a large range of locally grown products and we pride ourselves on supporting local business and Australian made products.

Our frequently returning customers enjoy the personalised service, delicious food and location. Points that are good to know when planning an event at Cleland:

- There is an entry fee per person into the park
- Minimum numbers of 10 people apply for catering and drink packages
- All of our catering packages are presented as a casual platter on tables of 10.
- Prices are per person and include staffing, set-up and clean-up
- Specific facility hire surcharges may apply
- After making a booking payment in full must be received to confirm your booking.

Please view our catering options at your own leisure. We look forward to hearing from you.

Kind Regards

The Team at Cleland

The following options are great for groups and schools wanting a quick and fresh lunch option. Sourced from local suppliers and served in our café.

Fresh, Quick and Local \$18.00pp

An assortment of freshly made sandwiches with a combination of smoked ham, roasted chicken breast, fresh salad and cheese.

- Seasonal local fruit platter
- Golden chips with tomato sauce
- Fruit juice and water

Cleland Lunch \$21.00pp

An assortment of fresh wraps with a combination of smoked ham, roasted chicken breast, fresh salad and cheese.

- Seasonal local fruit platter
- Spicy battered wedges with sour cream and sweet chilli sauce
- Fruit juice and water

Adelaide Hills Lunch \$27.00pp

- An assortment of toasted sourdough Turkish bread with a combination of local meats and seasonal fresh salad
- Adelaide Hills produce platter including meats, cheeses and dips
- Seasonal garden salad
- Seasonal fruit platter
- Fruit juice and water

Morning and Afternoon Tea or Dessert

Enjoy your morning or afternoon with one of the following options. Alternatively these options are a great desert addition to any lunch or dinner.

Locally Made Cake

- Selection of delicious local cakes
- Coffee Served from Café

Cream and Jam

- House made scones with a selection of local jams and cream
- Coffee Served from Café

\$12.50pp

Best Brekkies \$15.00pp – Served in café only

Tasty, Toasty Croissants

- Croissants lightly toasted with local ham/cheese and tomato/cheese
- Seasonal fruit platter
- Coffee Served from Café
- Fruit juice and water

Breakfast of Champions \$18.00pp – Served in café only

- Croissants lightly toasted with local ham/cheese and tomato/cheese
- House made scones with a selection of local jams and cream
- Seasonal fruit platter
- Coffee Served from Café
- Fruit juice and water

Platters

Adelaide Hills Sampler

Scrumptious produce platter boasting a selection of nibbles from our favourite Adelaide Hills suppliers.

- Cheeses and dips
- Small goods
- Adelaide hills crudities
- House-made crackers

\$95.00 per platter

Bruschetta

A selection of freshly-made bruschetta on crusty bread. Our toppings are based on local seasonal ingredients, so can include:

- Fresh tomato and basil, tossed in olive oil
- Roasted chicken breast with fresh produce
- Smoked leg ham with fresh produce

\$95.00 per platter

Seasonal Local Fruit Platter

We use locally grown and organic fruit wherever possible, so our delicious fruit platters are abound with the fruits of the season. Platters can include: strawberries, grapes, oranges, watermelon, rockmelon, honey dew, oranges, and kiwi.

\$40.00

\$70.00

Local Cake Platter

Indulge in a selection of Adelaide Hills fresh baked cakes.

\$55.00 per platter

Terms and Conditions:

- All catering packages are for a minimum of 10 people
- Bookings require seven (7) working days' notice. However staff will do their best to accommodate a late booking if possible. We recommend booking in advance to avoid disappointment.
- **To confirm you're booking and hold your space payment must be made in full. If payment is not made (5) days prior to your booking your booking will be cancelled.**
- Cancellations by customer require a minimum of 5 days' notice. Cancellation shorter than this period will not be refunded.
- Cancellations by Cleland Wildlife Park may occur due to extreme weather or other conditions outside of Cleland Wildlife Park's control. You will be notified if this is to occur and refunded in full.
- No other special offers or memberships apply to a Cleland Wildlife Park catering.
- If the temperature reaches 32 Degrees, Koala encounters will be cancelled due to animal safety standards.
- To make an enquiry or booking please send email to clelandwildlifepark@sa.gov.au