



A venue like no other

Corporate & Private Events





Bring your event to life in one of Scotland's most inspiring locations.

Edinburgh Zoo offers a range of versatile spaces perfect for conferences, meetings, private dining and special celebrations. From modern suites with panoramic views to elegant rooms steeped in character, each space is designed to impress.

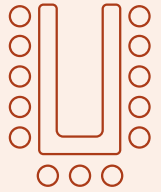
Set within 82 acres of beautiful parkland and surrounded by incredible wildlife, our venue provides a backdrop that's truly unique. With sustainability and creativity at the heart of everything we do, we deliver experiences that are seamless, distinctive and tailored to you.

Explore our spaces

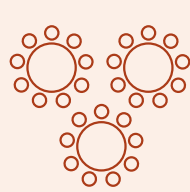
At Edinburgh Zoo, every event finds its perfect setting. From historic elegance to contemporary style, our versatile spaces cater to conferences, meetings, private dining and celebrations – all in a location that’s truly unique.



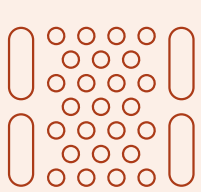
THEATRE



BANQUET



CABARET



RECEPTION

Macmillan Room

60

60

40

60

Geddes Room

40

60

30



Gillespie Room

70

40

50



Geddes + Gillespie



100



Library



12



Keith Room



8



Salvesen Room



16



Lecture Theatres & Boardrooms – Spaces That Inspire

Modern facilities with unforgettable views. Ideal for conferences and training sessions.

Budongo Lecture Theatre

170



80

100

Budongo Boardroom



10

The Gannet – Our Largest Dining Space

Make a statement with gala dinners, awards and evening receptions.

The Gannet



270



270

Grasslands Restaurant – Relaxed & Versatile

A bright, flexible space for private dining and celebrations.

Grasslands Restaurant



150



Mansion House



Budongo Lecture Theatre



Geddes Room



Macmillan Room



Mansion Bar



1,500
solar panels installed

Edinburgh Zoo has created the UK's largest zoo-based solar meadow, generating up to 880,000 kWh of renewable energy per year.

Corporate & meetings

Inspiring spaces.
Immersive experiences.
Exceptional hospitality.

Bring your team together in a setting designed to energise, engage and impress. Our corporate packages combine professional meeting facilities with unforgettable encounters and fresh, seasonal menus crafted to fuel productivity.

Deliver a day your delegates will talk about long after it ends. This full-day experience blends focused business time with unique behind-the-scenes moments and premium catering.

What's Included

- Entry to Edinburgh Zoo
- Morning coffee break
- Grab & Go lunch
- Afternoon refreshment break

Explorer

Arrival coffee with pastries
Soup & Sandwich lunch
Afternoon coffee and sweet treat
Room hire (9am - 5pm)
Theatre style set-up

£47.50 +VAT per person *(based on 20 guests)*

Discovery

Arrival coffee with pastries
Finger Buffet lunch
Afternoon coffee and sweet treat
Room hire (9am - 5pm)
Cabaret set-up

