



HAUS RESTAURANT

CONFERENCE INFO PACK

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WELCOME NOTE



MEET JANINE, OUR CONFERENCE & EVENTS MANAGER
WITH OVER 20 YEARS EXPERIENCE.

With over 20 years of experience in corporate events, we specialize in crafting bespoke experiences that align seamlessly with your business goals. Our mission is to deliver corporate event packages tailored to your unique requirements, ensuring every detail contributes to a smooth, impactful, and successful occasion.

We're here to support you every step of the way—whether you have questions, ideas, or specific needs. It would be our pleasure to guide you through our wide range of services and customized options.

Phone: (08) 8398 8992

Mobile: 0427 606 220

Email: Janine.dunn@thehausgroup.com.au

ABOUT US

EXPERIENCE THE BEST THAT SOUTH AUSTRALIA AND THE BEAUTIFUL ADELAIDE HILLS HAS TO OFFER UNDER THE GUIDANCE OF THE CURRENT GENERATION OF THE DUFFIELD FAMILY, ONE OF THE MOST RECOGNISED AND AWARDED TOURISM & HOSPITALITY OPERATORS IN SOUTH AUSTRALIA.

Located just 20 minutes from the Adelaide CBD, you'll feel like you're a world away in the heart of picturesque Hahndorf. We specialise in creating truly memorable functions, conferences and events for all our guests with exceptional dining experiences - from the main street of the beautiful Hahndorf township. With over 40 years of hospitality experience in the Adelaide Hills, our business is committed to providing the highest quality food and service to all our customers. Our exceptionally flexible venue spaces cater for all functions - small, medium and large.

Please Note: This pack is intended as a guide in planning your event. our professional and friendly team understand that each client's needs are different, so we will work closely with you to curate a unique experience that suits your needs.



LOCAL ACTIVITIES

**Strawberry Picking
Beerenberg Farm**



**Gin Masterclass
Ambleside Distillers**



**Lavender Farm Tour
Hahndorf Lavender Estate**



**Wine Tasting Flight
The Lane Vineyard**



Hahndorf Walking Tours



ACCOMMODATION

3 INCREDIBLE LOCATIONS PROVIDED BY THE MANNA GROUP

CALL GUEST SERVICES AT (08) 8388 1000

GROUP BOOKINGS AVAILABLE



HEYSEN ROOM

Hidden beneath the leafy canopy that adorns the gorgeous Main Street of Hahndorf, our state-of-the-art Heyesen Room. This space has the capabilities to hold small, medium and large groups in a variety of flexible configurations.

The space is unlike any other function space in The Adelaide Hills - combining the renowned rustic, regional and refined flair of the Haus Restaurant with the latest technology and gorgeous views of the historic Main Street at your fingertips!

- **FREE ON-SITE PARKING**
- **FREE WIFI**
- **WHITEBOARD + FLIP CHART**
- **PA & MICROPHONE AVAILABLE**

*Room Hire Applies



BREAKFAST MENU

\$26.9pp

ONE OF THE FOLLOWING PER PERSON:

HAUS GRANOLA [V] [VE]

Kangaroo Island rolled oats, maple syrup, toasted coconut, nuts & seeds, blueberry compote, banana and coconut yogurt [contains nuts and seeds]

AVOCADO SMASH [V]

Smashed avocado, whipped feta, feather&PECK poached eggs, fresh herb & tomato salsa with toasted almond & dukkah crumb on toasted sourdough [contains nuts & seeds]

BUTTERMILK PANCAKE STACK

Triple stack buttermilk pancakes with fresh seasonal fruit, blueberry compote, nut crumble, chantilly cream [contains nuts]

BACON AND EGGS

Hahndorf double smoked bacon & free range eggs cooked to your liking (poached, fried or scrambled) on Skala bakery artisan sourdough

EGGS FLORENTINE [V]

feather&PECK poached eggs, sautéed spinach & Haus made hollandaise on artisan sourdough

ARTISAN SOURDOUGH TOAST (2 pcs)

Served with butter, Vegemite or Beerenberg jam

BEVERAGES

Tea & Barista Coffee [1 barista coffee per person]
or a Glass of Juice (Orange, Apple or Pineapple)



FULL DAY DELEGATE

From \$72pp per day

START TIMES FROM 8:30AM
FINISH TIME TILL 5:00PM

INCLUDES

- Full day catering - morning tea, lunch and afternoon tea
- Tea & coffee station
- Chilled filtered water
- Bowls of mints
- Note pads and pens (on request)
- Complimentary Wi-Fi for all delegates
- Room set up to your requirements
- Inbuilt audio visual (AV) system
- Whiteboard and/or flipchart with markers and paper (on request)

