



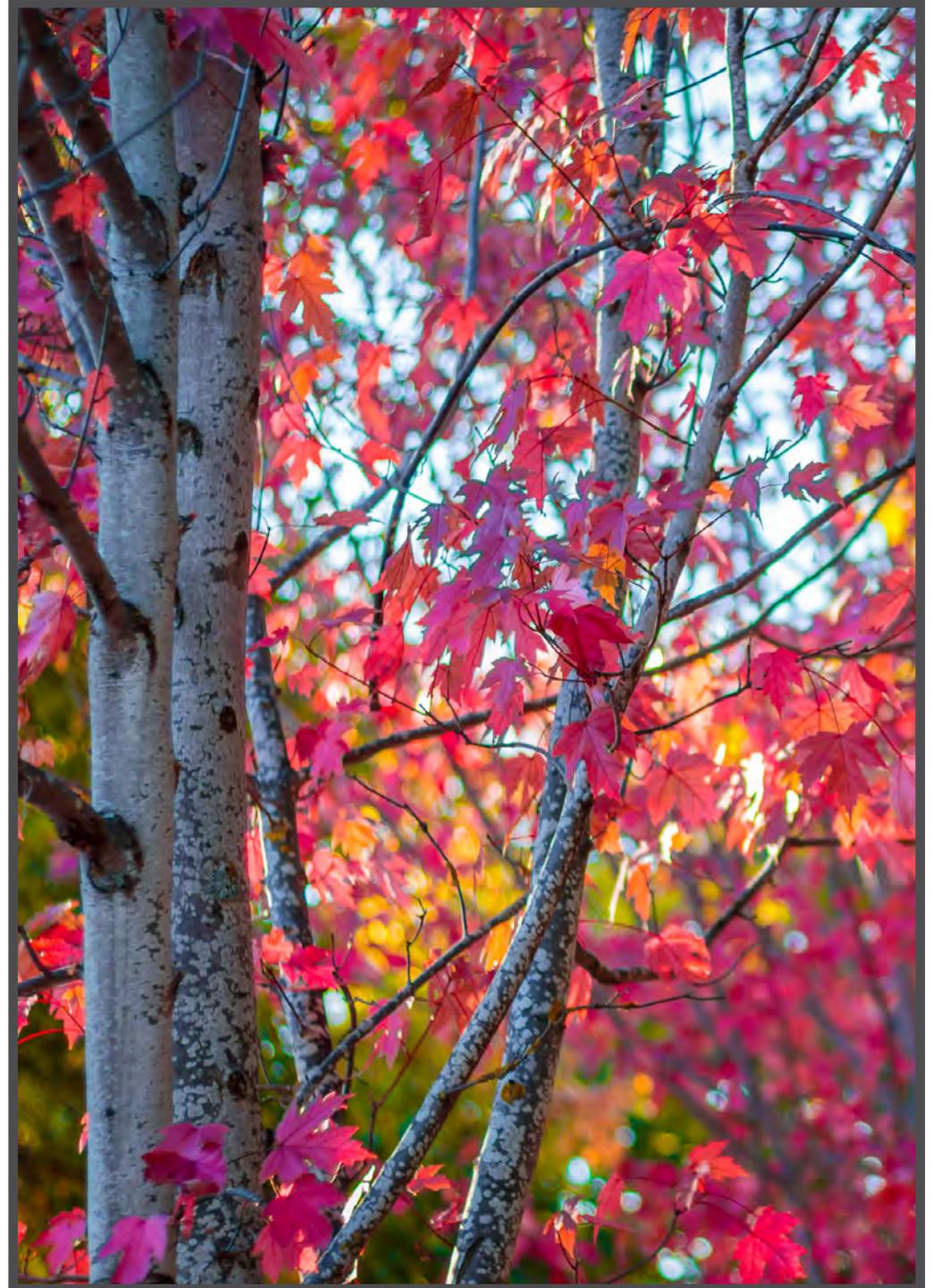
CONFERENCES & EVENTS



Accommodation / Restaurant / Functions / Conferences / Events / Weddings / Off-Site Catering

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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** specialize in creating a truly memorable conference and function 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 and functions - small, medium or large.

We also offer exclusive on-site and off-site experiences and team building activities such as the Art of Sabrage wine experience with **Sidewood Estate**; hands-on animal experiences with **Warrawong Wildlife Sanctuary**; and mushroom foraging and cooking classes with **The Wild Food Huntress!** 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 or function. Take in the beauty of the Adelaide Hills and rest easy, knowing that your accommodation, dining, transport, venue space and leisure activities will all be managed by our experienced team.



Experience a conference or function without the hustle and bustle of the city.
Your delegates are guaranteed to be reinvigorated by the end of their stay.

Please Note: This pack is intended as a guide in planning your conference or event, 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.

EVENT SPACES

The Haus Group have a variety of private spaces that cater for small, medium and large groups.

Overlooking the historic Main Street of Hahndorf, our recently completed state-of-the-art **Conference and Events Centre** is the perfect space for your next conference, wedding reception, birthday celebration, function or any other special event.

The Haus Restaurant also has two interconnecting spaces **The Walnut Rooms** adjacent to the dining room, along with our outdoor terrace area and courtyard.

The Haus Group is the place for all your accommodation, dining and corporate requirements.



CONFERENCE & EVENTS CENTRE

Hidden beneath the leafy canopy that adorns the gorgeous Main Street of Hahndorf, our state-of-the-art Conference and Events Centre is now open! Our brand new venue has the capabilities to hold small, medium and large groups in a variety of flexible configurations.

The space is unlike any other conference and 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!



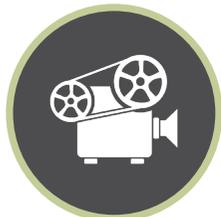
FREE WIFI



FREE ON-SITE PARKING



EXPRESS CHECK IN/OUT



STATE-OF-THE-ART AV EQUIPMENT



VIDEO + CONFERENCE CALL CAPABILITIES



PRIVATE BAR AVAILABLE



CATERED + A LA CARTE MENU OPTIONS

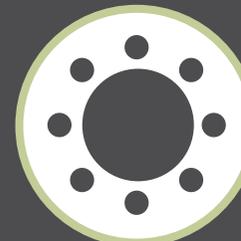


HEALTHY CATERING OPTIONS

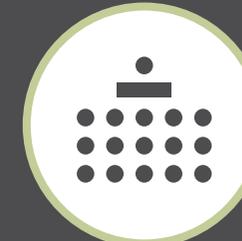


COFFEE + TEA STATION

ROOM CONFIGURATIONS



BANQUET



THEATRE



COCKTAIL

THE 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 all types of business events and private functions.



