

LONDON  
ZOO

a ZSL conservation zoo



# SUMMER BROCHURE

Events  
by Benugo

2026

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# THANK YOU FOR YOUR INTEREST

This summer, take your corporate or private event to the next level at London Zoo. Set against the stunning backdrop of lush gardens and diverse animal houses, our unique event spaces offer an unforgettable atmosphere for any occasion.

From intimate gatherings to large-scale corporate functions, enjoy exclusive access to our captivating animal exhibits, while indulging in delicious food and refreshing drinks tailored to your event. Whether hosting a team-building day, a summer soirée, or a special celebration, London Zoo provides an extraordinary setting for memorable experiences.

Let us bring your vision to life with exceptional service and a touch of wildlife magic.

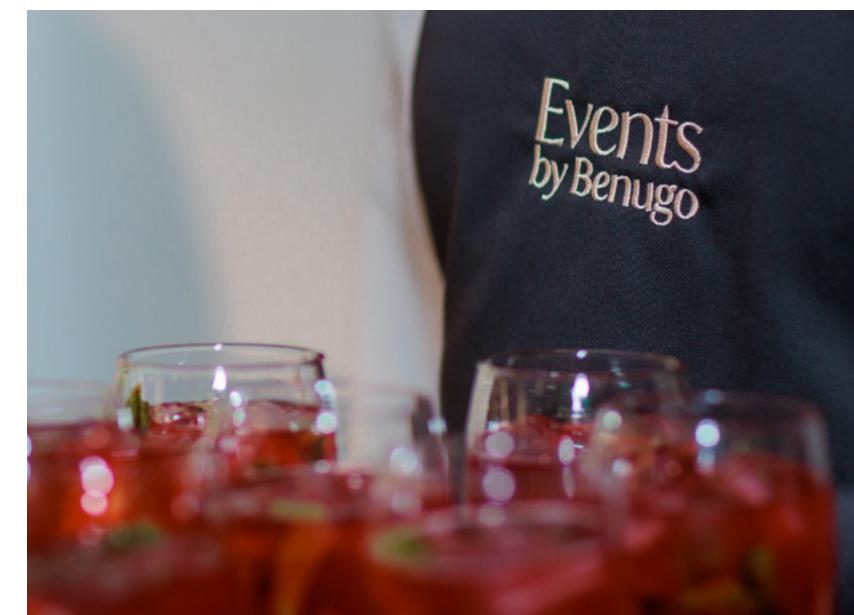
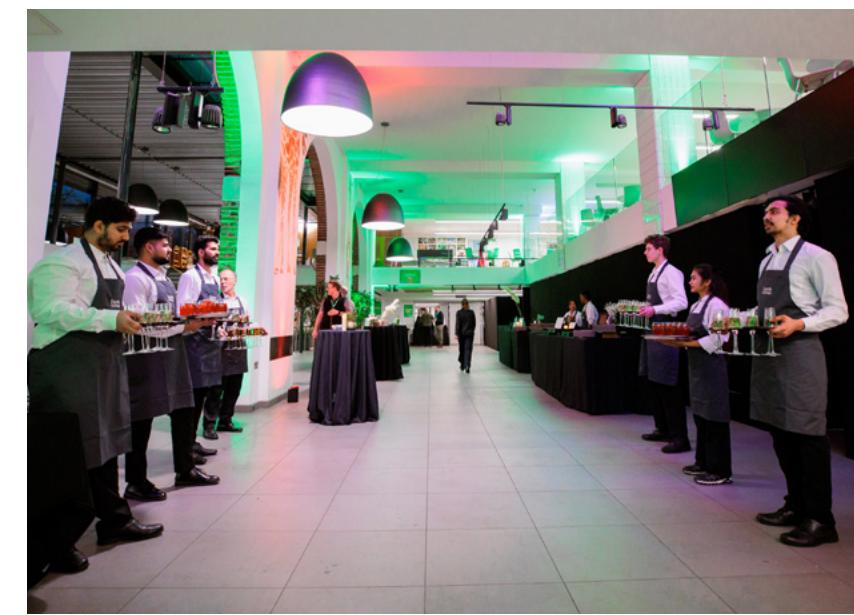
## Celebrate with Events by Benugo

We serve our customers with warmth and charm and believe food should be fun, fresh and delicious. We create simple, natural food that is delivered on time and on budget. All of our seasonal, chef-curated menus are made fresh on site, or at our central production kitchen, ensuring the highest quality and taste.

