



# HAUS RESTAURANT

## FUNCTIONS & EVENTS PACK

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# 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 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.





# HEYSEN ROOM

Hidden beneath the leafy canopy that adorns the gorgeous Main Street of Hahndorf, our state-of-the-art HeySEN 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**
- **PRIVATE BAR**
- **CATERED + A LA CARTE MENU OPTIONS**
- **PRIVATE OUTDOOR TERRACE**
- **PA & MICROPHONE AVAILABLE**

\*Room Hire Applies





# WALNUT ROOMS

Located at The Haus Restaurant, The Walnut Rooms are two adjoining spaces full of character overlooking our courtyard, which has an abundance of old world charm.

Named after the historic Walnut Tree that decorates the courtyard, this space is perfect for intimate sit down or medium to large cocktail functions.

- **FREE ON-SITE PARKING**
- **CATERED + A LA CARTE MENU OPTIONS**
- **PRIVATE OUTDOOR COURTYARD**
- **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)





# PIZZA GRAZING MENU

From \$38pp

## TO START

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### **THE HAUS GRAZING BOARD** *(serves 4)*

Skara pork & fennel salami, Hahndorf double smoked ham, marinated Adelaide Hills olives, dukkah & olive oil, sundried tomato dip, local aged cheddar, double brie, fresh fruits & nuts with toasted ciabatta bread

## TO FOLLOW

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### **MARGHERITA PIZZA** [V, ALT VE, ALT GF]

Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil, Barossa Valley olive oil & fior de latte

### **PEPPERONI PIZZA** [ALT GF]

Mount Pleasant Butcher wood smoked pepperoni, mozzarella and parmesan cheese

### **VEGETARIAN PIZZA** [V, ALT VE, ALT GF]

Caramelised onion, mushroom, fetta, grilled zucchini, lemon, fresh mint and mozzarella cheese on a tomato base

### **HAUS HAWAIIAN PIZZA** [ALT GF]

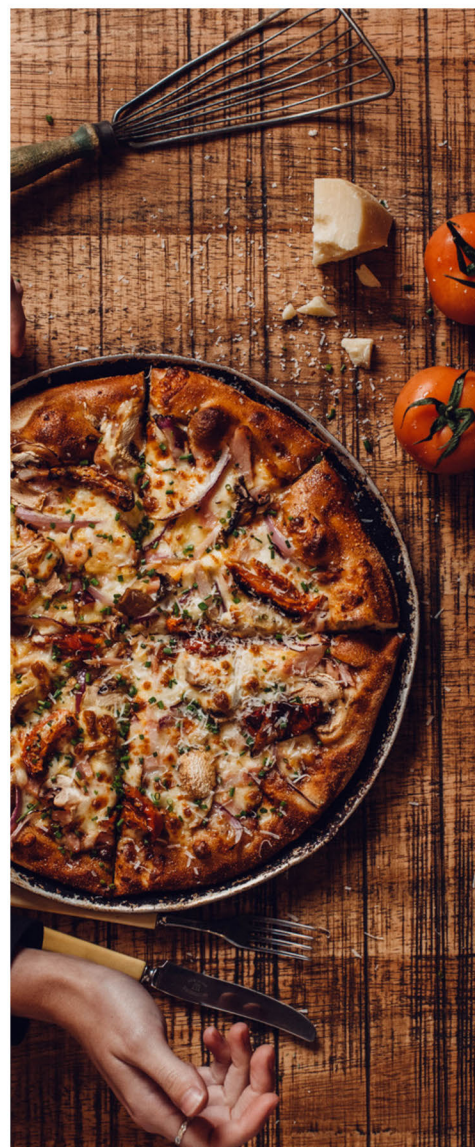
Double smoked leg ham, Australian, pineapple & mozzarella cheese

### **HAUS SUPREME PIZZA** [ALT GF]

Mount Pleasant Butcher salami, double smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese

### **SMOKEY BBQ MEAT PIZZA** [ALT GF]

Double smoked leg ham, bacon, garlic mettwurst, onion & mozzarella cheese on a smokey BBQ sauce base





# PREMIUM CANAPE MENU

5 choices | \$30pp

7 choices | \$40pp

## SERVED HOT

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### MINI ARANCINI SELECTION

Miso dashi, bolognese & spicy tom yum flavors with aioli

### SELECTION OF DUMPLINGS [ALT V]

Steamed and fried dumplings with a soy & white wine vinegar dipping sauce

### MARINATED CHICKEN SKEWERS [GF]

With nuoc cham dip & fresh herbs

### GOURMET MINI PIES [ALT V]

Served with tomato chutney

### PEKING DUCK SPRING ROLLS

Served with soy glaze

### CRISPY CHICKEN BITES

Served with ailo and fresh lemon

### COCONUT CRUMBED PRAWNS

With garlic aioli

### MINI QUICHES

## DESSERT

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### CHOCOLATE GANACHE TART [V]

Haus Belgian chocolate ganache tarts topped with freeze dried raspberry

### WHITE CHOCOLATE GANACHE & PISTACHIO TART

Haus white chocolate ganache tarts with raspberry & pistachio crumb

### BELGIAN CHOCOLATE BROWNIE BITES

## SERVED COLD

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### COFFIN BAY OYSTERS [GF]

on a bed of rock salt, served with wakame salad and lemon

### DUCK & WALNUT PATE EN CROUTE

Barossa Fine Foods paté with Beerenberg farm jelly & micro herbs

### HARRIS SMOKE HOUSE OCEAN TROUT

Served with Lenswood apple remoulade on seeded lavosh

### CHERRY TOMATO BRUSCHETTA [ALT GF]

Served with basil pesto, fetta & balsamic glaze

### CHICKEN & HERB SALSA [ALT GF]

on fresh cucumber

### SELECTION OF FINGER SANDWICHES





# SUBSTANTIAL CANAPE MENU

4 premium canapes & 4 substantial choices | \$75pp  
6 premium canapes & 4 substantial choices | \$85pp  
8 premium canapes & 4 substantial choices | \$95pp

The Substantial Canape Menu includes your choice of premium canapes (see page 8)  
**and** your choice of the following:

PLEASE SELECT 4 OPTIONS

## SUBSTANTIAL CANAPES

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**BBQ PULLED PORK** on brioche slider buns with aioli & cabbage slaw

**BEER BATTERED COORONG MULLET** served with lemon & chips in a cone

**BUTTER CHICKEN CURRY** with basmati rice in a noodle box

**GLASS NOODLE SALAD** served with assorted vegetables

**CAESAR SALAD** with egg and Hahndorf bacon in a noodle box

**LAMB ROGAN JOSH** with vegetable biryani, coriander & yoghurt

**MINI HOT DOGS** with crispy bacon, melted onions, Swiss cheese

**THAI BEEF SALAD** with Asian slaw, glass noodles, roasted cashews, nam jim

**SALT & PEPPER SQUID** with Asian Salad

**FALAFEL PITA POCKETS** with mint yoghurt, capsicum & herb salad

**MINI PIZZA BITES** [ALT V]

**NAAN BREAD SLIDERS** with tandoori chicken, lettuce, coriander & mint yoghurt





# SHARED PLATTERS

2 courses | \$75pp

3 courses | \$90pp

## ENTREE *(select 2)*

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**PLOUGHMAN** - Shaved leg ham, Casalingo salami, Hahndorf chorizo, smoked beef, aged cheddar, German mustards & dill pickle served with warm ciabatta

**MARINARA** - Smoked Atlantic salmon, fresh oysters, cooked prawns, wakame salad, pickled squid & octopus with Thousand Island dressing, caperberries & fresh lemon [GF]

**FROM THE GRILL** - Chargrilled chorizo, chicken wings, zucchini, capsicum, eggplant & pita bread served with Danish feta and hummus dip

