



FUNCTIONS & EVENTS PACK 2026/27

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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, 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.



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**
- **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

\$28.50pp

ONE OF THE FOLLOWING PER PERSON:

MAPLE & CHIA PORRIDGE [VE]

K.I. rolled oats with maple, chia & almond milk topped with Biscoff crumb, caramelised banana & fresh seasonal fruit [contains nuts & seeds]

AVOCADO SMASH [V]

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

BUTTERMILK PANCAKE STACK

Triple stack buttermilk pancakes with cinnamon spiced apple compote, sticky caramel sauce, walnut & oat crumble, vanilla ice-cream [contains nuts]

BACON AND EGGS

Hahndorf double smoked bacon, feather&PECK eggs (poached, fried or scrambled) on artisan sourdough with Haus made tomato chutney

EGGS FLORENTINE [V]

feather&PECK poached eggs, sautéed spinach & hollandaise sauce on artisan sourdough [contains seeds]

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 \$39.50pp

TO START

THE HAUS GRAZING BOARD *(serves 4)*

Barossa Fine Foods assorted smallgoods including pork & fennel salami, leg ham & saltbush crusted smoked beef, Haus whipped feta dip, marinated olives, farmhouse brie, Barossa Valley goat's cheese, lavosh crackers, quince paste, seasonal fruits and nuts [contains nuts]

TO FOLLOW

MARGHERITA PIZZA [V, VEO, GFO] Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil, extra virgin olive oil and fior de latte on a tomato base

HAUS HAWAIIAN PIZZA [GFO] Wood smoked Hahndorf leg ham, Australian pineapple & mozzarella cheese on tomato base

HERBIVORE PIZZA [V, VEO, GFO] Roasted pumpkin, semi dried tomatoes, feta, basil pesto, rocket & mozzarella cheese

HAUS FLAMMKUCKEN PIZZA [GFO] Rhine potatoes, onions, Hahndorf double smoked bacon & mozzarella cheese on a creme fraiche & mustard base with spring onion & dill gherkin

HAUS MEATLOVERS PIZZA [GFO] Roasted pork belly, slow cooked lamb shoulder, Hahndorf double smoked bacon, BBQ chicken, onion and mozzarella cheese on a smoky BBQ sauce base

TANDOORI CHICKEN PIZZA [GFO, ALT V] Tandoori chicken on a curry base with onion, grilled capsicum, mozzarella cheese, mint yoghurt, cucumber & fresh coriander

HAUS SUPREME PIZZA [GFO] Mount Pleasant Butcher pork and fennel salami, wood smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese



PREMIUM CANAPE MENU

5 CHOICES | \$35.50pp
7 CHOICES | \$45.50pp

SERVED HOT

MINI PUMPKIN & GOAT CHEESE ARANCINI

With sugo sauce, Parmesan, and crisp basil

SELECTION OF DUMPLINGS

Steamed and fried, served with soy & sesame sauce, fresh coriander, and spring onion

MARINATED BEEF SKEWERS

With peanut satay sauce, sesame seeds, and micro herbs

GOURMET MINI PIES [ALT V]

Served with tomato chutney

PEKING DUCK SPRING ROLLS

With sweet soy dipping glaze

CRISPY CHICKEN BITES

Served with aioli and fresh lemon

CRUMBED PRAWN CUTLETS [I]

With garlic aioli

SERVED COLD

COFFIN BAY OYSTERS [GF] [A]

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

HARRIS SMOKEHOUSE OCEAN SALMON [A]

Served with Lenswood apple remoulade on seeded lavosh

SMOKED BEEF BRUSCHETTA

Tomato salsa, balsamic glaze, and grated Parmesan on toasted baguette

WHIPPED FETTA

Served with roasted balsamic strawberry, honey, and toasted crushed pistachio on toasted baguette

MINI CAPRESE SKEWER

Cherry tomato, bocconcini, salami, and olives with balsamic glaze

CURRY CRAB TART [A]

Finished with mango salsa and micro herbs

DESSERT

CHOCOLATE GANACHE TART [V]