We can't wait to work with you to create something truly special.

## Contact

[venuehire@zsl.org](mailto:venuehire@zsl.org)



# THE PRINCE ALBERT SUITE

STANDING	300
SEATED	250
ROOM AND CATERING MINIMUM SPEND	£11,000 + VAT

Elegant and refined, the Prince Albert Suite is set in a Georgian building that combines classic grandeur with contemporary comforts.

Decorated in sophisticated style with a neutral palette, this room also has its own fixed bar, private entrance and toilets, masses of natural daylight and a traditionally high ceiling.

With its spectacular terrace balcony overlooking Barclay Court and the Zoo's iconic Penguin Beach, this versatile space can be configured in many different ways.



# THE MAPPIN PAVILION

STANDING	120
SEATED	80
ROOM AND CATERING MINIMUM SPEND	£7,000 + VAT

The Mappin Pavilion stands out as a distinctive and iconic venue located in central London.

Nestled within the Zoo, the elegant Grade II-listed Mappin Pavilion provides a stunning view of its own exhibit featuring emus and wallabies in their natural habitat.

With abundant natural light streaming through the 360-degree floor-to-ceiling windows, guests can also enjoy breathtaking views.

This venue is sure to bring an extraordinary touch to your celebration.





# BUFFET

Mappin Pavilion

from £117\*

Prince Albert Suite

from £109\*

## Includes

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Exclusive venue hire of the space

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Sumptuous hot fork buffet

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2 hours unlimited house wine, beer and soft drinks

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Security

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All equipment and staffing

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(v) vegetarian | (vg) vegan | (c) served cold

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event

\*Prices excluding VAT

# BUFFET

## SELECT

One vegan, one fish and one meat main

Two sides/salads

One dessert



## Vegan

Chickpea and apricot shawarma, roasted vegetables, minted yoghurt, crispy chickpeas, flatbread (vg)

Seasonal filled ravioli, minted peas, baby spinach, toasted almond, gremolata (vg)

Curried cauliflower, mangetout, broad beans and freekeh salad, toasted almond, tahini lime dressing, coriander (vg)

## Fish

Soy-marinated sea trout, charred tenderstem, sugar snaps, lotus crisps

Blackened cod, roasted cauliflower, black olives, cherry tomatoes, saffron aioli

Pan-seared Sea bass, fine beans, roasted new potato, herb gremolata, torched lemon

## Meat

Moroccan spiced chicken thighs, pomegranate and herb couscous, preserved lemon, harissa chickpeas, salted coriander yoghurt

Maple glazed pork belly, kale and carrot slaw, cashew and lemon dressing, pink pickled shallots, crispy capers

Slow cooked lamb shoulder, bulgur wheat, minted courgette and broad beans, spring onion, anchovy vinaigrette

## Sides and salads

Heirloom tomato salad, bocconcini, torn basil, balsamic

Greek salad, cucumber, tomato, feta, Kalamata olives and mint

Mixed leaf and baby spinach salad, artichoke hearts, vinaigrette

Roast baby potatoes, garden herbs, rosemary sea salt

Roasted courgette, fine beans, chilli lemon dressing

## Dessert

Apricot cobbler, lavender mascarpone

Lemon drizzle cake, lemon butter cream (c)

Eton mess, macerated strawberries, Chantilly cream, raspberry meringue, basil (vg) (c)

White chocolate and mango cheesecake, fresh raspberries, chocolate shards (vg) (c)

# STANDING

Mappin Pavilion

from £129\*

Prince Albert Suite

from £107\*

## Includes

Exclusive venue hire of the space

4 canapes and 4 bowls

2 hours unlimited house wine, beer and soft drinks

Security

All equipment and staffing

(v) vegetarian | (vg) vegan | (c) served cold

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event

\*Prices excluding VAT



# CANAPÉS

## Vegan and vegetarian

Cherry tomato tatin, goat's curd, basil, dried black olive (vg)