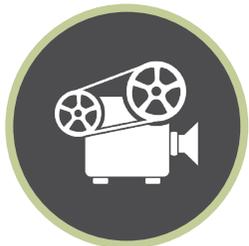
FREE WIFI



FREE ON-SITE
PARKING



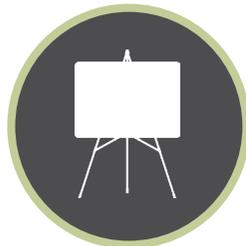
EXPRESS
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AV EQUIPMENT
AVAILABLE



VIDEO + CONFERENCE
CALL CAPABILITIES



WHITEBOARD
+ FLIPCHART



CATERED +
A LA CARTE
MENU OPTIONS



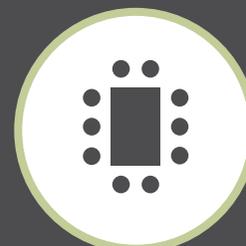
HEALTHY CATERING
OPTIONS



COFFEE + TEA
STATION



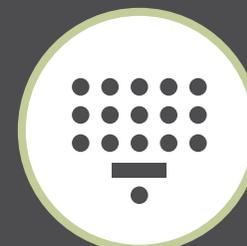
ROOM CONFIGURATIONS



BOARDROOM



U-SHAPE



THEATRE

THE BOARDROOM

Attached to The Manna by Haus is **The Boardroom**. Our Conference & Business Centre is a perfect space for boardroom meetings or small, intimate conferences and workshops. The perfect balance of functionality and Adelaide Hills ambience. Located right in the heart of Hahndorf on the main street, The Boardroom boasts an abundance of natural light with its floor to ceiling windows, complemented by the heritage stone wall.



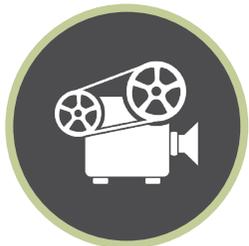
FREE WIFI



FREE ON-SITE
PARKING



EXPRESS
CHECK IN/OUT



AV EQUIPMENT
AVAILABLE



VIDEO + CONFERENCE
CALL CAPABILITIES



WHITEBOARD
+ FLIPCHART



CATERED +
A LA CARTE
MENU OPTIONS



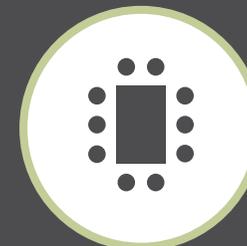
HEALTHY CATERING
OPTIONS



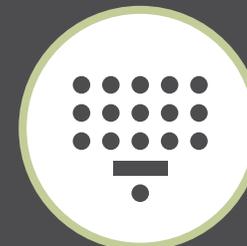
COFFEE + TEA
STATION



ROOM CONFIGURATIONS



BOARDROOM
16 PAX



THEATRE
30 PAX

EXPERIENCES

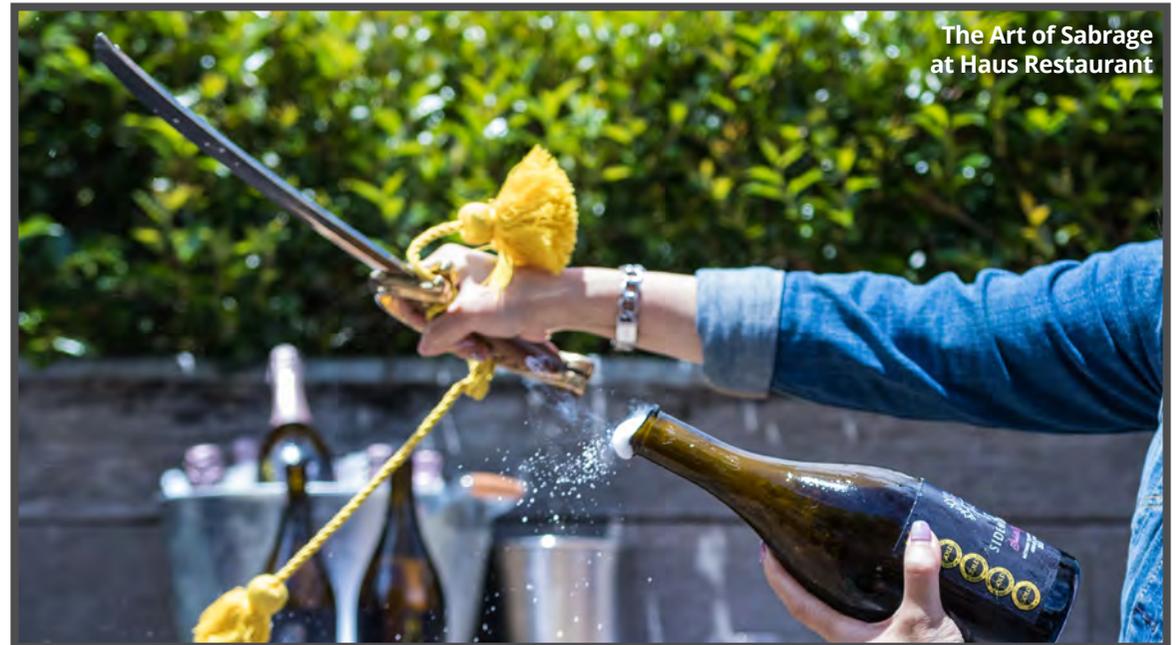
Our relationships with a number of local businesses and suppliers has seen the development of exclusive experiences for our conference and function guests.

Let us help you create a unique and memorable Adelaide Hills experience, leaving a lasting impression on your delegates and guests.



Let us help turn your conference or event into an Experience...

Please contact **Janine Dunn** on (08) 8398 8992 or at janine.dunn@thehausgroup.com.au if you wish to see the full list of experiences that we can offer and their prices.



ACCOMMODATION

The Haus Group is delighted to offer special rates to anyone booking a conference or function. We have three boutique properties to choose from, with a total offering of 85 rooms.

Take advantage of the Haus Restaurant, by incorporating your stay with a bed and breakfast or dinner package.

S
THE STUDIOS

M
THE Manna

L
THE Lodge



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



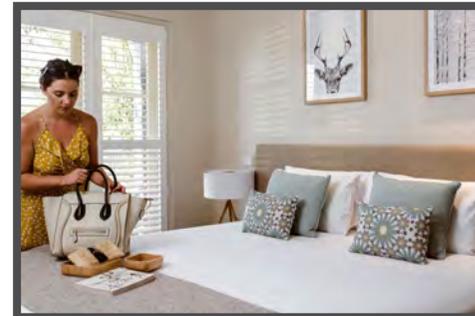
DINING



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 Rooms (1 King or 1 Queen or 2 Singles)
- Executive Rooms (1 King or 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)



SWIMMING
POOL



FREE WIFI



ON-SITE
PARKING



FOXTEL



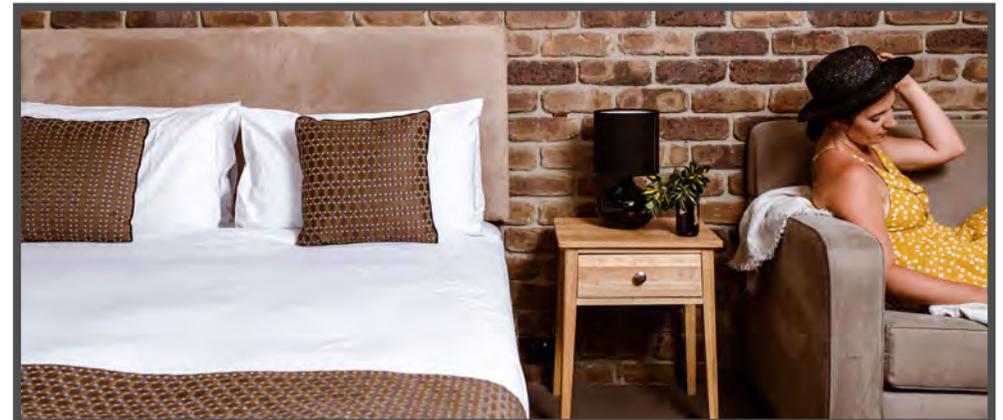
DINING



LAUNDRY
FACILITIES



UNIONPAY



ACCOMMODATION BOOKING TERMS & CONDITIONS

A \$50 pre-authorisation is required on arrival to cover for any extras (either cash or a hold on your credit card). We accept all credit cards (however a 1.99% surcharge is applicable for AMEX & Diners). Cheques are not acceptable unless used to pay advance deposits, allowing time for clearance prior to arrival.