Haus Belgian chocolate ganache tart topped with pistachio crumb and flake of salt

WHITE CHOCOLATE GANACHE TART

Haus white chocolate ganache tart with freeze-dried raspberry and lemon zest

FRUIT CUSTARD TART

Creamy Custard filling topped with seasonal fresh fruit with a sweet crispy pastry shell

BELGIAN CHOCOLATE BROWNIE BITES

Topped with salted caramel and hazelnut crumb



SUBSTANTIAL CANAPE MENU

4 PREMIUM & 2 SUBSTANTIAL CANAPES | \$61pp
8 PREMIUM & 2 SUBSTANTIAL CANAPES | \$81pp

6 PREMIUM & 2 SUBSTANTIAL CANAPES | \$71pp
+ ADDITIONAL SUBSTANTIAL CANAPE | \$18.50pp

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

PLEASE SELECT 2 OPTIONS

SUBSTANTIAL CANAPES

SLOW COOKED AND WOOD SMOKED 12-HOUR WAGYU BRISKET

on a brioche slider with BBQ sauce and slaw

BEER BATTERED NZ BLUE GRENADE [I]

served with chips and garlic aioli

SOUTHERN FRIED CHICKEN SLIDER

served with pickle chipotle slaw

MUSHROOM RAGU RIGATONI PASTA

with spinach, onion, olive, and parmesan cheese

THAI CHICKEN RED CURRY

served with jasmine rice & coriander

THAI BEEF SALAD WITH HERBS

peanut crumble, lime and fish sauce dressing

MINI BANH MI WITH CRISPY PORK BELLY

pickled carrot, cucumber, fresh coriander, whole egg mayonnaise,
and soy

SALT & PEPPER SQUID [A]

with Asian salad

HAUS MINI HOT DOG

with Vienna sausage, sweet mustard pickle,
cheddar cheese, and sauerkraut on a brioche bun

ROCKET & PARMESAN SALAD

rocket, parmesan, orange, fennel, herbs, maple &
mustard dressing



SHARED PLATTERS

2 COURSES | \$81pp
3 COURSES | \$96.50pp

ENTREE *(select 2)*

PLOUGHMANS - 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] [I]

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

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

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 [GF]

AUTHENTIC BUTTER CHICKEN with saffron pilaf rice & fried shallot

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

SIDES *(select 2)*

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] [GF]

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

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

DESSERT BAR

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 local seasonal produce

ASSORTED MACAROONS

HAUS MENU

TO START

THE HAUS GRAZING BOARD *(serves 4)*

Barossa Fine Foods assorted smallgoods including pork & fennel salami, leg ham & saltbush crusted smoked beef, Haus whipped feta dip, marinated olives, farmhouse brie, Barossa Valley goats cheese, lavosh crackers, quince paste, seasonal fruits and nuts

MAIN *(select 5)*

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

Szechuan salt & pepper squid with an Asian salad, fresh herbs, sweet chilli dressing, peanut shallot crumble, fresh lemon & aioli [contains nuts & seeds]

PAN SEARED ATLANTIC SALMON [A,GF]

Atlantic salmon served on a bed of butter braised cabbage, green peas & pancetta with capers, dill creme fraiche and parsley oil

SMOKED KASSLER PORK CHOP [GF]

Hahndorf cured & double smoked middle loin pork chop, flame grilled

TRIO OF WURST [GF]

Chef's selection of German specialty Mount Pleasant butcher & Barossa Fine Foods bockwurst, bratwurst & cheese kransky

350G CHICKEN SCHNITZEL [ALT GF]

Crumbed chicken breast with sage & onion served with Haus fries and leafy salad

300G VIENNA PORK SCHNITZEL

Free range pork tenderloin crumbed, served with Haus fries and leafy salad

DESSERT *(select 1)*

WARM APPLE STRUDEL with chantilly cream & fresh berries

STICKY DATE PUDDING with brandy caramel sauce & mascarpone cream



2 COURSES | \$47.50pp
3 COURSES | \$62.90pp

STRATHALBYN 'GOLD' LAMB SHANK [GF]