**SHOWCASE SA** - Barossa duck & walnut pate, smoked salmon, fresh oysters, SA king prawns, Hahndorf chorizo, triple cream brie with Beerenberg Farm jelly and ciabatta

**THE CLASSICS** - Arancini, spring rolls, hot dogs, mini pizzas, hot chips, chicken bites, pies & sausage rolls

## MAIN *(select 3)* served with ciabatta dinner rolls and butter

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**WHOLE BAKED BARRAMUNDI** stuffed with lemon, onion, garlic and thyme [GF]

**ROSEMARY & GARLIC ROASTED LAMB** drizzled with a minted jus [GF]

**GRILLED ZUCCHINI & CAPSICUM PENNE** tossed in tomato basil pesto & parmesan [V]

**PERI PERI WHOLE CHICKEN** with paprika aioli & lemon wedges [GF]

**PEPPER CRUSTED STRIPLOIN** drizzled with mushroom jus & fried rosemary [GF]

**CRISPY PORK BELLY** with sticky glaze & fresh coriander

**AUTHENTIC BUTTER CHICKEN** with saffron pilaf rice & fried shallot

**PARTY PLATTER** choose from salt & pepper squid, battered fish & arancini

## SIDES *(select 2)*

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**ROSEMARY & GARLIC ROASTED CHAT POTATOES** [VE] [GF]

**STEAMED SEASONAL VEGETABLES** [VE] [GF]

**CLASSIC GARDEN SALAD** with balsamic vinaigrette [VE] [GF]

**ROQUETTE**, parmesan and pine nuts [V] [GF]

**HEIRLOOM CARROTS** with honey, dill and seeded mustard [V]

**GREEN APPLE & CABBAGE SLAW** with herbed aioli [GF]

**QUINOA SALAD** with cous cous, red currant, orange and pistachio [V]

## DESSERT BAR

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**CHOCOLATE MARQUIS** with Honeycomb

**WHITE CHOCOLATE GANACHE TARTS** with raspberry & pistachio crumb

**TIRAMISU SLICE**

**ADELAIDE HILLS CHEESE PLATTER** with assorted crackers and preserved fruits

**FRESH FRUIT PLATTER** with local seasonal produce

**ASSORTED MACAROONS**



# HAUS MENU

Select 2 Courses | From \$45pp

## TO START

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### THE HAUS GRAZING BOARD *(serves 4)*

Skara pork & fennel salami, Hahndorf double smoked ham, marinated Adelaide Hills olives, dukkah & olive oil, sundried tomato dip, local aged cheddar, double brie, fresh fruits & nuts with toasted ciabatta bread

## MAIN *(select 5)*

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### SALT & PEPPER SQUID WITH ASIAN SALAD [GF]

Asian salad, fresh herbs, sweet chilli dressing, peanut shallot crumble, fresh lemon & aioli [contains nuts]

### ATLANTIC SALMON [GF]

Pan seared Atlantic salmon with creamy potato mash, broccolini, Haus made hollandaise & peanut shallot crumble [contains nuts]

### SMOKED KASSLER PORK CHOP [GF]

Cured & double smoked middle loin pork chop, flame grilled served with potato mash, sauerkraut, Haus glaze & mustards

### TRIO OF WURST [GF]

Chef's selection of German sausages: bockwurst, bratwurst & cheese kransky with creamy potato mash, sauerkraut, Haus glaze & mustards

### 350G CHICKEN SCHNITZEL [ALT GF]

Lightly crumbed with sage & onion served with beer battered chips, Haus creamy mushroom sauce & garden salad

