



Wellington Zoo

Drinks Menu

At Velluto we use Fair Trade, organic and UTZ-certified coffee, and free-range eggs and chicken. We are also careful not to use products with palm oil for the sake of the world's rainforests, and use rice bran oil in our deep fryers.



Function Drinks Menu for Wellington Zoo Functions

Velluto Café at the Zoo is now offering **BYO for wine only** to functions, with a corkage charge of \$6 per person.

Due to liquor licensing laws a licensed manager is required at all times. The charge for this is \$25 per hour for a minimum of four hours.

For groups of over 300 guests a second manager will be required at \$25 per hour, for a minimum of two hours.

These BYO charges include:

- A licensed bar manager
- All glassware
- Disposal of bottles

Terms and Conditions

A 10 per cent deposit is required and a full payment made by the conclusion of the function. This deposit will not be refunded for cancellations made with less than three working days notice.

Please be aware that a number of our Zoo venues are weather sensitive and we may need to relocate your event. We will always do this in consultation with you as the event planner.

We understand that guest numbers change. You will be charged for the number of guests confirmed three working days before the event. If your numbers increase we will do our utmost to deliver, but this may mean some changes to the chosen menu. We will charge for extra people at the rate quoted for your function.

Depending on the size of the group a hire fee may apply.

Please do not hesitate to contact Velluto Café to discuss further options.

Email zoovelluto@gmail.com
Phone: 04 380-1528
Cell: 027- 565 -8964

Supporting the best little Zoo in the world:

We are proud supporters of Wellington Zoo and contribute a percentage of our revenue towards the Zoo's ongoing developments.

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Wine

Lindauer Special Reserve (750ml)	\$30
Deutz Cuvee (750 ml)	\$40
Settlers Chardonnay	\$19
Settlers Sauvignon Blanc	\$19
Montana Pinot Gris	\$30
Five Flax Reisling	\$30
Settlers Merlot Cabernet	\$19
Church Road Merlot Cabernet	\$34
Stoneleigh Merlot	\$31
Stoneleigh Pinot Noir	\$32

Beer

Heineken/Export/Speight's/Steinlager	\$6
Steinlager/Steinlager Pure/Stella Artois /Corona	\$7
Mac's Lite/Amstel Light	\$5

Soft drinks by the jug

Sprite/Coke/Diet Coke (approx 6 drinks)	\$10
Orange juice (approx 6 drinks)	\$12
Sparkling mineral water (individual bottles)	\$3
Raro (by the jug)	\$4

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