Sweetcorn and black beans fritters, pico de gallo, avocado, burnt lime (vg)

Heritage beetroots, goat's cheese, aged balsamic, toasted buckwheat, quinoa cup, micro rocket (v) (c)

Courgette, basil and Parmesan tart, toasted pumpkin seed brittle, charred preserved lemon

## Fish

Dorset white crab, celeriac remoulade, rhubarb and apple gel, black caviar, wonton cup (c)

Sesame seared tuna, charred pineapple and lime, siracha emulsion, coriander (c)

Vodka-cured Chalk Stream trout, garden pea blini, pea and mint purée, bronze fennel, keta, horseradish crème fraîche (c)

Prawn tempura, spring onion, fermented chilli mayonnaise, dulse seaweed powder

## Meat

Smoked duck breast, lemon thyme shortbread, crème fraîche, blackberry, toasted pistachio (c)

Herdwick lamb and anchovy bon-bon, minted salsa verde, black olive

Beef tartare, cured egg yolk, wild garlic emulsion, black garlic oil, croustade cups (c)

Five spiced pork belly, toasted sesame mayonnaise, spring onion curl, puffed wild rice

## Dessert

Dark chocolate cup, lemon posset, candied lemon (vg)

Pineapple and coconut cake, whipped mango ganache, meringue, gold leaf

Summer berry flapjack, Madagascan vanilla butter cream (vg)

White chocolate and caramel tart, Jasmin Chantilly cream, raspberry gel

(v) vegetarian | (vg) vegan | (c) served cold

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event



# BOWL FOOD

## Vegan and vegetarian

Heritage tomato salad, burrata, garlic croutons, black olive, mustard and sherry vinaigrette, torn basil (vg option available) (c)

Sweet potato, chickpea and apricot tagine, minted couscous, lemon labneh (vg)

Whipped goats' curd, grilled gem lettuce, balsamic beetroot, toasted walnuts, blackberry dressing (c)

Cauliflower wings, pickled black radish and spring onion salad, sesame dressing, seaweed salt (vg)

## Fish

Sea trout Niçoise, white wine potato, olives, sun-dried tomatoes, green beans, free-range egg, mustard dressing

Smoked mackerel, marinated beetroot, charred tender stem, horseradish crème fraîche, red chard (c)

Rose harissa cod cheeks tempura, carrot and purple kale slaw, charred corn, golden cashew nuts, tahini and lime dressing

Sea bream, peas and sugar snap salad, shaved fennel, pickled ginger, yuzu dressing, fish skin crackling

(v) vegetarian | (vg) vegan | (c) served cold

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event

## Meat

Crispy hoisin duck, watermelon, feta, pickled cucumber, soya and ginger dressing, mizuna

Lamb kofta, Israeli couscous, whipped minted feta, pomegranate, pickled red onion, black olive

Popcorn chicken, charred tenderstem broccoli, summer slaw, spring onion, toasted sesame mayonnaise

Cider and honey-glazed ham hock, celeriac remoulade, grain mustard, lovage scented apple, chervil (c)

## Dessert

Strawberry Eton mess, lemon meringue, macerated strawberries, lemon balm (vg) (c)

Cherry and dark chocolate mousse, sponge moss, cherry coulis (vg) (c)

Caramelised layered apple, thyme mascarpone, plum liquor

Raspberry poached pear, cardamom crème fraîche, pumpkin crumble, bourbon caramel





# BBQ

Mappin Pavilion

from £111\*

Prince Albert Suite

from £104\*

## Includes

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Exclusive venue hire of the space

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Delicious BBQ style menu

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2 hours unlimited house wine, beer and soft drinks

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Security

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All equipment and staffing

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(v) vegetarian | (vg) vegan | (c) served cold

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event

\*Prices excluding VAT

# BBQ

## SELECT

Four mains

Two sides

One dessert

## Meat

Smoky chargrilled beef burger, smoked Applewood cheese, tomato relish, gherkins, red onion, mustard mayonnaise, brioche bun

