

Haus

CATERING

CONFERENCES



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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.

The Haus Group specialise in creating a truly memorable conference experience for you and your guests, with exceptional dining and accommodation options - all 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 level of food and service to all our customers.

Our extremely flexible venue spaces cater for all conferences - small, medium or large. We also offer exclusive on-site and off-site experiences and team building activities. Ask our team about the extensive list of Adelaide Hills experiences we can offer your group!

Offering one single point-of-contact, we can meticulously plan and deliver your next conference. Take in the beauty of the Adelaide Hills and rest easy, knowing that your accommodation, dining, venue space and leisure activities will all be managed by our experienced team.



Please Note: This pack is intended as a guide in planning your conference, our professional and friendly team understand that each client's needs are different, so we will work closely with you to design a tailor-made package 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 conference 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!

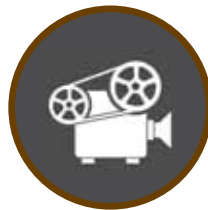
*Room Hire Applies



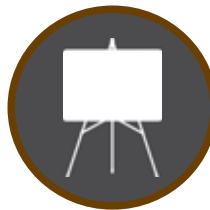
FREE WIFI



FREE ON-SITE
PARKING



STATE-OF-THE-ART
AV EQUIPMENT



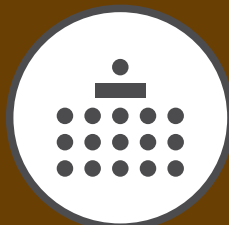
WHITEBOARD
+ FLIPCHART



ROOM CONFIGURATIONS



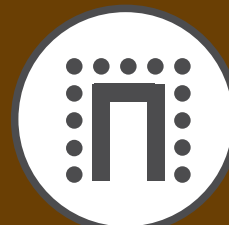
BANQUET



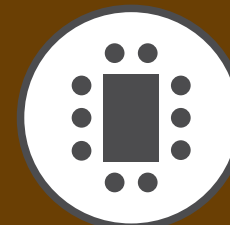
THEATRE



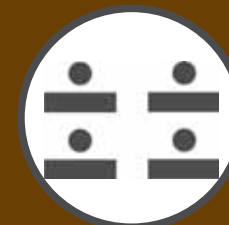
CABARET



U-SHAPE



BOARDROOM



CLASSROOM

THE STUDIOS BY HAUS



Set back off the Main Street in a landscaped garden, these four and a half star rated studio apartments include a self-catering kitchen (two-stove cook-top, kettle, toaster and microwave), complimentary tea and coffee, mini-fridge, table setting for four, flat-screen TV with 30 complimentary Foxtel channels, secure private parking and complimentary Wi-Fi.

Room Types:

- One Bedroom Studios (1 King or 2 Singles)
- Two Bedroom Studios



FREE WIFI



ON-SITE
PARKING



FOXTEL



DINING



LAUNDRY
FACILITIES



UNIONPAY



THE MANNA BY HAUS



Tucked away on the Main Street of Hahndorf, these four and a half star rated rooms contain a kitchenette (kettle, toaster and microwave), complimentary tea and coffee, mini-fridge, flat-screen TV with complimentary Foxtel channels and complimentary Wi-Fi.

Room Types:

- Superior Queen (1 Queen)
- Superior King (1 King)
- Executive Room (1 King)
- Executive Family Room (1 King + 2 Single Trundles on request)
- Spa Indulgence Suites (1 King + Spa + Balcony)



FREE WIFI



ON-SITE
PARKING



FOXTEL



DINING



LAUNDRY
FACILITIES



UNIONPAY



THE LODGE BY HAUS



The Lodge By Haus is located off the Main Street behind the Hahndorf Inn Hotel surrounded by a tranquil garden setting.

Our 4 star rated accommodation rooms contain a kitchenette (kettle, toaster and microwave), complimentary tea and coffee, mini-fridge, flat-screen TV with complimentary Foxtel channels and complimentary Wi-Fi.

Room Types:

- Standard Rooms (1 Queen/Double + 1 Single)
- Poolside Rooms (1 Queen)



FREE WIFI



ON-SITE
PARKING



SWIMMING
POOL



DINING



LAUNDRY
FACILITIES



UNIONPAY



LOCAL ACTIVITIES

Let us help turn your conference into an experience



FULL DAY DELEGATE

FROM \$72.00 PER PERSON PER DAY

Start Times From: 8:30am

Finish Times Till: 5:00pm

INCLUDES

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

**Room hire not included in price per person*

HALF DAY DELEGATE

FROM \$51.00 PER PERSON PER DAY

Start Times From: 8:30am

Finish Times Till: 5:00pm

INCLUDES

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

**Room hire not included in price per person*

HAUS BREAKFAST

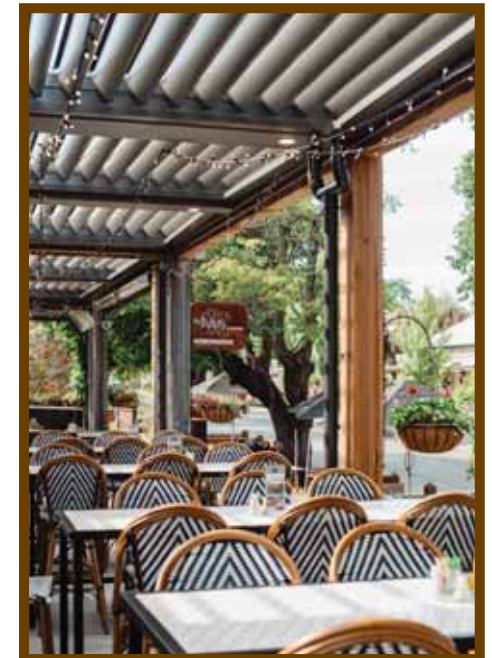


BREAKFAST

\$26.9 PER PERSON

ONE OF THE FOLLOWING PER PERSON:

- **HAUS PROTEIN PORRIDGE [ALT GF, V]** - A healthy mix of oats, quinoa, cashews, walnuts, linseeds and honey cooked with coconut milk & a hint of rosewater served with fresh fruits, berry compote & pistachios [contains nuts]
- **AVOCADO SMASH [V]** - Smashed avocado, Yarra Valley feta, beetroot hummus, poached eggs, fresh coriander, mint & shaved radish salad, toasted nuts & dukkah on SheOak Bakery Wheat Sourdough [contains nuts]
- **BUTTERMILK PANCAKE STACK** - Triple stack buttermilk pancakes with white chocolate & vanilla bean sauce, berry compote, fresh berries, mascarpone & macadamia crunch [contains nuts]
- **BACON AND EGGS** - Hahndorf double smoked bacon & free range eggs cooked to your liking on thick cut SheOak Bakery Wheat Sourdough bread.
- **EGGS FLORENTINE [V]** - Free range poached eggs, sautéed spinach & Haus made hollandaise on SheOak Bakery Wheat Sourdough toast
- Add - Hahndorf double smoked bacon
- Add - Max Noske & Son double smoked ham
- **ORGANIC SOURDOUGH TOAST (2 PCS)** - Add Vegemite or Beerenberg jam.



HIGHLIGHTS



TEA+COFFEE



COLD
OPTION



HOT
OPTION

MORNING / AFTERNOON TEA



AVAILABLE
ALL DAY+NIGHT

FROM \$21 / PERSON

PLEASE SELECT 2 OPTIONS

SAVOURY

- Assorted Mini Ham & Cheese and Tomato & Cheese Croissants
- Haus Dips with Chargrilled Pita Bread
- Gourmet Cheese Platter
- Mini Quiche
- Peking Duck Spring Rolls
- Mini Gourmet Pies & Sausage rolls served with tomato sauce
- Assorted Haus-made Finger Sandwiches
- Mini Bacon & Eggs Sliders

SWEET

- Haus-made Banana Loaf served warm with Honey Butter [V]
- Yoghurt, Berry Compote and Granola 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

BEVERAGES

- Tea & freshly brewed coffee station [add \$4 per person for 1 espresso coffee per person]



HIGHLIGHTS



VEGETARIAN
OPTION



VEGAN
OPTION



GLUTEN FREE
OPTION



MEAT

THE WORKING LUNCH



AVAILABLE
ALL DAY+NIGHT

FROM \$30 / PERSON

PLEASE SELECT 2 LUNCH OPTIONS

- Baguettes [Choice Of 2 Fillings]:
- Wraps [Choice Of 2 Fillings]:
- - Leg ham, Cheese and Tomato with Mustard
- - Smoked Salmon, Cucumber, Aioli and Rocket
- - Grilled Chicken, Avocado, Lettuce and Whole Egg Mayonnaise
- - Tuna, Cucumber, Spring Onion and Mayonnaise
- - Chicken Caesar, Cos Lettuce, Parmesan and Boiled Eggs
- - Tandoori Chicken, Raita and Frilly Lettuce
- - Mediterranean Vegetarian, pesto, spinach, pumpkin, sundried tomato, fetta
- Gourmet Pizzas
- Pumpkin, Sage and Parmesan Arancini served with aioli
- Gourmet Sliders – Pulled pork and/or Pulled Chicken
- Salt & Pepper Squid with Lemon Aioli
- Soup of the day with Ciabatta Bread
- Pizza Pockets / Pizza Bites

PLEASE SELECT 2 SIDES

- Haus Caesar Salad
- Honey Roasted Pumpkin & Lentil Salad [GF]
- German-Style Potato and Bacon Salad
- Adelaide Hills Garden Salad [GF]
- Greek Salad
- Haus Coleslaw
- Garlic and Cheese Pizza Bread
- Haus Potato Chips with Aioli
- Adelaide Hills Seasonal Fruit Platter
- Sweet Potato Chips

BEVERAGES

- Jugs of Soft Drink & Juice Included
- If more than 25% of delegates have dietary requests, there will be a \$4 additional charge per dietary*

HIGHLIGHTS



VEGETARIAN
OPTION



VEGAN
OPTION



GLUTEN FREE
OPTION



SEAFOOD




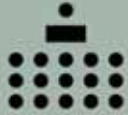



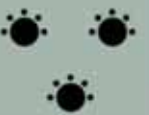

POULTRY



MEAT



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

Should the event be cancelled within 28 days prior to the event start date, no cancellation fee will be charged and a full refund of the deposit will be processed. If the event is cancelled within 14 days of the event start date, no refunds are applicable, and any pre-payments will be obtained. Should the event be cancelled within 7 days of the event start date management reserves the right to charge up to 100% of the total event costs.

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 AMEX a surcharge of 1.99% surcharge will apply.

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.

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

Cake cut and served by chefs with Cream or Coulis, just \$5.00pp.

CORKAGE

Corkage is available by prior arrangement. Corkage fee is \$15.00 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.

WORKPLACE, HEALTH AND SAFETY

It is the responsibility of the client to conform to all related sections of the South Australian Workplace Health and Safety Act, 2012.