£62.50 +VAT per person *(based on 20 guests)*

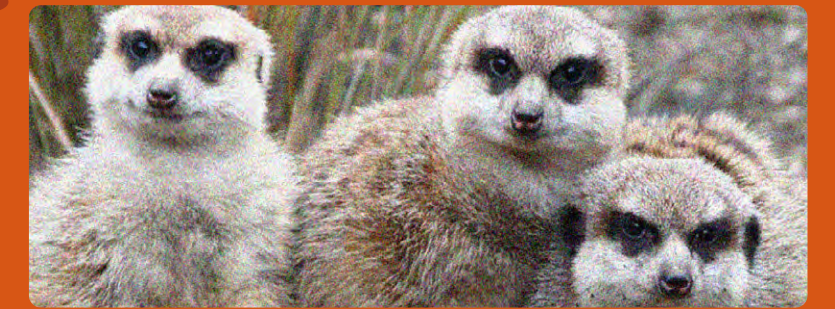
Add-On Activities



Exclusive Ranger Tour

1-hour guided tour with stops at key animals

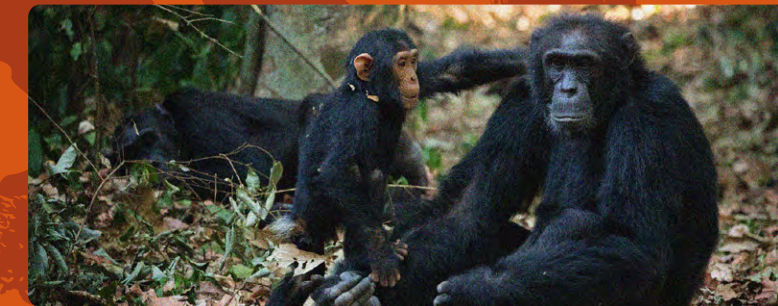
£184 +VAT
Max: 30 participants*



Animal Meet & Greet

Meet friendly residents, snakes, insects and small mammals

£246 +VAT (30 mins)
Max: 30 participants



Private Animal Antics Show

Interactive demonstration of natural behaviours

£300 +VAT (30 mins)
Max: 60 participants



Animal Behaviour Training

Learn training techniques from experts

£230 +VAT (30 mins)
Max: 30 participants



Enrichment Workshop

Make enrichment items and see animals enjoy them

£184 +VAT (45 mins)
Max: 30 participants*



Photo Challenge

Team-based zoo-wide photo competition

£130 +VAT (45 mins)
Max: 30 participants*



Certified sustainable operations

Heritage Portfolio headquarters hold the Green Tourism Business Scheme Gold Award, recognising top-tier environmental performance across energy, waste and resource use.

SPRING/SUMMER

Reception

Our reception menus are thoughtfully created to elevate gatherings of every kind, from relaxed networking sessions to lively celebrations.

Each dish combines bold, seasonal flavours with the craftsmanship of our Heritage Portfolio culinary team, ensuring an experience as memorable as the surroundings.

100%
traceable
meat supply

Every cut of beef, pork, and lamb is **sourced in Scotland** and **fully traceable** to farm and field.

90%+
local produce
in peak season

From June to September, almost all fruit and vegetables on menus are **grown in Scotland**, reducing food miles significantly.

200 tonnes
CO₂e saved
annually

The solar meadow cuts carbon emissions while **supplying around a quarter of the zoo's electricity**

Canapés

- Sausage roll**
pork, apricot & smoked cheddar
- Charred leek VG**
with blackcurrant gel & pickled girolle
- Duck liver parfait**
with red onion gel & brioche
- Cured mackerel taco**
with beetroot slaw & burnt orange
- Cucumber ribbon VG**
with citrus crème fraîche
- Gorgonzola fritter**
with pickled walnut & compressed apple

5 seasonal canapés per person
2 glasses of Cava per person
Poseur tables with linen
Room hire - priced per room

£42.50 +VAT* per person

Bowl Food

- Lamb & chilli meatballs**
with Moroccan couscous
- Shredded Caesar chicken**
with crispy quail's egg
- Beetroot fritter VG**
with melon & coriander slaw
- Confit salmon**
with chopped salad & tartare
- Deep-fried aubergine**
with ricotta & heritage tomatoes

3 seasonal bowls per person
2 glasses of Cava per person
Poseur tables with linen
Room hire - priced per room

£57.50 +VAT* per person

SPRING/SUMMER

Social dining

Our social dining menus bring guests together through vibrant, seasonal dishes.

Whether a formal dinner or relaxed celebration, each course is prepared with care to showcase the best ingredients of the season.

3 course set menu
Half bottle of wine
Room hire
Tables, chairs and linens
Access to zoo
Minimum 40 guests

Lunch Package £60 +VAT

3 course set menu
Half bottle of wine
Room hire
Tables, chairs and linens
Access to zoo
Minimum 40 guests

Dinner Package £75 +VAT

Net zero
by 2040
commitment

The Royal Zoological Society of Scotland (RZSS), which runs Edinburgh Zoo, has pledged to **reduce its carbon footprint by 60% by 2030 and achieve net zero by 2040**

Dining Experience

Set within one of Scotland's most iconic venues, our dining experiences blend imaginative cooking with warm, polished service, creating memorable moments for you and your guests.

Starters

Gazpacho

with compressed watermelon & prosciutto crumb

Bocconcini mozzarella **V**

pickled peach & pesto

Hot smoked salmon rilette

with gooseberry compote

Pressed pork belly

with stone-fruit ketchup

Charred broccoli **VG**

with romesco & sesame yoghurt

Tempura tiger prawn

with kohlrabi & jalapeño gel

Mains

Roast chicken breast

with carrot purée & jus

Herb-crusted cod

with crab & pea broth

Slow-cooked beef featherblade

with truffle potato

Cauliflower schnitzel **VG**

with beurre noisette

Desserts

Milk chocolate, thyme & cherry délice

Ricotta cheesecake

with honeycomb

Macaron selection

with pistachio ice cream

Lemon posset

with raspberries & nut crumb

White chocolate tart

with strawberries

VG Vegan | **V** Vegetarian

Ready to take a walk on the wild side...

To enquire or make a booking, please contact our
Sales & Events Team or scan the QR code.

edinburghzoo@heritageportfolio.co.uk | 0131 314 0336