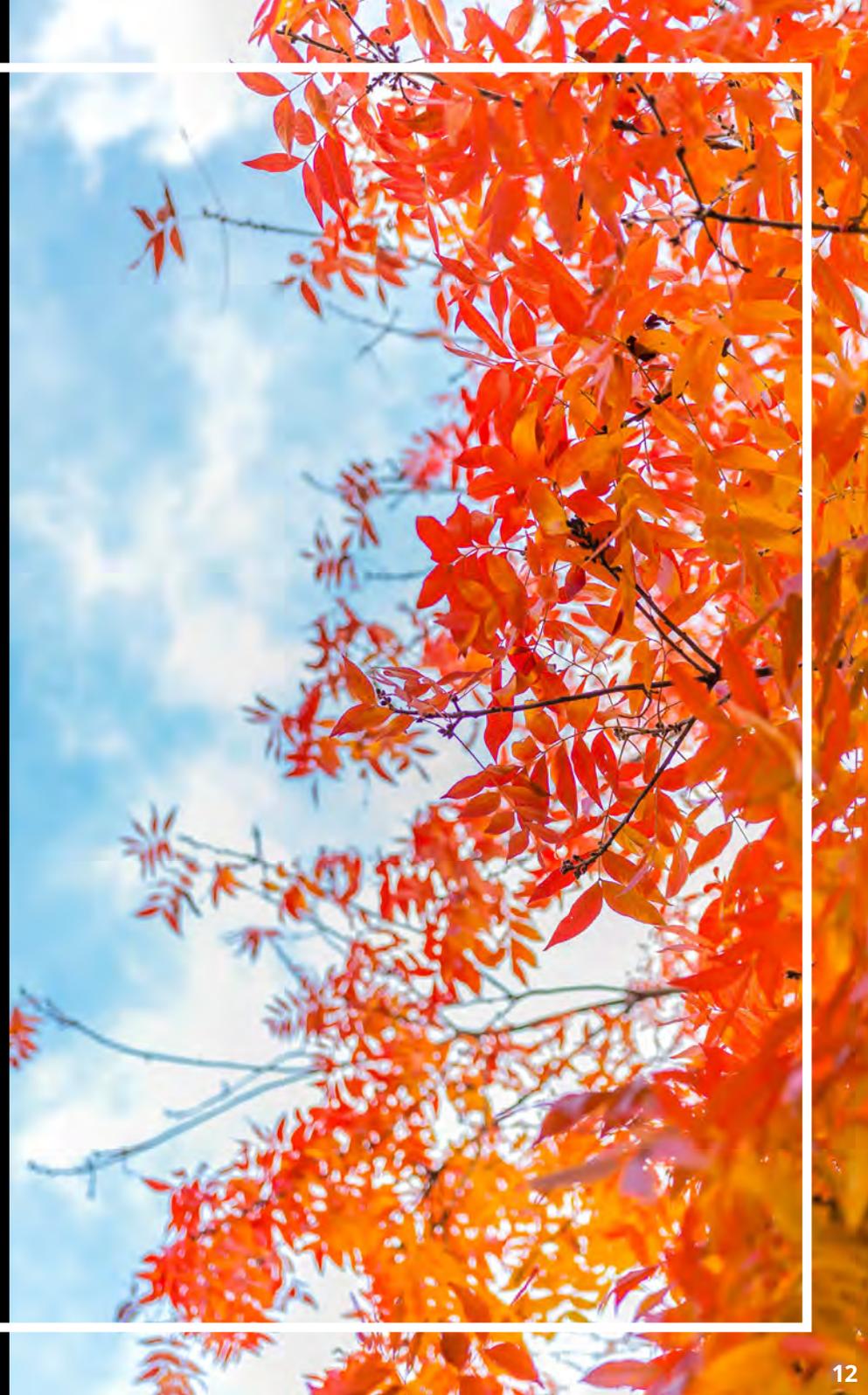
Check in time is 2:00pm and check out is 10:00am (early check-ins and late check-outs cannot be guaranteed). The reception at The Manna by Haus is open from 7:30am till 7:00pm and The Lodge by Haus is open from 12:00pm to 9:00pm.

CANCELLATION

For 20+ rooms, please contact the Conference and Events Manager directly - Janine Dunn (08) 8398 8992 or janine.dunn@thehausgroup.com.au (for further booking details please refer to the Group Terms & Conditions information).

If a cancellation or modification is made 28 days prior, or less, to the arrival date, 50% is retained regardless if one room or all rooms are cancelled. No refunds are applicable for any cancellations or modifications which are made 14 days or less prior to arrival.

We reserve the right to request/retain full amount for any no shows (where the guest does not arrive). If for any reasons beyond our control management need to make amendments to your booking, we reserve the right to offer a suitable alternative.



CATERING OPTIONS

Haus Restaurant's team consists of 80+ highly trained staff, led by Executive Chef - Naman Tyagi and Restaurant Manager - Elle McAlister. Our team will work closely with you to produce that special menu for breakfast, lunch, afternoon and dinner.

We also have all day A La Carte dining available in the Haus Restaurant.

[V] Vegetarian | [VE] Vegan | [GF] Gluten Free | [ALT GF] Alternative Gluten Free Option

Menus subject to change | Vegetarian or dietary alternatives available - arranged prior to event

10% Surcharge on Sundays & Public Holidays | Only 1 account per table - No split payments

Please note: Some catering options require minimum capacities.



CONTINENTAL BREAKFAST



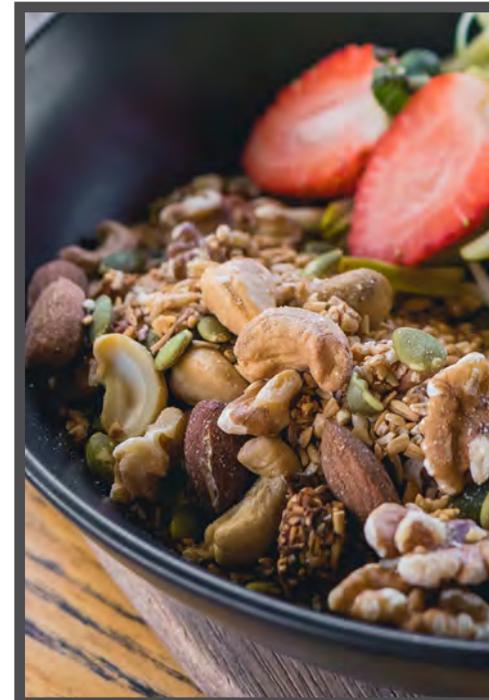
BREAKFAST

FROM \$21 / PERSON

- 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]



HIGHLIGHTS



JUICE



TEA+COFFEE



COLD
OPTION

HAUS \$25 BREAKFAST



BREAKFAST

FROM \$25 / PERSON

ONE OF THE FOLLOWING PER PERSON:

- **HAUS PROTEIN PORRIDGE [VE]** - Healthy mix of linseed, oats, quinoa, cashews, walnuts and honey cooked with almond milk and a hint of rosewater, topped with pumpkin seeds, fresh berries and banana.
- **AVOCADO SMASH [V]** - Haus smashed avocado, shaved radish, Yarra Valley Feta, dukkah, creamed beetroot & poached egg served on toasted organic dark rye bread.
- **THE TRIPLE STACK [V]** - Three pancakes topped with walnuts, warm Adelaide Hills mixed berry compote & Chantilly cream.
- **BREAKFAST PIZZA [ALT GF]** - Hahndorf double smoked bacon, free range egg, Spanish onion, semi dried tomatoes, Swiss brown mushroom, mozzarella cheese & smoky BBQ sauce.
- **BACON AND EGGS** - Hahndorf double smoked bacon & free range eggs cooked to your liking on thick cut Sourdough bread.