### 300G VIENNA SCHNITZEL

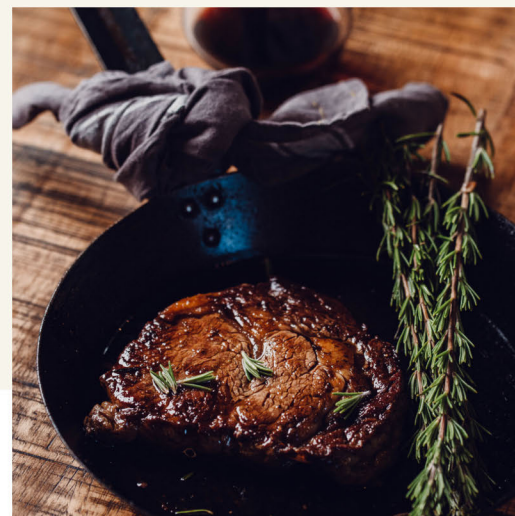
K.I free range pork tenderloin lightly crumbed, served with Haus fries and garden salad

## DESSERT *(select 1)*

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**WARM APPLE STRUDEL** with chantilly cream & fresh berries

**STICKY DATE PUDDING** with brandy caramel sauce & mascarpone cream



### STRATHALBYN 'GOLD' LAMB SHANK [GF]

Braised in a rosemary, tomato and red wine sauce served with steamed greens, creamy potato mash and parsnip chips

### FISH & CHIPS (2 PC)

German Beer battered Blue Grenadier fillets served with Haus fries, leafy salad & aioli

### HAUS BEEF BURGER

Herbed beef burger with cheddar cheese, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served with beer battered fries

### VEGETARIAN PESTO RIGATONI [V, GFO]

Rigatoni pasta tossed with mushrooms, cherry tomatoes, Spanish onion and parmesan in a spinach & basil pesto sauce with toasted almonds [contains nuts]

### CHICKEN PROSCIUTTO WRAPPED CHICKEN BREAST

With chargrilled broccolini, smoked pumpkin puree & tarragon cream

### PORTERHOUSE STEAK [GF] *(extra \$10pp)*

Cooked medium, leafy greens, Haus fries and Café De Paris butter

**COCONUT PANNA COTTA** with a berry compote & pistachio crumb

**GERMAN APPLE CHEESECAKE** with chantilly cream & fresh berries



# PREMIUM PLATED MENU

Guest Choice - 2 courses \$70pp | 3 courses \$85pp | add extra choice \$5 per person, per course  
Alternate Drop - 2 courses \$65pp | 3 courses \$75pp | add extra choice \$5 per person, per course

Ciabatta dinner rolls and butter for tables are included  
add steamed vegetables \$4 pp | add Garden Salad \$4 pp

## SELECT 2 DISHES PER COURSE

### ENTREE (*cold options*)

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**DOZEN COFFIN BAY OYSTERS** [GF]

on a bed of rock salt, served with wakame salad and lemon

**DUTCH BEEF CARPACCIO** [GF]

with garlic aioli, diced shallots, fresh herbs and fried capers

**HARRIS COLD-SMOKED SALMON** [GF]

served with avocado & coriander salsa, roquette, orange & pistachio salad

**GRILLED HALOUMI SALAD** [V, GF]

with grapes, red onion, roquette, and tossed in pesto & balsamic glaze

**ROASTED HEIRLOOM BEETROOT** [V, GF]

with pumpkin puree, toasted pine nuts and mixed herbs

### ENTREE (*hot options*)

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**CONFIT DUCK LEG**

with sauteed bokchoy and cherry sauce

**PAN-FRIED SCALLOPS** [GF]

with cauliflower cream, cucumber, tomato salsa and balsamic vinaigrette

**CRISPY SKIN PORK BELLY**

with a sweet Chinese dressing, served with chilli and garlic sauteed greens

**TRUFFLE & MUSHROOM CROQUETTES** [V]

with lemon aioli topped with micro herbs

**PUMPKIN & SAGE ARANCINI** [V]

served with tomato & basil sugo topped with Grana Padano

**GARLIC & CORIANDER PRAWNS**

served with crispy wonton and peanut sauce

**FIVE SPICE DUCK BREAST**

served with blanched Asian greens and sweet soy dressing

### MAINS

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**PAN SEARED ATLANTIC SALMON**

with creamy potato mash, broccolini, Haus made hollandaise & peanut shallot crumble [contains nuts]

