



Say I do...

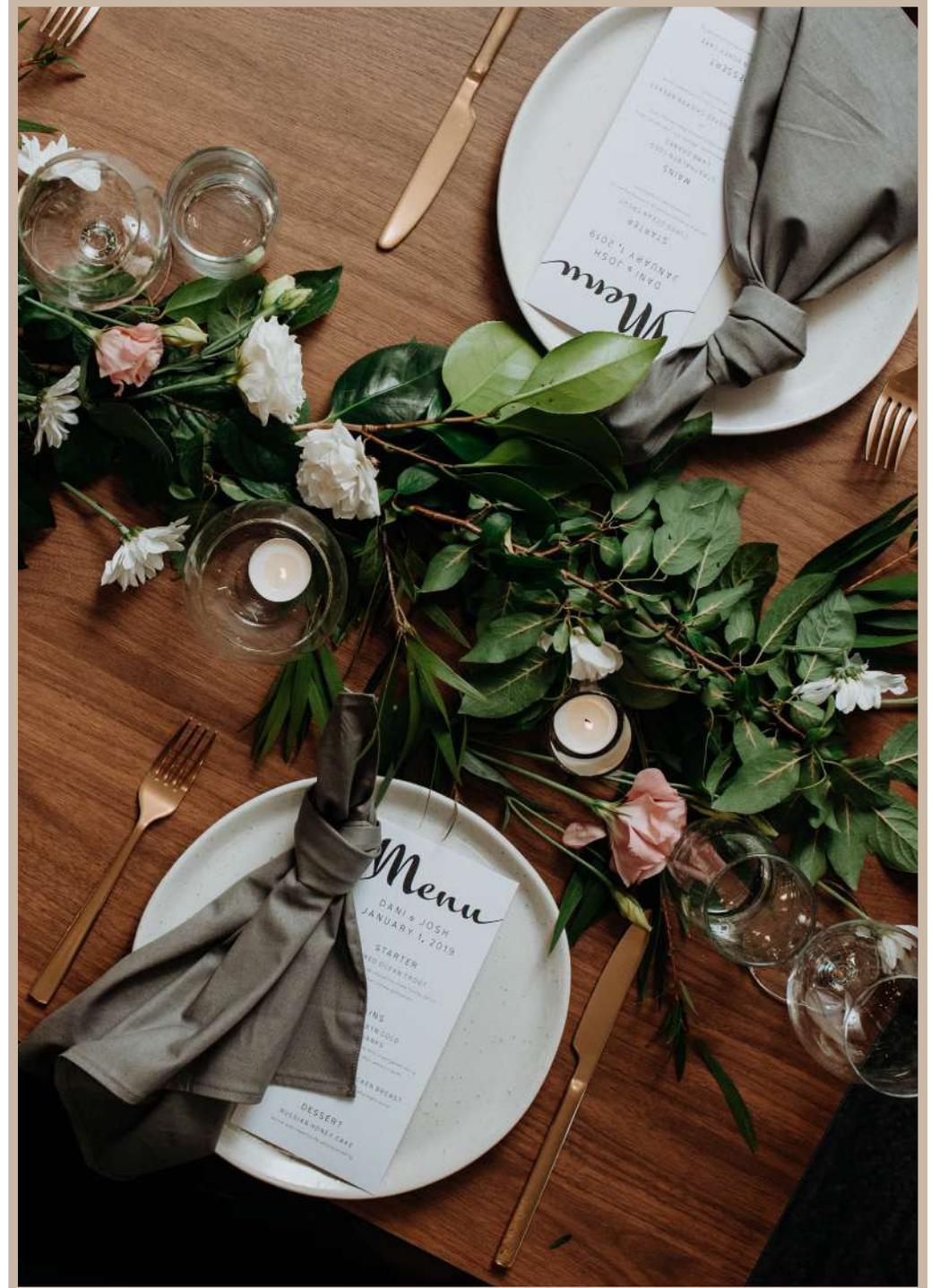
In The Heart of Hahndorf, surrounded by the Adelaide Hills



WEDDING GUIDE JANUARY 2021 - JUNE 2022

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A little bit about us...



Experience the best that South Australia and the Adelaide Hills has to offer under the guidance of the current generation of the Duffield Family, one of most recognized and awarded tourism & hospitality operators in South Australia.

Located just **20 minutes from the Adelaide CBD**, you'll feel as if you're a world away in the heart of picturesque Hahndorf.

The Haus Group specializes in creating a truly memorable wedding experience for you and your guests, with **exceptional dining and accommodation options** - all from the main street of the beautiful Hahndorf township.

Our **3 boutique accommodation properties** are located only minutes from some of the state's most scenic wineries and ceremony locations.