BEVERAGES

- Tea & Espresso Coffee [1 espresso coffee per person]

HIGHLIGHTS



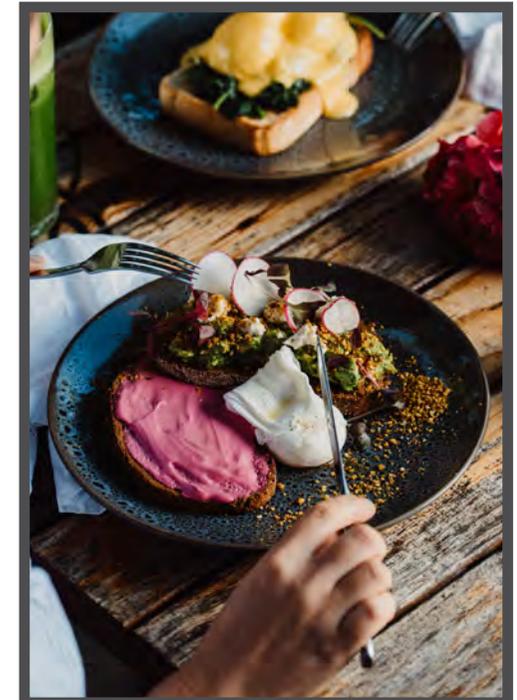
TEA+COFFEE



COLD
OPTION



HOT
OPTION



FULL BUFFET BREAKFAST



BREAKFAST

FROM \$32 / PERSON

HOT FOOD

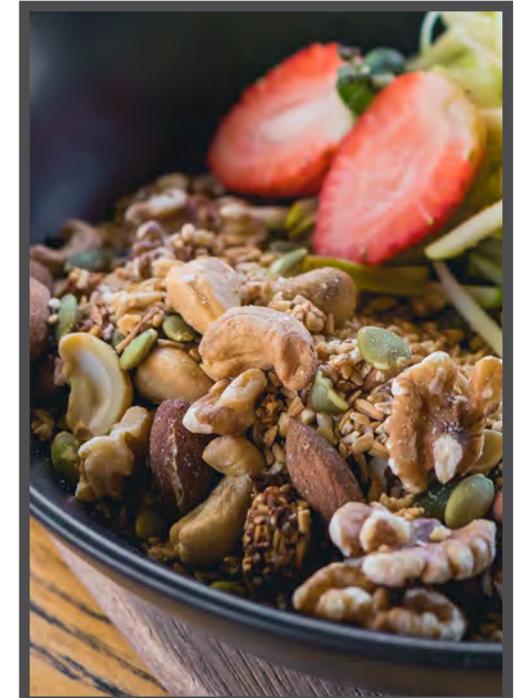
- Scrambled Eggs
- Breakfast Sausages
- Slow Roast Tomatoes
- Double Smoked Bacon
- Hash Browns
- Toasts served with Beerenberg Condiments

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]



HIGHLIGHTS



JUICE



TEA+COFFEE



COLD
OPTION



HOT
OPTION

THE WORKING LUNCH

FROM \$29 / PERSON



AVAILABLE
ALL DAY+NIGHT

PLEASE SELECT 2 LUNCH OPTIONS

- Baguettes or Wraps [Choice of 2 fillings]:
 - Roast beef, Horseradish Cream and Salad
 - 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[Vegetarian and Gluten Free options available on request]
- Gourmet Pizzas
- Sushi
- Pumpkin, Sage and Parmesan Arancini
- Gourmet Sliders
- Roasted Vegetable Frittata
- Salt & Pepper Squid with Lemon Aioli

PLEASE SELECT 2 SIDES

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

BEVERAGES

- Jugs of Soft Drink & Juice Included

HIGHLIGHTS



VEGETARIAN
OPTION



VEGAN
OPTION



GLUTEN FREE
OPTION



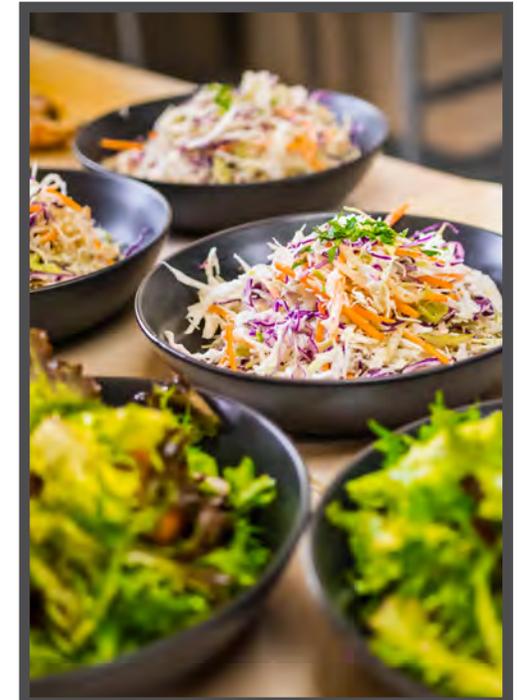
SEAFOOD



POULTRY



MEAT



MORNING / AFTERNOON TEA



AVAILABLE
ALL DAY+NIGHT

FROM \$18 / PERSON

PLEASE SELECT 2 OPTIONS

SAVOURY

- Mini Ham and Cheese Croissants
- Haus Dips with Chargrilled Pita Bread
- Gourmet Cheese Platter
- Mini Gourmet Pies
- Savoury Quiche
- Assorted Haus-made Finger Sandwiches

SWEET

- Haus-made Banana Loaf served warm with Honey Butter [V]
- Fruit and Nut Protein Balls [V]
- Yoghurt and Berry Compote Jars [V]
- Scones with Jam and Cream [V]
- Fresh Fruit Platter [VE]
- Assorted Mini Muffins
- Carrot Cake
- Lemon Curd Tarts
- Mini Chocolate Ganache Tartlets
- Mini Danish Pastries

BEVERAGES

- Tea & freshly brewed coffee station [add \$3 per person for 1 espresso coffee per person]