**ROSEMARY LAMB SHANK** [GF]

braised in a rosemary, tomato and red wine sauce served with steamed greens, creamy potato mash and parsnip chips

**ASPARAGUS AND WHITE WINE RISOTTO** [VE]

mixed with fresh blanched broccolini, carrot, onion, pumpkin, thyme, lemon juice and Cajun spice

**MOROCCAN SPICED CHICKEN MARYLAND** [GF]

served with chickpea & pumpkin crush, grilled asparagus, topped with coriander & spring onion salad

**GNOCCHI** [V]

tossed in romesco sauce with sage and asparagus, topped with toasted almonds and Yarra Valley feta

**MARINATED THORNY LAMB SHOULDER**

from Fleurieu Peninsula served with pea & mint risotto and jus

**CRISPY SKIN BARRAMUNDI** [GF]

with lemon, garlic & chive skordalia, topped with a frizzy lettuce & fennel salad

**MSA PRIME BEEF FILLET MIGNON**

served with potato puree, cherry truss tomatoes, green beans and café de Paris butter

**MSA 120 GRAIN FED SCOTCH FILLET**

served with potato mash, chargrilled broccolini and red wine jus

**300G PORTERHOUSE STEAK** [GF]

on rosemary and garlic chat potatoes, roasted baby carrots & Haus mushroom gravy



# PREMIUM PLATED MENU CONT.

Guest Choice - 2 courses \$70pp | 3 courses \$85pp | add extra choice \$5 per person, per courses

Alternate Drop - 2 courses \$65pp | 3 courses \$75pp | add extra choice \$5 per person, per course

PLEASE SELECT 2 DESSERTS OR CHEESE PLATTER

## DESSERT *(cold option)*

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**CHOCOLATE MARQUISE** served with chilli and peanut praline, Haus made honeycomb [V]

**MARSCAPONE MOUSSE TART** topped with mixed berry and balsamic glaze compote and pistachio praline

**COCONUT PANNA COTTA** served with crispy pineapple chards [GF]

**HAUS BELGIAN WHITE CHOCOLATE TART** with raspberry & pistachio crumb

**HAUS BELGIAN CHOCOLATE GANACHE TART** topped with freeze dried raspberries and served with mascarpone cream [V]

## DESSERT *(hot option)*

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**WARM APPLE STRUDEL** Delicate layers of pastry filled with spiced apples, served warm with a vanilla bean sauce, raspberry crumb, velvety Chantilly cream, and a garnish of fresh berries

**HAUS STICKY DATE PUDDING** Haus made traditional sticky date pudding with almonds served with brandy caramel sauce and mascarpone cream [V]

## CHEESE PLATTER *(serves 4 - 5)*

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**ADELAIDE HILLS CHEESE** including soft, hard and blue cheese served on a plate with Beerenberg condiments, lavosh crackers, fresh and preserved fruits [V]

*(Select 2 desserts + cheese platter for an extra \$6pp)*





# HAUS GRAZING TABLES

## STARTER PACKAGE

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### INCLUDES

Charcuterie – Chef's selection of cured meats  
Local & International cheeses  
Assorted dips  
Fresh fruits & nuts  
Marinated olives  
Balsamic mushrooms  
Gourmet breads with Barossa olive oil

20 people - \$400  
30 people - \$600  
40 people - \$800  
50 people - \$1000  
60 people - \$1200



## LAVISH PACKAGE

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### INCLUDES

Charcuterie – Chef's selection of cured meats  
Assorted dips  
Local & International cheeses  
Fresh fruits & nuts  
Marinated olives  
Balsamic mushrooms  
Gourmet breads with Barossa olive oil  
Pumpkin & feta arancini  
Asparagus & parmesan mini quiches