**Room hire charge not included*

HALF DAY DELEGATE

From \$51pp per day

START TIMES FROM 8:30AM
FINISH TIME TILL 5:00PM

INCLUDES

- Half day catering - morning tea & lunch **or** Lunch & afternoon tea
- Tea & coffee station
- Chilled filtered water
- Bowls of mints
- Note pads and pens (on request)
- Complimentary Wi-Fi for all delegates
- Room set up to your requirements
- Inbuilt audio visual (AV) system
- Whiteboard and/or flipchart with markers and paper (on request)

**Room hire charge not included*

MORNING / AFTERNOON TEA

From \$21pp

SAVOURY

ASSORTED MINI HAM & CHEESE CROISSANTS and tomato & cheese croissants

HAUS DIPS with chargrilled pita bread

GOURMET CHEESE PLATTER

MINI QUICHES

PEKING DUCK SPRING ROLLS

MINI GOURMET PIES & SAUSAGE ROLLS with tomato sauce

ASSORTED HAUS-MADE SANDWICHES

MINI BACON & EGG SLIDERS

SWEET

BANANA LOAF served warm with honey butter [V]

GRANOLA POTS with yoghurt, berry compote and granola in jars [V]

SCONES with jam and cream [V]

FRESH FRUIT platter [VE]

ASSORTED CAKES

MINI WHITE CHOCOLATE GRENACHE TARTLETS

MINI CHOCOLATE GANACHE TARTLETS

MINI DANISH PASTRIES

CINNAMON DONUT BITES

SWEET

TEA & FRESH COFFEE station [1 espresso coffee per person | add \$4pp]



THE WORKING LUNCH

From \$30pp

LUNCH OPTIONS *(select 2)*

BAGETTES *(Select 2 fillings)*

WRAPS *(select 2 fillings)*

- Leg ham, cheese & tomato with mustard
- Smoked salmon, cucumber, aioli & rocket
- Grilled chicken, avocado, lettuce & mayo
- Tuna, cucumber, spring onion & mayo
- Chicken Caesar, cos lettuce, parmesan & boiled egg
- Tandoori chicken, raita & lettuce
- Spinach, pesto, pumpkin, sundried tomato & fetta

GOURMET PIZZAS

PUMPKIN, SAGE AND PARMESAN ARANCINI [ALT V]
Served with aioli

GOURMET SLIDERS

Pulled pork and / or pulled chicken

SALT & PEPPER SQUID

Served with lemon aioli

SOUP OF THE DAY

With ciabata bread

PIZZA POCKETS / PIZZA BITES

SIDES *(select 2)*

HAUS CAESAR SALAD

HONEY ROASTED PUMPKIN & LENTIL SALAD [GF]

GERMAN-STYLE POTATO & BACON SALAD

ADELAIDE HILLS GARDEN SALAD [GF]

GREEK SALAD

HAUS COLESLAW

GARLIC & CHEESE PIZZA BREAD

HAUS FRIES with aioli

ADELAIDE HILLS SEASONAL FRUIT PLATTER

SWEET POTATO CHIPS

BEVERAGES *(included)*


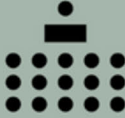
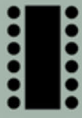




JUGS OF SOFT DRINK

JUGS OF JUICE

Dietary alternative options available, please inform the conference manager prior to the function to ensure arrangements are made. If more than 25% of delegates have dietary requests, there will be a \$4 additional charge per dietary



ROOM SETUP & SEATING CONFIGURATIONS

THE HAUS RESTAURANT EVENT SPACES	U - SHAPE 	THEATRE 	LONG TABLE 	BOARDROOM 	BANQUET ROUNDS 	CABARET (OPEN END) 	COCKTAIL 
HEYSEN ROOM	30	100	80	30	70	56	100
HEYSEN 1	20	50	40	20	-	-	40
HEYSEN 2	12	25	30	16	-	-	30
WALNUT ROOMS	-	-	60	-	-	-	70
WALNUT 1	-	-	20	-	-	-	25
WALNUT 2	20	30	40	16	-	-	45
COURTYARD	-	-	-	-	-	-	90

TERMS & CONDITIONS

CONFIRMATION OF BOOKING

To confirm the event a proposal document must be signed within 14 days of receiving the document. A minimum deposit of \$1,000.00 is required. Should your total budget fall under this amount, a full pre-payment is required. Management reserves the right to release the space for resale if this confirmation is not received within the 14 days.