Lamb shank braised in a rosemary, tomato and red wine sauce served with steamed greens, creamy potato mash, crisp parsnip chip garnish

FISH & CHIPS (2 PC) [ALT GF] [I]

Choose from either German beer battered, crumbed or grilled NZ Blue Grenadier fillets served with Haus fries, leafy salad, fresh lemon & aioli

HAUS BEEF BURGER

Herbed beef patty topped with cheddar, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served on a brioche bun with Haus fries [contains sesame seeds]

VEGETARIAN PAPPARDELLE [V, GFO]

Pappardelle pasta tossed with mushrooms, olives & Spanish onion in a romesco sauce with toasted almonds, creme fraiche, parmesan and basil [contains nuts]

PROSCIUTTO WRAPPED CHICKEN BREAST

With chargrilled broccolini, smoked pumpkin puree & tarragon cream

300G PORTERHOUSE STEAK [GF] *(extra \$10pp)*

Cooked medium and served with creamy potato mash, vine trussed tomatoes, green beans 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 - MINIMUM OF 20 PEOPLE

Guest Choice - 2 courses \$76pp | 3 courses \$91.50pp | add extra choice \$5.50pp, per course

Alternate Drop - 2 courses \$71pp | 3 courses \$81pp | add extra choice \$5.50pp, per course

Ciabatta dinner rolls and butter for tables are included
add steamed vegetables \$4.5pp | add Garden Salad \$4.5pp

SELECT 2 DISHES PER COURSE

ENTREE (*cold options*)

DOZEN COFFIN BAY OYSTERS [GF] [A]

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

DUTCH BEEF CARPACCIO [GF]

with aioli, diced shallots, fresh herbs and fried capers

HARRIS COLD-SMOKED SALMON [GF] [A]

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*)

CONFIT DUCK LEG [GF]

with sauteed bokchoy and cherry sauce

PAN-FRIED SCALLOPS [GF] [I] 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 [A]

served with crispy wonton and peanut sauce

FIVE SPICE DUCK BREAST

served with sauteed Asian greens and sweet soy dressing

MAINS

PAN SEARED ATLANTIC SALMON [GF] [A]

Atlantic Salmon served on a bed of buttered braised cabbage, green peas & pancetta with capers, dill creme fraiche and parsley oil

ROSEMARY LAMB SHANK [GF]

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

PUMPKIN & ASPARAGUS RISOTTO [V]

cooked with white wine, pumpkin, asparagus, broccolini, carrot, onion, fresh thyme and parmesan cheese

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 [GF]

from Fleurieu Peninsula served with pea & mint risotto and Haus jus

CRISPY SKIN BARRAMUNDI [GF] [I]

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

MSA PRIME BEEF FILLET MIGNON [GF]

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

MSA 120 GRAIN FED SCOTCH FILLET [GF]

served with potato mash, char-grilled broccolini and red wine jus

300G PORTERHOUSE STEAK [GF]

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

PREMIUM PLATED MENU - MINIMUM OF 20 PEOPLE

Guest Choice - 2 courses \$76pp | 3 courses \$91.50pp | add extra choice \$5.50pp, per course

Alternate Drop - 2 courses \$71pp | 3 courses \$81pp | add extra choice \$5.50pp, per course

PLEASE SELECT 2 DESSERTS OR CHEESE PLATTER

DESSERT (*cold option*)

CHOCOLATE MARQUEISE served with chilli and peanut praline, Haus made honeycomb

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

DESSERT (*hot option*)

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

CHEESE PLATTER (*serves 4 - 5*)

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

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



HAUS GRAZING TABLES

STARTER PACKAGE

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 - \$420
30 people - \$624
40 people - \$832
50 people - \$1045
60 people - \$1258



LAVISH PACKAGE

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 - \$629
30 people - \$943
40 people - \$1258
50 people - \$1573
60 people - \$1887