With **over 40 years of hospitality experience** in the Adelaide Hills, our business is committed to

providing the highest level of food and customer service to all our visitors

Haus Catering named "**Best Venue Caterer**" at the 2018 South Australian Restaurant and Catering Awards of Excellence specializes in creating a memorable culinary experience for events small, medium and large - either off-site or at our Haus.

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



Say I do... In the Heart of Hahndorf, surrounded by the Adelaide Hills.

Please Note: This pack is only intended as a guide in planning your wedding or event, our professional and friendly team understand that each client's needs are different, and will work closely with you to design a tailor-made package that suits your needs.

RECEPTION SPACES

The Haus Group has a variety of private spaces that cater for small, medium and large wedding receptions.

Our event spaces offer a unique Adelaide Hills experience, an abundance of historic charm and rustic styling is guaranteed to leave a lasting impression on you and your guests.



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 intimate sit down or medium to large cocktail wedding receptions.



VENUE STYLING
OPTIONS AVAILABLE



FREE ON-SITE
PARKING



PA + MIC
AVAILABLE



PRIVATE OUTDOOR
COURTYARD



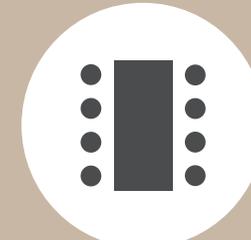
CATERING AND DRINKS
PACKAGES AVAILABLE



WALKING DISTANCE
TO ACCOMMODATION



ROOM CONFIGURATIONS



SEATED



COCKTAIL

HEYSEN ROOM

Hidden beneath the leafy canopy that adorns the gorgeous Main Street of Hahndorf is our Heysen Room. Our venue has the capabilities to hold small, medium and large wedding receptions in a variety of flexible configurations.

The space is unlike any other reception 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!



VENUE STYLING
OPTIONS AVAILABLE



FREE ON-SITE
PARKING



PA + MIC
AVAILABLE



EXCLUSIVE OUTDOOR
TERRACE



CATERING AND DRINKS
PACKAGES AVAILABLE

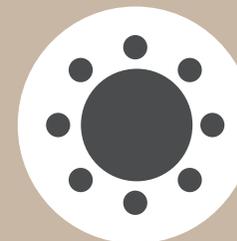


PRIVATE BAR
AVAILABLE

ROOM CONFIGURATIONS



SEATED + DANCE FLOOR



BANQUET



COCKTAIL

ROOM HIRE INCLUSIONS

- White or black table linen
- White or black napery
- Standard trestle table and chairs as available in Restaurant/ Heysen Room or round tables
- Standard cutlery, crockery and glassware
- Staff from 4pm-12am
- Use of in-room audio system and microphone
- Personalised Menu per setting
- Wooden Table Numbers
- Fairy Lights across ceiling (if applicable in quote)

Please confirm Room Hire price with our Wedding Coordinator.

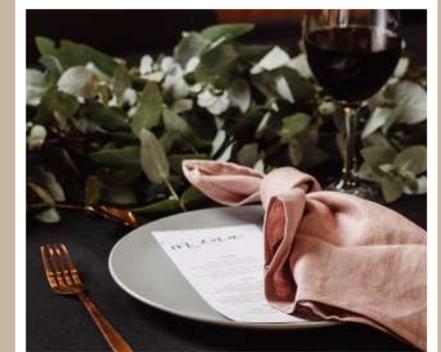


You dream it, we create it

PERSONALISED STYLING TO MAKE YOUR
SPECIAL DAY EVEN MORE MEMORABLE

Styling Additions:

- A choice of coloured linen napkins: royal blue, blush, charcoal, stone, navy, gold.
- A choice of table runners: royal blue, blush, charcoal, stone, navy, gold, hessian.
- Tealight candles with glass, copper or black holders.
- Rustic seating chart.
- Gold, copper or matte black cutlery.
- Lighting (festoon, lanterns, fairy lights, large light up letters).
- Drapes.
- Additional furniture (chairs, rustic crates, couches, chalkboards, bunting, vases, etc).
- Flowers (price on application).



ACCOMMODATION

The Haus Group is delighted to offer special rates to anyone booking a wedding or function at the Haus Restaurant.

We have three boutique properties to choose from, with a total offering of 85 rooms.



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 Split Level Studios



FREE WIFI



ON-SITE
PARKING



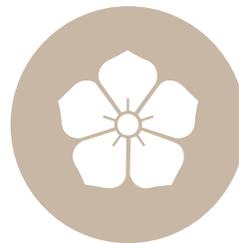
FOXTEL



DINING



LAUNDRY
FACILITIES



GARDEN
SETTING



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 King (1 King or 2 Singles)
- Superior Queen (1 Queen)
- 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



SPA SUITES
AVAILABLE



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



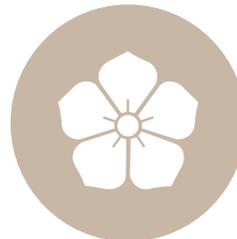
FOXTEL



DINING



LAUNDRY
FACILITIES



GARDEN
SETTING



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 is open from 7:30am till 7:00pm and The Lodge is open from 12:00pm to 9:00pm.