Crispy fried chicken thigh burger, kewpie mayonnaise, iceberg, tomato, gherkins, brioche bun

Jerk chicken thighs, pineapple and chilli salsa, salted coriander yoghurt

Maple-glazed belly pork, radish, crispy shallots, chimichurri

Lamb kofta kebab, minted cucumber yoghurt, watercress

## Fish

Soy-marinated sea trout with burnt lime, lotus crisps, pak choi, ginger soy dressing

Harissa lime marinated king prawns, mango salsa, lime wedges, coriander garnish

Charred mackerel, paprika mayonnaise, dressed Mediterranean tomato salad, black olives

Smoked haddock and corn fritters, tartare sauce

## Vegetarian

Halloumi, mushroom and red pepper skewers, black pepper and lemon dressing (v)

Smoked paprika-marinated cauliflower steak, avocado salsa (vg)

Barbecued hispi cabbage, miso crème fraîche, garlic chilli crumb, toasted pumpkin seeds (vg)

Moving mountain burger, vegan smoked cheese, tomato, red onion, mustard mayonnaise, gherkins, plant-based bun (vg)

## Sides

Rainbow summer slaw, lime and chilli dressing, toasted almonds

Mixed leaf and baby spinach salad, artichoke hearts, vinaigrette

Fine beans, baby gem, sugar snaps and mint salad, lemon vinaigrette

New potato salad, chives crème fraîche, grain mustard, crispy capers

Black beans and rice

Charred hispi cabbage wedges with harissa yoghurt, toasted seeds

Watermelon, cucumber, pickled radish, white miso dressing, toasted hazelnut

Sweetcorn and black bean and salad, lime, coriander

Greek salad with feta, mint, cucumber, tomatoes and olives

## Dessert

Devils chocolate cake, coffee butter cream, hazelnut brittle

White chocolate and mango cheesecake, fresh raspberries, chocolate shards (vg)

Eton mess, macerated strawberries, Chantilly cream, raspberry meringue, basil (vg)

## Ice cream bar

Build your own selection of ice cream (£8 supplement\*)

Chocolate brownie, sprinkles, wafers, mini marshmallows, chocolate sauce



# EXPERIENCES AND ANIMAL HOUSES

Ever wanted to get up close to an animal or experience the Zoo behind-the-scenes?

Perhaps, mingled with monkeys in a rainforest or fed an exotic okapi? Delight your guests, friends or family and create a memorable moment everyone will be talking about for years to come.

## Tiny Giants

Tiny Giants is the Zoo's cutting edge biodiversity and conservation exhibit as well as a great venue with ability to accommodate up to 200 guests for a drinks and bowl food or canapé reception.

Tiny Giants house a range of bugs and small invertebrates of all shapes and sizes, and with numerous pockets of exciting creatures, and a large outdoor courtyard suitable for an acoustic band, this is a great party venue.

## Reptile House

Host your next standing reception at The Secret Life of Reptiles and Amphibians, an extraordinary venue at London Zoo for up to 150 guests.

Immerse your guests in eight captivating habitats featuring unique creatures like the snake-eating king cobra and Philippine Crocodile. With interactive displays, guests can explore scientific tools and learn about conservation efforts while enjoying food and drinks in a stunning natural setting. Our salamanders, crocodiles, lizards and snakes will be expecting you!



# EXPERIENCES AND ANIMAL HOUSES

## Penguin Beach (May - August)

England's biggest penguin pool is the perfect setting for your summer evening reception for up to 300 guests.

Penguin Beach recreates a South American beach landscape in the heart of London, with a stunning colony of Humboldt penguins. A cocktail and canapé reception in such scenery creates a tranquil atmosphere in the heart of the Zoo.

## Tiger territory (May - August)

Embark on a journey through an Indonesian habitat, coming face-to-face with our beautiful Sumatran tigers.

This exhibit can accommodate up to 250 for a standing reception or on a summer evening. What could be more unique than that?