HIGHLIGHTS



VEGETARIAN
OPTION



VEGAN
OPTION



GLUTEN FREE
OPTION



MEAT

PIZZA GRAZING MENU



AVAILABLE
ALL DAY+NIGHT

FROM \$35 / PERSON

TO START

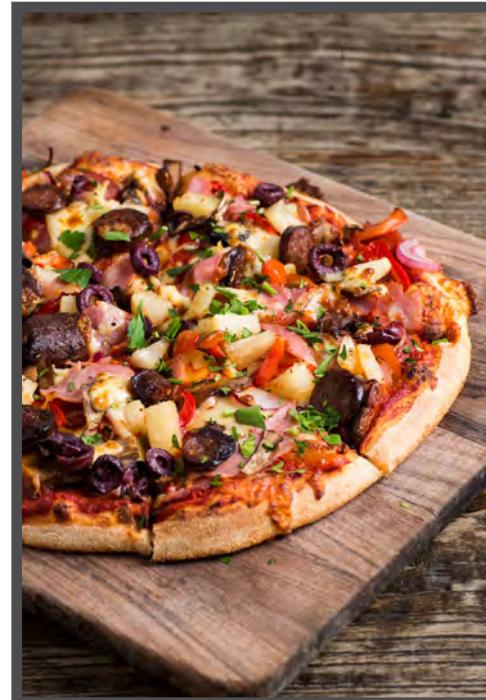
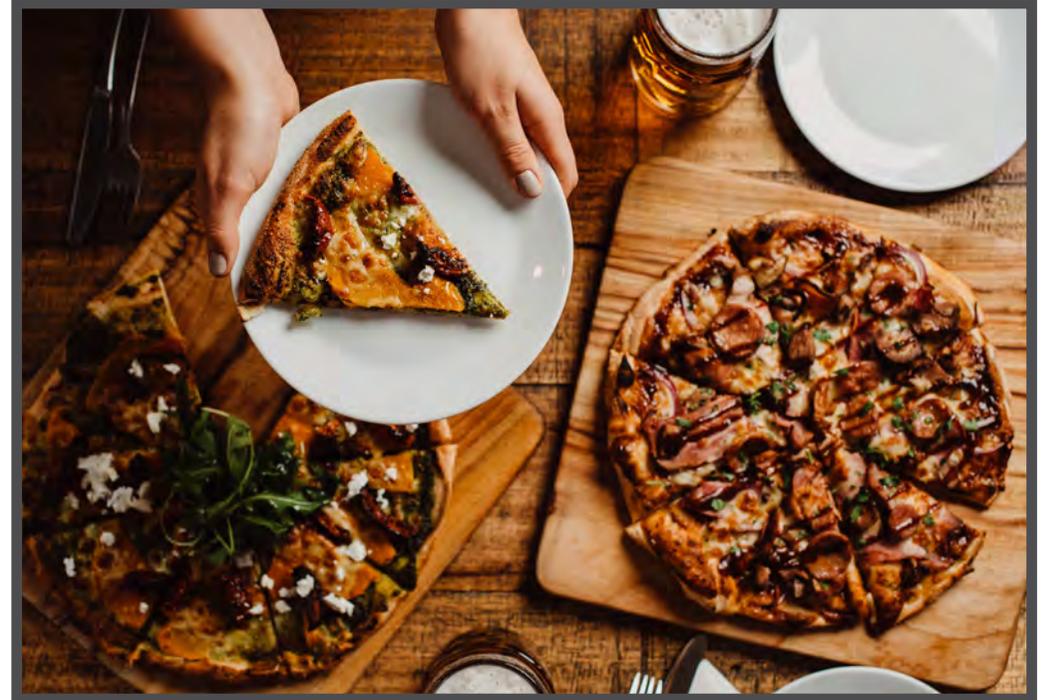
THE HAUS GRAZING BOARD [TO SHARE]

Hahndorf double-smoked leg ham, Skara salami, Barossa duck & walnut pate, Haus shriaz & garlic mettwurst, hummus dip, Adelaide Hills aged cheddar cheese, kalamata olives, G.C's pickled onions and German meatballs served hot in a traditional mushroom, onion & beer sauce, served with toasted pita bread.

TO FOLLOW

CHEF'S SELECTION OF AN ASSORTMENT OF HAUS RUSTIC PIZZAS [ALT GF]:

- **MARGHERITA [V]** - Adelaide Hills tomatoes, buffalo mozzarella, garlic, fresh basil leaves, local olive oil & mozzarella cheese.
- **HAUS BREAKFAST PIZZA** - Double smoked bacon, free range egg, semi-dried tomatoes, onion, mushroom, smoky BBQ sauce & mozzarella cheese.
- **GERMAN FLAMMKUCHEN PIZZA** - A thinly rolled dough with a base of sour cream & mustard, sliced potatoes, onions, Hahndorf double smoked bacon & mozzarella cheese.
- **THE HERBIVORE [V]** - Roasted pumpkin, semi dried tomatoes, feta cheese, basil pesto, rocket & mozzarella cheese. **[contains cashew nuts]**
- **HAUS HAWAIIAN** - Hahndorf double smoked ham, Australian pineapple & mozzarella cheese.
- **LAMB AND PUMPKIN** - Marinated lamb, basil pesto, roast pumpkin and feta, topped with Haus dukkah. **[contains peanuts and cashew nuts]**
- **MEDITERRANEAN LAMB PIZZA** - Marinated Certified Organic Bultarra Saltbush Lamb, haloumi cheese, onion, dried oregano & mozzarella cheese, topped with minted yoghurt.
- **THE BBQ** - Roast chicken, Hahndorf double smoked ham, Australian pineapple, red onion, mozzarella cheese & smokey bbq sauce.
- **HAUS SUPREME** - Skara salami, Hahndorf double smoked ham, onion, mushroom, capsicum, olives, Australian pineapple & mozzarella cheese.



HIGHLIGHTS



VEGETARIAN
OPTION



VEGAN
OPTION



GLUTEN FREE
OPTION



POULTRY



MEAT

PREMIUM CANAPE MENU

5 CHOICES | \$25 PER PERSON

7 CHOICES | \$35 PER PERSON

COLD

- **COFFIN BAY OYSTERS** topped with wakame salad. [GF]
- **ASSORTED HAUS MADE SUSHI** served with wasabi & soy dipper. [ALT GF] [ALT V] [ALT VE]
- **HARRIS SMOKE HOUSE SMOKED OCEAN TROUT** with Lenswood apple remoulade on seeded lavosh.
- **BAROSSA FINE FOODS DUCK & WALNUT PATE EN CROUTE** with rose petal jelly & micro herbs.
- **FRESH WATERMELON CUBES** with balsamic glaze, Udder Delights curd & pistachio crumb. [V] [GF]
- **HAHNDORF GOURMET SMOKED BEEF BRUSCHETTA** with a tomato & coriander salsa topped with a spicy chipotle sauce. [ALT GF]
- **MINI SMOKED SALMON BRUSCHETTA.**
- **CHICKEN & HERB SALSA** with avocado puree served en croute. [ALT GF]
- **CHERRY TOMATO & BABY BOCCOCINI** skewers with basil pesto. [V] [GF]

HOT

- **HAUS ASPARAGUS & PARMESAN MINI QUICHE** topped with lemon aioli. [V]
- **CHERMOULA MARINATED CHICKEN SKEWERS** accompanied with Beerenberg chutney and mint. [GF]
- **SKALA BAKERY MINI BBQ PORK SLIDERS** with apple & cabbage slaw.
- **HAUS PUMPKIN & FETA ARANCINI BALLS** topped with garlic aioli & micro herbs. [V]
- **GRILLED ADELAIDE HILLS VEGETABLE SKEWERS** accompanied with a fresh basil pesto. [GF] [VE]
- **SELECTION OF STEAMED & FRIED DUMPLINGS** accompanied with a Chinese white wine vinegar & soy dipping sauce. [ALT V]
- **ASIAN MARINATED CHICKEN SKEWERS** with nam jim dipper.
- **CHINESE 5 SPICE CHICKEN WINGS** with sweet chilli sauce,
- **MINI GOURMET PIES.** [ALT V]
- **COCONUT CRUMBED PRAWNS** with garlic aioli.