CANCELLATION

For 20+ rooms, please contact our Functions & Events Coordinator directly - (08) 8398 8994 or events@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.



MENU OPTIONS

Haus Restaurant's team consists of 80+ highly trained staff. Our team will work closely with you to produce that special menu for your day.

[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 menu options require minimum capacities.



PREMIUM CANAPE MENU

5 CHOICES | \$30 PER PERSON OR 7 CHOICES | \$40 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.
- **HAUS BBQ CHICKEN WINGS** with Haus Aioli
- **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



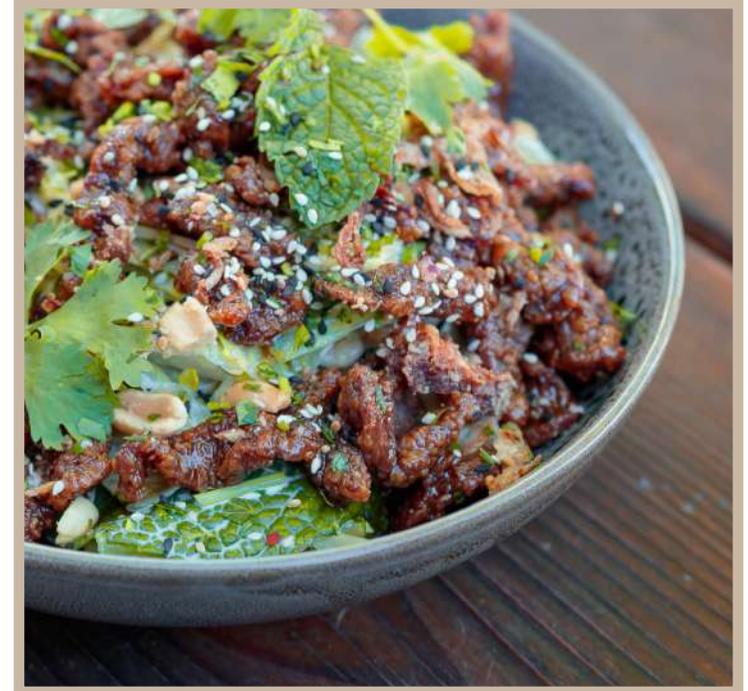
MEAT



SUBSTANTIAL CANAPE MENU

4 PREMIUM CANAPES & 4 SUBSTANTIAL CHOICES | \$80 PER PERSON
6 PREMIUM CANAPES & 4 SUBSTANTIAL CHOICES | \$90 PER PERSON
8 PREMIUM CANAPES & 4 SUBSTANTIAL CHOICES | \$100 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
- **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
- **SALT & PEPPER SQUID** with Asian Salad



HIGHLIGHTS



VEGETARIAN
OPTIONS



VEGAN
OPTIONS



GLUTEN FREE
OPTIONS



SEAFOOD



POULTRY



MEAT

SHARED PLATTERS

2 COURSES \$80 PER PERSON | 3 COURSES \$95 PER PERSON

ENTREE [CHOOSE 2 SELECTIONS]

- **MEZZE** - Grilled & marinated zucchini, capsicum, eggplant, asparagus, balsamic mushrooms, fennel & chilli spiced olives served with herb crostini & 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 GRAZING TABLES

STARTER PACKAGE

- 20 PEOPLE - \$400
- 30 PEOPLE - \$600
- 40 PEOPLE - \$800
- 50 PEOPLE - \$1,000
- 60 PEOPLE - \$1,200

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

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 - \$600
- 30 PEOPLE - \$900
- 40 PEOPLE - \$1,200
- 50 PEOPLE - \$1,500
- 60 PEOPLE - \$1,800

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

PREMIUM PLATED MENU

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

PLEASE SELECT 2 DISHES PER COURSE [SERVED ALTERNATE DROP]

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 pesto balsamic glaze. [V] [GF]
- **ROASTED HEIRLOOM BEETROOT**, pumpkin puree, toasted pine nuts and mixed herbs. [V] [GF]

OR

ENTREE [HOT]

- **CONFIT DUCK LEG** with sauteed bokchoy and cherry 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

- **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 with creamy mash, green beans and dukkha. [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 kipfler crush, sticky glaze and sesame seeds.
- **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 and cafe de Paris butter.
- **MSA 120 GRAIN FED SCOTCH FILLET** served with potato mash, chargrilled broccolini and rich, red win jus.
- **300G PORTERHOUSE STEAK** on rosemary and garlic chat potatoes, roasted baby carrots, finished with Haus mushroom gravy. [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

