



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.

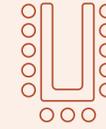


# Explore our spaces

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.



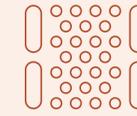
**THEATRE**



**BANQUET**



**CABARET**



**RECEPTION**

## Mansion House – Victorian Elegance for Every Occasion

Perfect for intimate meetings, private dining and celebrations in a setting full of character.

	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.

	THEATRE	BANQUET	CABARET	RECEPTION
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.

	THEATRE	BANQUET	CABARET	RECEPTION
The Gannet		270		270

## Grasslands Restaurant – Relaxed & Versatile

A bright, flexible space for private dining and celebrations.

	THEATRE	BANQUET	CABARET	RECEPTION
Grasslands Restaurant		150		

Mansion House



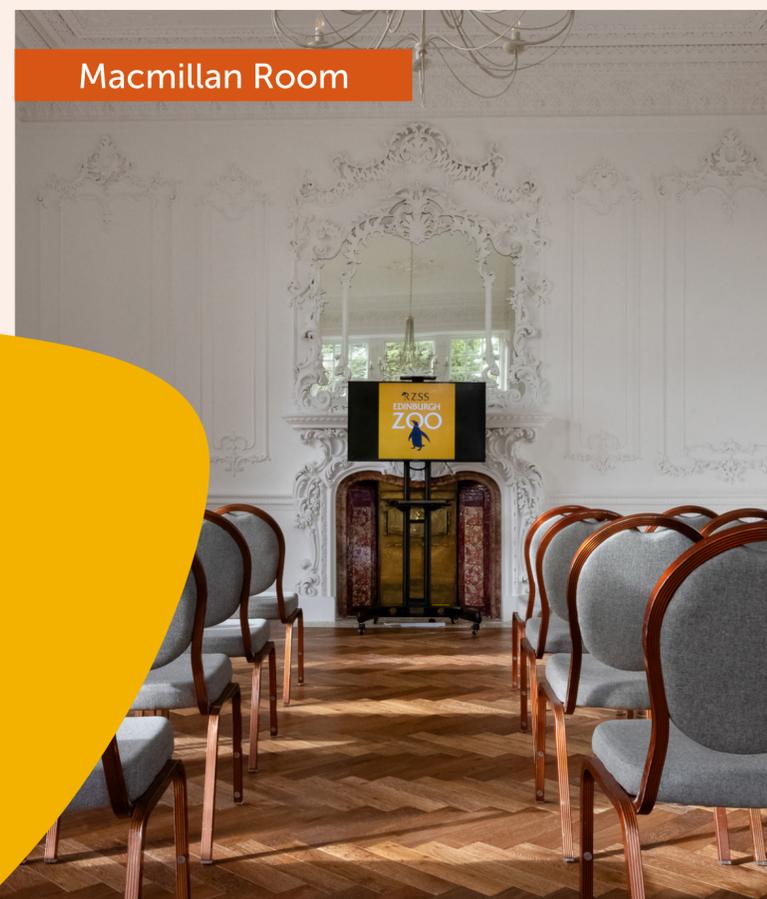
Budongo Lecture Theatre



The Library



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

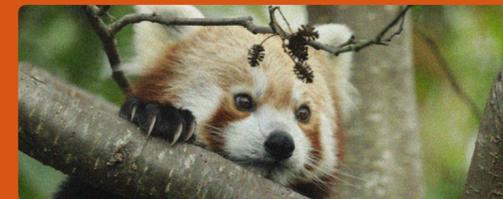
**£184 +VAT**  
Max: 30 participants\*



### Private Animal Antics Show

Interactive demonstration of natural behaviours

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



### Enrichment Workshop

Make enrichment items and see animals enjoy them

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



### Animal Meet & Greet

Meet friendly residents, snakes, insects and small mammals

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



### Animal Behaviour Training

Learn training techniques from experts

**£230 +VAT (30 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.

## 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.

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**

200 tonnes  
CO<sub>2</sub>e saved  
annually

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

Prices from  
**£87.50**  
+VAT per person

## 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

# 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](mailto:edinburghzoo@heritageportfolio.co.uk) | 0131 314 0336