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

3 hours \$44.90pp | 4 hours \$55.5pp | 5 hours \$65.90pp | 6 hours \$74.5pp

NV Alpha Boz & Dice 'Tarot' Prosecco, McLaren Vale,

SA Haus Sauvignon Blanc, *Multiple Regions*

Haus Shiraz, *Multiple Regions*

Lobo Orchard Apple Cider - 5.0% abv

Hahn Super Dry - 4.6% abv

Mismatch Session Ale - 4.0% abv

Haus Easy Ale - 3.5% abv

Post Mix Soft Drinks

DELUXE PACKAGE

3 hours \$55.5pp | 4 hours \$65.90pp | 5 hours \$76.5pp | 6 hours \$85.50pp

CHOICE OF 4 WINES:

NV The LANE 'Lois' Blanc de Blanc, *Adelaide Hills*

Paracombe Pinot Gris, *2025, Adelaide Hills*

Wilson Watervale Riesling, *2025, Clare Valley*

Longview Whippet Sauvignon Blanc, *2025, Adelaide Hills*

Longview Rosato, *2025, Adelaide Hills*

Mt Bera Pinot Noir, *2024, Adelaide Hills*

Hentley Farm 'Villain & Vixen Shiraz', *2025, Barossa Valley*

Gemtree Tempranillo, *2025, McLaren Vale*

Majella 'The Composer' Cabernet Sauvignon, *2022, Coonawarra*

Two full strength tap beers*

One mid strength tap beer*

Cider on tap

Soft drinks

*excludes German & Imported



PREFERRED SUPPLIERS CONT.

EVENT STYLING

BUBBLEWRAP EVENTS

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

POTICHE WEDDING FAVOURS

P: 0409 362 092
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LINEN / DECORATIONS

OLYMPIC PARTY HIRE

P: 08 8346 5545
W: OLYMPICPARTYHIRE.COM.AU
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BUBBLEWRAP EVENTS

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

AUDIO / VISUAL / LIGHTS

BUBBLEWRAP EVENTS

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PREFERRED SUPPLIERS

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W: LUKESIMONPHOTOGRAPHY.COM

NOAH'S WAY PHOTOGRAPHY

PH: 0447 117 260

W: NOAHSWAYPHOTOGRAPHY.COM.AU/

FLORIST

DREAM BLOOMS

CONTACT: EMMY

P: 0402 908 006

W: EMMY@DREAMBLOOMS.COM.AU

ADELAIDE HILLS FLORIST

P: 08 8398 3150

W: ADELAIDEHILLSFLORIST.COM.AU/WEDDINGS

E: INFO@AHFLORIST.COM.AU

ENTERTAINMENT

JAZZ IT UP

CONTACT: NATALIA

P: 0425 381 840

E: EVENTSWITHJAZZITUP@GMAIL.COM

ACCOMMODATION

THE HAUS STUDIOS

P: 8388 7555

W: [HTTPS://HAUSHAHNDORF.COM.AU/ACCOMMODATION/](https://HAUSHAHNDORF.COM.AU/ACCOMMODATION/)

E: BOOKINGS@HAUSSTUDIOS.COM.AU

REISEN HOTEL

P: 1300 734 736

W: [HTTPS://REISENHOTEL.COM.AU/](https://REISENHOTEL.COM.AU/)

E: STAY@REISENHOTEL.COM.AU

MINI-BUS TRANSPORT

DES'S MINIBUS

P: 13 33 77

W: DESSMINIBUS.COM.AU

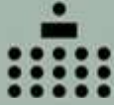
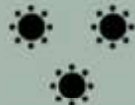
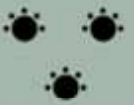
GO DIRECT

P: 0406 959 994

W: GODIRECTMINIBUS.COM.AU/ADELAIDEHILLS

E: BOOKINGS@GODIRECTMINIBUS.COM

ROOM SET UP & 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 Phone: (08) 8396 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: 015-357 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 P.O. format please 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. 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 12.5% Surcharge on all the food and beverage final bill on Sundays & Public Holidays. If payment is made by card, surcharge will apply.

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 \$7pp.
Corkage is available by arrangement. Corkage fee of \$25 per 750ml. 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.