## Land of the Lions (May - August)

This breath-taking exhibit transports visitors from the heart of London to India's vibrant Sasan Gir, providing up to 300 guests with the opportunity to be closer than ever before to mighty Asiatic lions, in truly beautiful and unique outdoor space.

This exceptional event space is already themed to perfection, providing a colourful and lively backdrop for your evening event. This one-off event space boasts its own food outlet offering bespoke catering options, bowl food, hot canapés and cocktails. In Land of the Lions, anything is possible.

Why not add to the amazing experience and book our unique overnight accommodation in the heart of Land of the Lions - ZSL London Zoo Lodges?

# SUSTAINABILITY SNAPSHOT

## Food and drink

 Our coffee is 100% Rainforest Alliance Certified. We have chosen this certification as, in addition to trading fairly with local farmers, it also takes the planet into consideration.

 At all of our sites we offer plant-based milk alternatives free of charge to encourage more frequent use.

 In addition to working with UK Red Tractor our milk options are entirely UK sourced and a third is accredited organic.

 96% of our fresh eggs are UK RSPCA Assured free-range. Every Benugo manufactured products, from our cakes to our sandwich fillings are made with UK free-range eggs.

 We put a focus on UK sourced foods that align with seasonal availability, such as British potatoes which are available all year round, compared to strawberries which we use in their season.

 We work with Life Water. Through their charity, Drop4Drop, to date we have funded 65 clean water projects, providing 52,127 people with clean water.

## Other

 We have consistently been working to remove packaging from back of house areas with reusable crates now being used. This has led to 17 tonnes of cardboard annually being eliminated from our supply chain.

 Our cooking oil is collected by Olleco and turned into biodiesel.

 We weigh and record our food waste and have a target in 2024 to reduce it by 20% from 2019.

# RULES AND RESTRICTIONS

## Suppliers

All entertainment, AV, DJ, lighting, theming or any external supplier must be booked via the zoo's preferred suppliers or agreed and approved with your Event Co-ordinator.

## Security

Security is mandatory for all Events which fall outside of ZSL's opening hours. Should the requirements of your event change, these charges are subject to change.

## Access times

Included with your booking is half and hour complimentary load in and half an hour complimentary load in and out time. If load in or out exceed these time limits, additional charges may apply.

## House keeping

Outdoor drinking concluded at 22:00 due to license restrictions. Nothing can be stuck on the walls. No balloons or confetti are permitted. Sound levels are restricted to 70dB within two meters of an animal enclosure during events. After dusk sound levels should be below 60dB and after dark 50dB. No shots or double spirits and mixers will be permitted due to licensing.

## Animal welfare

Please note at this stage, in accordance with animal welfare, under no circumstances will drums or any form of percussion instrument be allowed on-site. The restrictions in place are not exhaustive of the above list and will always be subject to change, even in the immediate lead up to your Event and in some cases on the day. We reserve the right to alter your activities and external supplier without argument where required. We therefore strongly recommend you discuss any suppliers, decoration, activities etc. with your Co-ordinator.

## Smoking and vaping

London Zoo is a non-smoking/vaping site during public opening times. For events that take place during these opening hours then the following rules must be observed. After hours events please ask your event manager for rules.

Prince Albert Suite & Garden Room – Guests must go out via the Prince Albert Gate to smoke/vape. Security will then check ID via the guestlist upon re-entry.

Mappin Pavilion – Guests must go to the main entrance where a member of staff will stamp the guest's hand to allow re-entry.

## Zoo closing hours

27 October 2024 – 14 February 2025	16:00
15 February 2025 – 29 March 2025	17:00
30 March 2025 – September 2025	*18:00
September 2025 – October 2025	17:00
October 2025 – February 2026	16:00

Last admission is one hour before advertised closing hour.

Some animal exhibits may close up to 30 minutes before closing hour.

\*Last entry / closing hour on selected dates may be affected by special events.

Thank you for your enquiry and  
we hope that our menus excite you.

We are very happy to discuss your requirements  
and to talk through any bespoke options that  
you may be interested in.

Events  
by Benugo

Contact

[venuehire@zsl.org](mailto:venuehire@zsl.org)

