



Haus

RESTAURANT

CONFERENCE INFO PACK

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WELCOME TO OUR HAUS

Janine Dunn, our Conference & Events Manager at The Haus, brings over 20 years of industry experience, along with a wealth of knowledge, precision and creativity.

Her expertise spans everything from large-scale conferences and executive retreats to product launches, workshops and team-building experiences.

Working closely with each client from initial concept to final delivery, Janine ensures every detail is thoughtfully considered and seamlessly executed. From selecting the ideal event space and coordinating tailored menus to arranging accommodation and technology, she makes planning feel effortless.

Together with The Haus' flexible facilities, award-winning dining and warm Hills hospitality, Janine delivers memorable events that align with your objectives and exceed expectations.



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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.



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



<https://haushahndorf.com.au/accommodation/>



<https://reisenhotel.com.au/>



<https://thehahndorflodge.com.au/>



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

\$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, 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 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 & 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 cup per person]
or a Glass of Juice (Orange, Apple or Pineapple)



FULL BREAKFAST BUFFET

\$39.9pp

HOT FOOD

SCRAMBLED EGGS
BREAKFAST SAUSAGES
SLOW ROAST TOMATOES
DOUBLE SMOKED BACON
HASH BROWNS
TOASTS SERVED WITH BEERENBERG CONDIMENTS

COLD FOOD

FRESHLY BAKED DANISH PASTRIES SERVED WITH
BEERENBERG CONDIMENTS
CHEF'S SELECTION OF 2 BREAKFAST CEREALS SERVED
WITH LOW FAT, FULL CREAM & SOY MILK
HAUS GRANOLA
BOWL OF PLAIN & FRUIT YOGHURTS
SEASONAL SLICED FRUITS

BEVERAGES

JUGS OF ORANGE & APPLE JUICE
TEA & FRESHLY BREWED COFFEE STATION
[ADD \$3 PER PERSON FOR 1 ESPRESSO COFFEE PER
PERSON]



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

\$21pp - select 2 options

SAVOURY

MINI HAM & CHEESE CROISSANT

Buttery, flaky pastry with melted cheese and ham

MINI BACON & EGG SLIDER

Soft roll, crispy bacon, scrambled egg, tomato chutney & rocket

MINI GOURMET PIES & SAUSAGE ROLLS

Golden pastry, savoury filling & tomato sauce

MINI COCKTAIL SPRING ROLL

with soy glaze, crisp pastry

MINI QUICHE LORRAINE

Classic egg, bacon, and cheese quiche

MINI SPINACH & FETA PASTIZZI [V]

Vegetarian, flaky pastry with creamy filling

MINI CHEESEBURGERS

Lettuce, Angle Bay beef patty, cheese & Haus made burger sauce

MINI CAPRESE SKEWER

Cherry tomato, bocconcini, basil, drizzled balsamic glaze

\$21pp - select 2 options

SWEET

HAUS-MADE BANANA LOAF SERVED WARM WITH HONEY BUTTER [V]

YOGHURT, BERRY COMPOTE AND GRANOLA JAR [V]

MINI RASPBERRY & WHITE CHOCOLATE TARTLET

MINI CHOCOLATE BROWNIE BITE

SEASONAL FRESH FRUIT CUP

MINI PISTACHIO & CHOCOLATE GANACHE TART

SCONE WITH JAM AND CREAM

MINI DANISH PASTRIES

MINI LEMON DRIZZLE CAKE BITE

TEA & FRESH COFFEE STATION

(1 espresso coffee cup per person | add \$5pp)



THE WORKING LUNCH

FROM \$30pp (+\$5 FOR EXTRA OPTION)

LUNCH OPTIONS *(select 2)*

SLIDERS OR WRAPS *(choose any 2 fillings)*

- Smoked ham leg, Swiss cheese, tomato, lettuce, mustard & onion jam
- Grilled chicken, tomato, avocado, cos lettuce, parmesan & Caesar dressing
- Mediterranean vegetarian – pesto, rocket, roasted pumpkin, sundried tomato & feta
- Smoked salmon, dill crème fraiche, rocket & pickle onion
- Wagyu brisket, Swiss cheese, dill gherkin, caramelised onion & lettuce
- Roast Pork with Asian slaw & Vietnamese dressing

GOURMET PIZZAS

Chef's selection of freshly baked gourmet pizzas

MINI HAUS HOT DOGS

Sweet pickle mustard, cheddar cheese & sauerkraut

SIDES *(select 2)*

ADELAIDE HILLS GARDEN SALAD

Salad mix, onion, cherry tomato, cucumber and carrot

HONEY ROASTED PUMPKIN, LENTILS, ROCKET, FETA AND MAPLE & MUSTARD DRESSING

GERMAN POTATO SALAD

Chat potato, celery, gherkin, boiled egg, dill, chive & seeded mustard dressing

HAUS POTATO CHIPS

SWEET POTATO CHIPS

BEVERAGES *(included)*

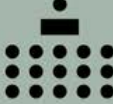
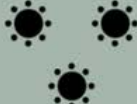
JUGS OF SOFT DRINK

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 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

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.