Fresh pavlova with vanilla cream & strawberries  
Chocolate ganache Tart  
Lemon curd tart  
Macaroons  
Assorted doughnuts

20 people - \$600  
30 people - \$900  
40 people - \$1200  
50 people - \$1500  
60 people - \$1800

Minimum of 20 people | Please contact us for a tailored quote for groups larger than 60 people | *Replenishment of tables will be at an extra cost of \$10pp*



# DRINKS PACKAGES

## STANDARD PACKAGE

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3 hours \$42pp | 4 hours \$52pp | 5 hours \$62pp | 6 hours \$70pp

Howard Vineyard Sparkling Blanc De Blanc, 2023, *Adelaide Hills*

Haus Sauvignon Blanc, 2021, *Adelaide Hills*

Haus Shiraz, 2018, *Adelaide Hills*

Hills Cider Co. Apple Cider - 5.0% abv

Mismatch Session Ale - 4.0% abv

Haus Easy Ale - 3.5% abv

Post Mix Soft Drinks

## DELUXE PACKAGE

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3 hours \$52pp | 4 hours \$62pp | 5 hours \$72pp | 6 hours \$80pp

### CHOICE OF 4 WINES:

Howard Vineyard Sparkling Blanc De Blanc, 2023, *Adelaide Hills*

Tim Adams Pinot Gris, 2023, *Clare Valley*

Wilson Watervale Riesling, 2023, *Clare Valley*

Paracombe Sauvignon Blanc, 2023, *Adelaide Hills*

Gemtree 'Luna De Fresa' Grenache Tempranillo Rosé, 2022, *McLaren Vale*

The Lane Pinot Noir, 2023, *Adelaide Hills*

Hentley Farm 'Villain & Vixen Shiraz', 2023, *Barossa Valley*

Elvarado Tempranillo Grenache, 2022, *McLaren Vale*

Majella 'The Composer' Cabernet Sauvignon, 2021, *Coonawarra*

Two full strength tap beers\*

One mid strength tap beer\*

Cider on tap

Soft drinks

\*excludes German & Imported





# PREFERRED SUPPLIERS

## PHOTOGRAPHER

### **LUCY PARTINGTON**

P: 0431 537 074  
E: [HELLO@LUCYPARTINGTON.COM](mailto:HELLO@LUCYPARTINGTON.COM)  
W: [LUCYPARTINGTON.COM](http://LUCYPARTINGTON.COM)

### **TIM LORENCE PHOTOGRAPHY**

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### **LUKE SIMON PHOTOGRAPHY**

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W: [LUKESIMONPHOTOGRAPHY.COM](http://LUKESIMONPHOTOGRAPHY.COM)

### **BLUSH WEDDING PHOTOGRAPHY**

W: [WWW.BLUSHWEDDINGPHOTO.COM](http://WWW.BLUSHWEDDINGPHOTO.COM)

### **LHG MEDIA**

W: [LHG-MEDIA.COM.AU](http://LHG-MEDIA.COM.AU)

### **NOAH'S WAY PHOTOGRAPHY**

PH: 0447 117 260  
W: [NOAHSWAYPHOTOGRAPHY.COM.AU/](http://NOAHSWAYPHOTOGRAPHY.COM.AU/)

## FLORIST

### **DREAM BLOOMS**

CONTACT: EMMY  
P: 0402 908 006  
W: [EMMY@DREAMBLOOMS.COM.AU](mailto:EMMY@DREAMBLOOMS.COM.AU)

### **ADELAIDE HILLS FLORIST**

P: 08 8398 3150  
W: [ADELAIDEHILLSFLORIST.COM.AU/WEDDINGS](http://ADELAIDEHILLSFLORIST.COM.AU/WEDDINGS)  
E: [INFO@AHFLORIST.COM.AU](mailto:INFO@AHFLORIST.COM.AU)