DESSERT

- **HAUS MINI BELGIAN CHOCOLATE GANACHE TARTS** topped with freeze dried raspberries. [V]
- **HAUS LEMON CURD TARTLETS** topped with Italian meringue. [V]
- **MASCARPONE MOUSSE** and mixed berry compote tartlets. [V]

HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT



SUBSTANTIAL CANAPE MENU

4 PREMIUM CANAPES & 4 SUBSTANTIAL CHOICES | \$75 PER PERSON

6 PREMIUM CANAPES & 4 SUBSTANTIAL CHOICES | \$85 PER PERSON

8 PREMIUM CANAPES & 4 SUBSTANTIAL CHOICES | \$95 PER PERSON

- **BBQ PULLED PORK** on brioche slider buns with aioli & cabbage slaw
- **BEER BATTERED COORONG MULLET** served with lemon & chips in a cone
- **AUTHENTIC INDIAN BUTTER CHICKEN CURRY** with basmati rice in a noodle box
- **ASIAN COLD GLASS NOODLE SALAD** served with assorted vegetables
- **CAESAR SALAD** with Hahndorf bacon and egg in noodle box
- **LAMB ROGAN JOSH** with vegetable biryani, coriander & yoghurt
- **MINI HOT DOGS** with crispy bacon, melted onions, Swiss cheese
- **VIETNAMESE BAO** with sticky pork belly and Asian slaw
- **ANGUS BEEF SLIDER** with cheese, caramelised onions & house BBQ sauce served in a brioche bun
- **THAI BEEF SALAD** with Asian slaw, glass noodles, roasted cashews, nam jim
- **BAKED POTATO GNOCCHI** with pesto cream, toasted pine nut, shaved parmesan
- **SPINACH & RICOTTA CANNELLONI** with Napoli sauce, basil pesto



HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

HAUS GRAZING TABLES

STARTER PACKAGE

- 20 PEOPLE - \$300
- 30 PEOPLE - \$500
- 40 PEOPLE - \$600
- 50 PEOPLE - \$750
- 60 PEOPLE - \$900

INCLUDES:

SAVOURY

- Charcuterie – Chefs selection of gourmet cured meats
- Assorted dips
- Local & International cheeses
- Fresh fruits & nuts
- Marinated olives
- Balsamic mushrooms
- Assorted gourmet bread with Barossa olive oil

Min. 20 people. Please contact us for a tailored quote if over 70 people | Replenishment of tables will be at an extra cost of \$10 per person

LAVISH PACKAGE

- 20 PEOPLE - \$500
- 30 PEOPLE - \$750
- 40 PEOPLE - \$1,000
- 50 PEOPLE - \$1,250
- 60 PEOPLE - \$1,500

INCLUDES:

SAVOURY

- Charcuterie – Chefs selection of gourmet cured meats
- Assorted dips
- Local & International cheeses
- Fresh fruits & nuts
- Marinated olives
- Balsamic mushrooms
- Assorted gourmet bread with Barossa olive oil
- Pumpkin & Fetta arancini
- Asparagus & parmesan mini quiches

SWEET

- Fresh Fruit Pavlova topped with vanilla cream & strawberries
- Chocolate Ganache Tart
- Lemon Curd Tart
- Macaroons
- Assorted Doughnuts

Min. 20 people. Please contact us for a tailored quote if over 70 people | Replenishment of tables will be at an extra cost of \$10 per person

HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

BUFFET LUNCH/DINNER MENU

FROM \$45 PER PERSON [MIN. 20 PAX]

HOT [CHOOSE 3 SELECTIONS]

- **MILD AUTHENTIC INDIAN CHICKEN CURRY** served with saffron pilaf rice.
- **BRAISED BEEF** served with chorizo cassoulet.
- **CHINESE 5 SPICE FRIED CHICKEN** served with grilled spring onion.
- **MEDIUM ROASTED BEEF SIRLION** finished with onion gravy and fried rosemary.
- **BAKED SALMON** in cream and white wine sauce, topped with fresh chopped dill and lemon wedges.
- **LAMB RAGOUT** served with penne pasta.

SALAD [CHOOSE 2 SELECTIONS]

- **COS LETTUCE, SHAVED PARMESAN**, herbed croutons and lardons served with Haus Caesar dressing.
- **ROASTED PUMPKIN & CHICKPEA SALAD** finished with baby spinach and dukkha. [GF] [VE]
- **DANISH FETA**, Kalamata olives, Spanish onion, cucumber and vine ripened tomatoes, topped with fresh oregano, parsley and lemon zest. [GF] [V]
- **FRESH BASIL PESTO PASTA SALAD**, pine nuts and sun-dried tomatoes. [V]
- **ORANGE AND CINNAMON INFUSED COUS COUS** and almond salad topped with toasted almond flakes and fresh coriander. [VE]
- **ROASTED ARTICHOKE** caramelised onion and parmesan cheese tossed through fresh rocket and herbs. [VE]

VEGETABLES & SIDES [CHOOSE 2 SELECTIONS]

- **ADELAIDE HILLS CHEESE BOARD** with assorted crackers, jellies and preserved fruit. [V]
- **SEASONAL FRESH FRUIT PLATTER.** [GF] [VE]
- **HERB ROASTED SEASONAL VEGETABLES.** [GF] [VE]
- **ASIAN VEGETABLE STIR FRY.** [V]
- **ROSEMARY ROASTED BABY POTATOES.** [GF] [V]

All served with ciabatta dinner rolls and butter medallions.

+ Add another choice for \$6/person.

+ Add mini cheesecake and chocolate brownies to buffet for additional \$6/person.

HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

SHARED PLATTERS

2 COURSES \$75 PER PERSON | 3 COURSES \$90 PER PERSON

ENTREE [CHOOSE 2 SELECTIONS]

- **MEZZE** - Grilled & marinated zucchini, capsicum, eggplant, asparagus, balsamic mushrooms, fennel & chilli spiced olives served with herbed crostini & fresh basil pesto. [V]
- **PLOUGHMAN** - Shaved leg ham, Casalingo salami, Hahndorf chorizo, smoked beef, aged cheddar, German mustards & dill pickle pieces served with warm ciabatta.
- **MARINARA** - Cold smoked Atlantic salmon, Coffin Bay Oysters, whole cooked prawns, wakame salad, pickled squid & octopus served with Thousand Island dressing, caper berries & fresh lemon wedges. [GF]
- **FROM THE GRILL** - Chargrilled chorizo, chicken wings, zucchini, capsicum, eggplant & pita bread served with Danish feta Haus hummus dip.
- **ORIENTAL** - Assorted sushi & cold rolls, wakame salad, tempura vegetables & fried dumplings served with kewpie mayo, wasabi & soy dipping sauce.
- **SHOWCASE SA** - Barossa duck & walnut pate, Harris Smokehouse smoked salmon, Coffin Bay fresh oysters, SA Gulf king prawns, Hahndorf Gourmet spicy chorizo sausage, triple cream brie cheese with Beerenberg Farm preserves & Jelly all served with warm ciabatta bread.