CANCELLATIONS

If the booking is cancelled within 30 days of the event, a cancellation fee of 25% of the total estimated value of the event is payable. If cancellation occurs within 7 days or less, 100% of all costs are payable. All cancellations must be in writing/email to functions@thehausgroup.com.au. By signing the Booking Form, you agree with the booking Terms and Conditions.

FOOD & BEVERAGE, FINAL NUMBERS AND PAYMENT

Confirmation of menu, beverage selections, final numbers and any required payment must be made within 14 days of the event start date. Charges will be based on the guaranteed minimum number at confirmation. If the numbers decrease within 7 days prior to the event start date management reserves the right to charge for the number confirmed. If numbers increase within 7 days prior to your event, management reserves the right to alter food and beverage choices. Additional costs incurred during your event, are to be settled at the end of the event. No separate accounts or personal cheques permitted. The Haus may impose a minimum spend for events solely at the discretion of The Haus.

SURCHARGE

There is a 10% Surcharge on all the food and beverage final bill on Sundays & Public Holidays. If payment is made by card, surcharge will apply: Mastercard credit (1.16%), Mastercard debit (0.71%), Visa credit (1.18%), Visa debit (0.64%), eftpos (0.34%), American Express / JCB (1.99%), Diners (1.99%), UnionPay credit (1.95%), UnionPay debit (0.80%).

PRICE VARIATIONS

Prices are correct at the time of quotation. The Haus will make all efforts to maintain quoted prices. In the event of fluctuating market conditions, The Haus reserves the right to change the prices solely at its discretion. Prices quoted include GST unless otherwise stated. The Haus will not be held liable for impact to the client or its customers as a result of price changes.

RESPONSIBILITY AND DAMAGES

The client will pay for any damage sustained to venue that are caused by the client or the client's invitees, agents or other persons associated with the event. The Haus or its employees and agents will not be liable for any injury, damage or loss of any nature, however caused (whether as a result of negligence or not) by the client or the client's invitees, agents or other persons associated with the event. Whether before, during or after the event, the client shall indemnify and keep indemnified The Haus against any cost, or demand in respect of such injury, damage or loss.

COMMENCEMENTS AND VACATING OF RESTAURANT

The organiser agrees to begin the event and vacate The Haus or nominated location, at the scheduled times agreed upon and to remove all personal items. In the event that you should go beyond the agreed finishing time, a charge of \$250 for each additional 30 minutes or part thereof will be incurred, and drinks served will be charged on consumption.

AV / PA EQUIPMENT

Organisers of the event are financially responsible for any damage or breakage of any equipment owned by The Haus or hired by The Haus on your behalf. The Haus holds no responsibility of AV/PA equipment hired by the event organiser.

CAKEAGE & CORKAGE

Cake cut and served by chefs with Cream or Coulis. Cakeage fee of \$5pp.

Corkage is available by arrangement. Corkage fee of \$15 per bottle. Maximum 12 bottle policy.

CLEANING AND DECORATION

General cleaning is included in the cost of the event. Cleaning up of vomit during or following your event or if any additional cleaning is required, additional cleaning charges will be incurred. Confetti and metallic scatters are not permitted on the grounds of The Haus nor within the establishment, a cleaning fee will be charged if this request is ignored. No displays or signage are to be nailed, screwed or adhered to any part of the building. Decorations in the form of balloons etc. are available by arrangement and may incur a cost.

LAWS & LIABILITY

If The Haus has reason to believe that an event will affect its reputation, security or employees wellbeing it reserves the right to cancel without liability. At no time, will The Haus staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to The Haus liquor licence obligations.

ALCOHOL SERVICE

Responsible service of alcohol: The Haus reserves the right (under the liquor Licensing Act, 1997) to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the liquor-licensing Act, The Haus has a duty of care for staff and patrons and we therefore act accordingly. The Catering Haus is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification.

OCCUPATIONAL HEALTH, SAFETY & WELFARE

It is the responsibility of the client to conform to all related sections of the South Australian Occupational Health, Safety and Welfare Act 1986.

COMPLIANCE

It is understood that the organiser will conduct the event in an orderly manner in full compliance with The Haus regulations and any bylaws governing the establishments trading conditions. Management reserves the right to exclude or eject any objectionable persons from The Haus without liability.