## CELEBRANT

### **FIONA WINWOOD**

P: 0401 090 939  
E: [FWWEDDINGS@GMAIL.COM](mailto:FWWEDDINGS@GMAIL.COM)

### **PEGGY MOYES CELEBRANT**

P: 0407 793 818  
E: [PERFECTWEDDINGSCELEBRANT@GMAIL.COM](mailto:PERFECTWEDDINGSCELEBRANT@GMAIL.COM)

### **MARRIED BY MICHAELA**

P: 0400 600 840  
E: [MARRIEDBYMICHAELA@GMAIL.COM](mailto:MARRIEDBYMICHAELA@GMAIL.COM)

## ACCOMMODATION

### **THE MANNA GROUP**

P: 08 8388 1000  
W: [MANNAGROUP.COM.AU](http://MANNAGROUP.COM.AU)

## MINI-BUS TRANSPORT

### **DES'S MINIBUS**

P: 13 33 77  
W: [DESSMINIBUS.COM.AU](http://DESSMINIBUS.COM.AU)

### **GO DIRECT**

P: 0406 959 994  
W: [GODIRECTMINIBUS.COM.AU/ADELAIDEHILLS](http://GODIRECTMINIBUS.COM.AU/ADELAIDEHILLS)  
E: [BOOKINGS@GODIRECTMINIBUS.COM](mailto:BOOKINGS@GODIRECTMINIBUS.COM)

# PREFERRED SUPPLIERS EXT.

## EVENT STYLING

### **BUBBLEWRAP EVENTS**

CONTACT: SAM SMITH  
P: 0419 601 688  
W: BUBBLEWRAPEVENTS.COM.AU

### **POTICHE WEDDING FAVOURS**

P: 0409 362 092  
W: WWW.POTICHE.COM.AU  
E: HELLO@POTICHE.COM.AU

## LINEN / DECORATIONS

### **OLYMPIC PARTY HIRE**

P: 08 8346 5545  
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### **BUBBLEWRAP EVENTS**

CONTACT: SAM SMITH  
P: 0419 601 688  
W: BUBBLEWRAPEVENTS.COM.AU

## AUDIO / VISUAL / LIGHTS

### **BUBBLEWRAP EVENTS**

CONTACT: SAM SMITH  
P: 0419 601 688  
W: BUBBLEWRAPEVENTS.COM.AU

## PHOTOBOOTH

### **OPEN PHOTOBOOTH**

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### **OLYMPIC PARTY HIRE**

P: 08 8346 5545  
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E: INFO@OLYMPICHIRE.COM.AU


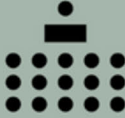
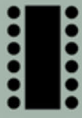




### **IN THE BOOTH**

Ph: 0466 525 690  
W: INTHEBOOTH.COM.AU





# 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

# BOOKING FORM

## GENERAL INFORMATION

Date of Event:

Do you require a tax invoice?

Yes ☐

No ☐

Email: [functions@thehausgroup.com.au](mailto:functions@thehausgroup.com.au)

Phone: (08) 8398 8994

Fax: (08) 8388 7531

## BOOKING DETAILS

Booking Name:

Contact Name:

Address:

State:

Postcode:

Contact Number:

Email:

Number of Guests:

Requested Time:

Menu requests or special needs (including dietary requests):

Please specify medical allergies or dietaries below

## CREDIT CARD AUTHORIZATION DETAILS

☐ Visa

☐ MasterCard

☐ Amex (1.99% surcharge)

Cardholder's Name:

Card Number:

Expiry Date:

CCV:

AMEX 4 Digit Code:

## BANKING DETAILS

BSB: 015-367

Acc Number: 200648194

Acc Name: The Haus-Hahndorf

By signing this Booking Form, I agree with the booking Terms and Conditions.

Date:

Signature of card holder:

If returning via PDF format please just print your full name.



# 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](mailto: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.