MAIN [CHOOSE 3 SELECTIONS]

- **WHOLE BAKED BARRAMUNDI** stuffed with lemon, onion, garlic and thyme. [GF]
- **ROSEMARY & GARLIC ROASTED LAMB LEG** drizzled with a minted jus. [GF]
- **GRILLED ZUCCHINI & CAPSICUM PENNE PASTA** tossed with fresh tomato basil pesto & shaved parmesan. [V]
- **AMERICAN BBQ STYLE PORK RIBS**
- **PERI PERI WHOLE CHICKEN** with paprika aioli & candied lemon. [GF]
- **PEPPER CRUSTED STRIPLOIN** drizzled with mushroom jus & fried rosemary. [GF]
- **CRISPY SKIN 5 SPICE PORK BELLY** with sticky red glaze & fresh coriander.
- **AUTHENTIC BUTTER CHICKEN CURRY** accompanied with saffron pilaf rice & fried shallots.

DESSERT BAR

- **CHOCOLATE MARQUIS** with Honeycomb
- **LEMON CURD TART** with torched Italian meringue & zested sugar
- **PETIT TIRAMISU SLICE**
- **ASSORTED MACAROONS**
- **ADELAIDE HILLS CHEESE** with Assorted Crackers and Preserved fruits
- **FRESH FRUIT PLATTER**

SIDES [CHOOSE 2 TO BE SERVED WITH MAINS]

- 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 and cabbage slaw with herbed aioli. [GF]
- Quinoa, cous cous, red current, orange segment and pistachio salad. [V]

[All served with ciabatta dinner rolls and butter medallions]

HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

HAUS MENU

FROM \$45 / PERSON



AVAILABLE
ALL DAY+NIGHT

TO START

THE HAUS GRAZING BOARD [TO SHARE]

Hahndorf double-smoked leg ham, Skara salami, Barossa duck & walnut pate, Haus shriaz & garlic mettwurst, hummus dip, Adelaide Hills aged cheddar cheese, kalamata olives, G.C's pickled onions and German meatballs served hot in a traditional mushroom, onion & beer sauce, served with toasted pita bread.

MAINS [CHOOSE ANY 5]

- **TRIO OF WURSTS** - Chef's selection of German specialty Skara Smallgoods sausages: Bockwurst, Bratwurst & Cheese Kransky served with creamy mashed potato, sauerkraut, Haus glaze & mustards.
- **STRATHALBYN "GOLD" LAMB SHANK** - Rosemary lamb shank braised in red wine & tomato sauce with creamy mash potato & parsnip chips.
- **CHICKEN SCHNITZEL** Lightly crumbed with sage & onion served with beer battered chips, Haus creamy mushroom sauce & garden salad.
- **PROSCIUTTO WRAPPED CHICKEN** - Prosciutto wrapped chicken breast, served with lemon pesto risotto, curried pumpkin puree, topped with micro herbs.
- **FISH & CHIPS** - Fisherman direct beer battered Coorong Mullet (3 fillets) served with garlic aioli, Haus fries and garden salad.
- **SUPREME PIZZA** with Skara Salami, Hahndorf double smoked ham, onion, mushroom, capsicum, olives, Australian pineapple & mozzarella cheese.
- **THE BBQ PIZZA** with Roast chicken, Hahndorf double smoked ham, Australian pineapple, red onion, mozzarella cheese & smoky bbq sauce.
- **HAUS BEEF BURGER** - Herb beef burger topped with cheddar cheese, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served with beer battered fries.
- **WAGYU SCHNITZEL** - Premium Wagyu schnitzel lightly crumbed with sage & onion, garden salad, beer battered chips & demi glaze.
- **PRAWN & DOUBLE-SMOKED BACON FETTUCINE** - Fettucine pasta, prawns, Hahndorf double smoked bacon, Adelaide Hills cherry tomatoes & pesto tossed in Barossa Valley olive oil, with lemon & shaved parmesan.



HIGHLIGHTS



VEGETARIAN
OPTION



VEGAN
OPTION



GLUTEN FREE
OPTION



POULTRY



MEAT

PREMIUM PLATED MENU

2 COURSES \$65 PER PERSON | 3 COURSES \$80 PER PERSON | \$5 PER ADDITIONAL CHOICE PER PERSON

ALTERNATE DROP - 2 COURSES \$60 PER PERSON | 3 COURSES \$75 PER PERSON | \$5 PER ADDITIONAL CHOICE PER PERSON

PLEASE SELECT 2 DISHES PER COURSE

ENTREE [COLD]

- **COFFIN BAY OYSTERS [6]** on a bed of rock salt, served with wakame salad and lemon wedge. [GF]
- **DUTCH BEEF CARPACCIO** with garlic aioli, diced shallots, fresh herbs and fried capers. [GF]
- **HARRIS COLD-SMOKED SALMON** served with avocado and coriander salsa, topped with roquette, orange and pistachio salad. [GF]
- **GRILLED HALOUMI SALAD** served with fresh grape, red onion and roquette tossed through a balsamic vinaigrette. [V] [GF]
- **ROASTED HEIRLOOM BEETROOT**, pumpkin puree, toasted pine nuts and mixed herbs. [V] [GF]
- **WARM STUFFED BELL PEPPERS** served with basil pesto and toasted almond flakes. [V]

OR

ENTREE [HOT]

- **CONFIT DUCK LEG** with roast shallot tarte tartin, served with port and fig sauce.
- **PAN-FRIED SCALLOPS** with cauliflower cream, tomato and cucumber salsa with balsamic vinaigrette. [GF]
- **CRISPY SKIN PORK BELLY** with a sweet Chinese dressing, served with chilli and garlic sauteed Asian greens.
- **TRUFFLE & MUSHROOM CROQUETTES** with lemon aioli topped with micro herbs. [V]
- **PUMPKIN & SAGE ARANCINI** served with warm basil and tomato sugo topped with shaved Grana Padano. [V]
- **CORIANDER AND GARLIC PRAWNS** served with crispy wonton and peanut sauce.
- **GRILLED ZUCCHINI AND CAPSICUM** finished with basil pesto and cashew crumb. [VE]
- **GNOCCHI** tossed in Romesco sauce with sage and asparagus, topped with toasted almonds & Yarra Valley feta. [V]
- **FIVE SPICE DUCK BREAST** served with blanched Asian greens and sweet soy dressing.

MAINS

- **PROSCIUTTO-WRAPPED CHICKEN BREAST** served with lemon pesto risotto, curried pumpkin puree, topped with micro herbs. [GF] [contains cashew nuts]
- **PAN-SEARED ATLANTIC SALMON** with dill potato, char-grilled broccolini, toasted peanut and shallot crumbled, served with a citrus Bearnaise sauce. [GF]
- **ROSEMARY LAMB SHANK** braised in a red wine sauce, served on potato puree with parsnip chips. [GF]
- **ASPARAGUS AND WHITE WINE RISOTTO** mixed with fresh blanched broccolini, carrot, onion, pumpkin, thyme and lemon juice, with a hint of Cajun spice. [VE]
- **MOROCCAN SPICED CHICKEN MARYLAND** served with a chickpea and pumpkin crush, grilled asparagus, topped with a fresh coriander and spring onion salad. [GF]
- **CRISPY SKIN DUCK BREAST** and confit duck leg, chorizo and herbed kipfler potato crush dressed with a red currant jus. [GF]
- **CONFIT PORK BELLY** with shitaki and Swiss brown mushroom ragout, served on chargrilled broccolini. [GF]
- **MARINATED FLEURIEU PENINSULA THORNBY LAMB SHOULDER** served with pea and mint risotto, with a sticky jus.
- **CRISPY SKIN BARRAMUNDI FILLETS** finished with butter and lemon juice, served on garlic and chive skordalia and topped with a frizzy lettuce and fennel salad. [GF]
- **MSA PRIME BEEF FILLET MIGNON** served with potato puree, vine trussed cherry tomatoes, green beans, cafe de Paris butter and caramelized onion jus.
- **MSA 120 GRAIN FED SCOTCH FILLET** served with caramelized onion and potato mash, chargrilled broccolini and rich, red wine jus.
- **300G PORTERHOUSE STEAK** on rosemary and garlic chat potatoes, roasted baby carrots, finished with a heirloom tomato salsa. [GF]

HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

PREMIUM PLATED MENU [CONTINUED]

2 COURSES \$65 PER PERSON | 3 COURSES \$80 PER PERSON | \$5 PER ADDITIONAL CHOICE PER PERSON

ALTERNATE DROP - 2 COURSES \$60 PER PERSON | 3 COURSES \$75 PER PERSON | \$5 PER ADDITIONAL CHOICE PER PERSON

PLEASE SELECT 2 DESSERT OPTIONS OR CHEESE PLATTERS

DESSERT [COLD]

- **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.
- **LEMON CURD TART** topped with torched Italian Meringue served with mango and mint compote.
- **COCONUT PANNA COTTA** served with crispy pineapple chards. [GF]
- **BELGIAN CHOCOLATE MOUSSE** served with Chantilly cream and salted orange caramel popcorn. [V]
- **HAUS BELGIAN CHOCOLATE GANACHE TART** topped with freeze dried raspberries and served with mascarpone cream. [V]

DESSERT [HOT]

- **WARM APPLE TARTE TATIN** served with Haus-made vanilla bean ice-cream and crispy apple pieces. [V]
- **HAUS STICKY DATE PUDDING** Haus made traditional sticky date pudding with almonds served with brandy caramel sauce and mascarpone cream. [V]

CHEESE [1 PLATTER PER 5 PEOPLE]

- **ADELAIDE HILLS CHEESE PLATE** including soft, hard and blue cheese accompanied with Beerenberg condiments, lavosh crackers, fresh and preserved fruits. [V]

All served with ciabatta dinner rolls and butter medallions.

+ Add steamed vegetable to tables \$4/person.

+ Add garden salad to tables \$4/person.

+ If 2 dessert options are chosen, add cheese platters to share for \$6/person.

HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

GERMAN GROUP MENU

2 COURSES \$50 PER PERSON | 3 COURSES \$60 PER PERSON

TO START

THE HAUS GRAZING BOARD [TO SHARE]

Hahndorf double-smoked leg ham, Skara salami, Barossa duck & walnut pate, Haus shriaz & garlic mettwurst, hummus dip, Adelaide Hills aged cheddar cheese, kalamata olives, G.C.'s pickled onions and German meatballs served hot in a traditional mushroom, onion & beer sauce, served with toasted pita bread.

MAINS [1 SELECTION PER PERSON]

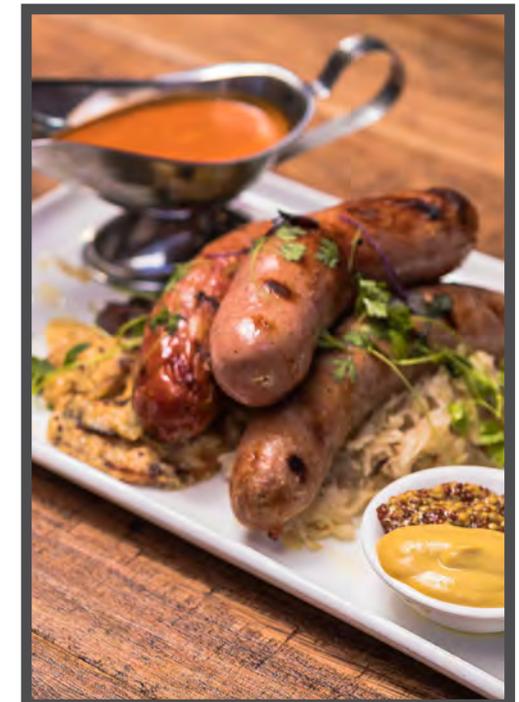
- **MAX NOSKE & SON SMOKED KASSLER PORK CHOP [GF]** - Grilled, cured and double smoked middle loin pork chop.
- **TRIO OF WURSTS** - Chef's selection of German speciality Skara Smallgoods sausages: Bockwurst, Bratwurst & Cheese Kransky
- **BRAISED PORK HOCK [GF]** - Sweet & tender slow braised pork hock (knuckle) poached in Haus fresh herbs & spices.

All above meals served with creamy mustard potato bake, sauerkraut, demi glaze & mustards.

- **FLAMMKUCHEN PIZZA** - A thinly rolled dough with a base of sour cream and mustard, sliced potatoes, onions, Hahndorf double smoked bacon and mozzarella cheese [alt GF]

DESSERTS [1 SELECTION PER PERSON]

- **APPLE STRUDEL** - Warm apple strudel served with Chantilly Cream
- **GERMAN APPLE CHEESECAKE** layered with baked apple and cinnamon with Chantilly Cream, topped with a walnut crumble



HIGHLIGHTS



GLUTEN FREE
OPTION



POULTRY



MEAT

DRINKS PACKAGES

STANDARD

3 HOURS	\$42 / PERSON
4 HOURS	\$52 / PERSON
5 HOURS	\$62 / PERSON
6 HOURS	\$70 / PERSON

- NV Sidewood Sparkling Pinot Chardonnay - Adelaide Hills SA
- '16 Haus Sauvignon Blanc - Adelaide Hills SA
- '16 Haus Shiraz - Adelaide Hills SA
- One Full Strength Beer on Tap (excludes German & Imported)
- One Mid Strength Beer on Tap
- Post Mix Soft Drinks

DELUXE

3 HOURS	\$52 / PERSON
4 HOURS	\$62 / PERSON
5 HOURS	\$72 / PERSON
6 HOURS	\$80 / PERSON

Choice of any 3 wines from the following list:

- NV The Lane Brut Rose - Adelaide Hills, SA
- '18 Majella Riesling - Coonawarra, SA
- '19 The Lane Sauvignon Blanc - Adelaide Hills, SA
- '18 Lake Breeze Moscato - Langhorne Creek, SA
- '18 Mordrelle Basket Press Pinot Noir - Adelaide Hills, SA
- '18 First Drop "Mothers Milk" Shiraz - Barossa Valley, SA
- '16 Majella Cabernet Sauvignon - Coonawarra, SA
- Two Full Strength Beers on Tap (excludes German & Imported)
- One Mid Strength Beer on Tap
- Cider on Tap
- Post Mix Soft Drinks

Public Holidays and Sundays 10% Surcharge | Minimum 20 people

Please note that custom drinks packages and bar tabs are available on enquiry.

Beer Tap Selection is on seasonal rotation. Packages and Vintages subject to change.

Terms and Conditions apply.



BOOKING FORM

GENERAL INFORMATION

Date of Event: _____ Do you require a tax invoice? Yes No
Email: 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): _____

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

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.



Haus
RESTAURANT

Haus
CONFERENCES
& EVENTS

Haus
CATERING

S
THE STUDIOS

M
THE Manna

L
THE Lodge

E functions@thehausgroup.com.au

ACCOMMODATION

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DINING, CONFERENCES, FUNCTIONS & CATERING

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