**PLEASE SELECT 2 DESSERT OPTIONS [SERVED ALTERNATE DROP]
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 crshed 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 MINI BELGIAN CHOCOLATE GANACHE TARTS** topped with freeze dried raspberries. [V]

DESSERT [HOT]

- **WARM APPLE STRUDEL** served vanilla bean saue, pistachio crumb and fresh berries [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

DESSERT BAR

\$25 PER PERSON [MIN. 30 PAX]

- Chocolate Marquis with Honeycomb
- Adelaide Hills Cheese accompanied with Beerenberg Condiments, Assorted Crackers, Fresh & Preserved fruits
- Lemon Curd Tart finished with Torched Italian Meringue & Zested Sugar
- Sticky Date Pudding served with Salted Caramel Sauce
- Adelaide Hills Fresh Fruit Platter
- Assorted Macaroons
- Mini Strawberry Custard Tarts
- Petit Tiramisu Slice

CAKEAGE

\$5 PER PERSON

Wedding cake individually plated with cream and coulis.

BYO Cake

Public Holidays and Sundays 10% Surcharge | Minimum 30 people
Packages subject to change. Terms and Conditions apply.



DRINKS PACKAGES

STANDARD

- 4 HOURS \$57 / PERSON
- 5 HOURS \$67 / PERSON
- 6 HOURS \$75 / PERSON

- NV The Lane Vineyard Lois Sparkling Blanc de Blancs - Adelaide Hills SA
- '16 Haus Sauvignon Blanc - Adelaide Hills SA
- '17 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

- 4 HOURS \$67 / PERSON
- 5 HOURS \$77 / PERSON
- 6 HOURS \$85 / PERSON

Choice of any 3 wines from the following list:

- NV The Lane Vineyard Lois Sparkling Blanc de Blancs - Adelaide Hills SA
- '20 Pikes Piesling - Clare Valley SA
- '19 Sidewood Sauvignon Blanc - Adelaide Hills, SA
- '18 Lake Breeze Moscato - Langhorne Creek, SA
- '18 Nepenthe Pinot Noir - Adelaide Hills, SA
- '18 First Drop "Mothers Milk" Shiraz - Barossa Valley, SA
- '17 Majella "Musician" Cabernet Sauvignon - Coonawarra, SA
- Two Full Strength Beers on Tap (excludes German & Imported)
- Cider on Tap
- Post Mix Soft Drinks
- One Light Beer Option on Tap

ADD TEA AND COFFEE STATION - \$3pp

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.



HIS & HER COCKTAIL MENU

1 HOUR \$30 PER PERSON | 2 HOUR \$50 PER PERSON | \$5 PER ADDITIONAL COCKTAIL CHOICE

COCKTAILS [PLEASE SELECT 2]

ESPRESSO MARTINI

Vodka, Vanilla Galliano, coffee vodka and espresso coffee

APFELSAFT

Vodka, Apple Schnapps, apple juice & cinnamon

SUMMER PICKINGS

Vodka, Limoncello, Beerenberg strawberry jam & soda water

MARGARITA

Tequila, Triple Sec and fresh lime juice

HEYSEN'S RED GOLD

Spiced rum, ginger syrup, dry ginger & grenadine

APEROL SPRITZ

Aperol topped with Prosecco

ADD ONS

DIPS & BREAD | \$10PP

Spring onion and hummus dip with Lavosh and pita bread.

ANTIPASTO PLATTER | \$12PP

Grilled & marinated zucchini, capsicum, eggplant, asparagus, balsamic mushrooms, fennel & chilli spiced olives served with herbed crostini & fresh basil pesto. [V]

PLOUGHMAN | \$14PP

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

SHOWCASE SA | \$18PP

SA Gulf king prawns, Hahndorf Gourmet spicy chorizo sausage, triple cream brie cheese with Beerenberg Farm preserves & Jelly all served with warm ciabatta bread.

CHEESE BOARDS | \$12PP

Smoked cheddar, Adelaide Hills Brie, Yarra Valley Marinated Feta, Lavosh, dried fruit, nuts and red grapes.

CANAPES YOUR WAY | \$45PP

Selection of 2 canapes and two substantial canapes, served over 1 hour.

[IF YOUR MENU SELECTIONS ARE NOT AVAILABLE DURING COCKTAIL SERVICE, ONE OF THE ABOVE MUST BE ADDED]



BREAKFAST OPTIONS

Are you staying overnight in one of our boutique accommodation properties? Why not treat you and your group to a delicious, catered breakfast the morning after your celebration?

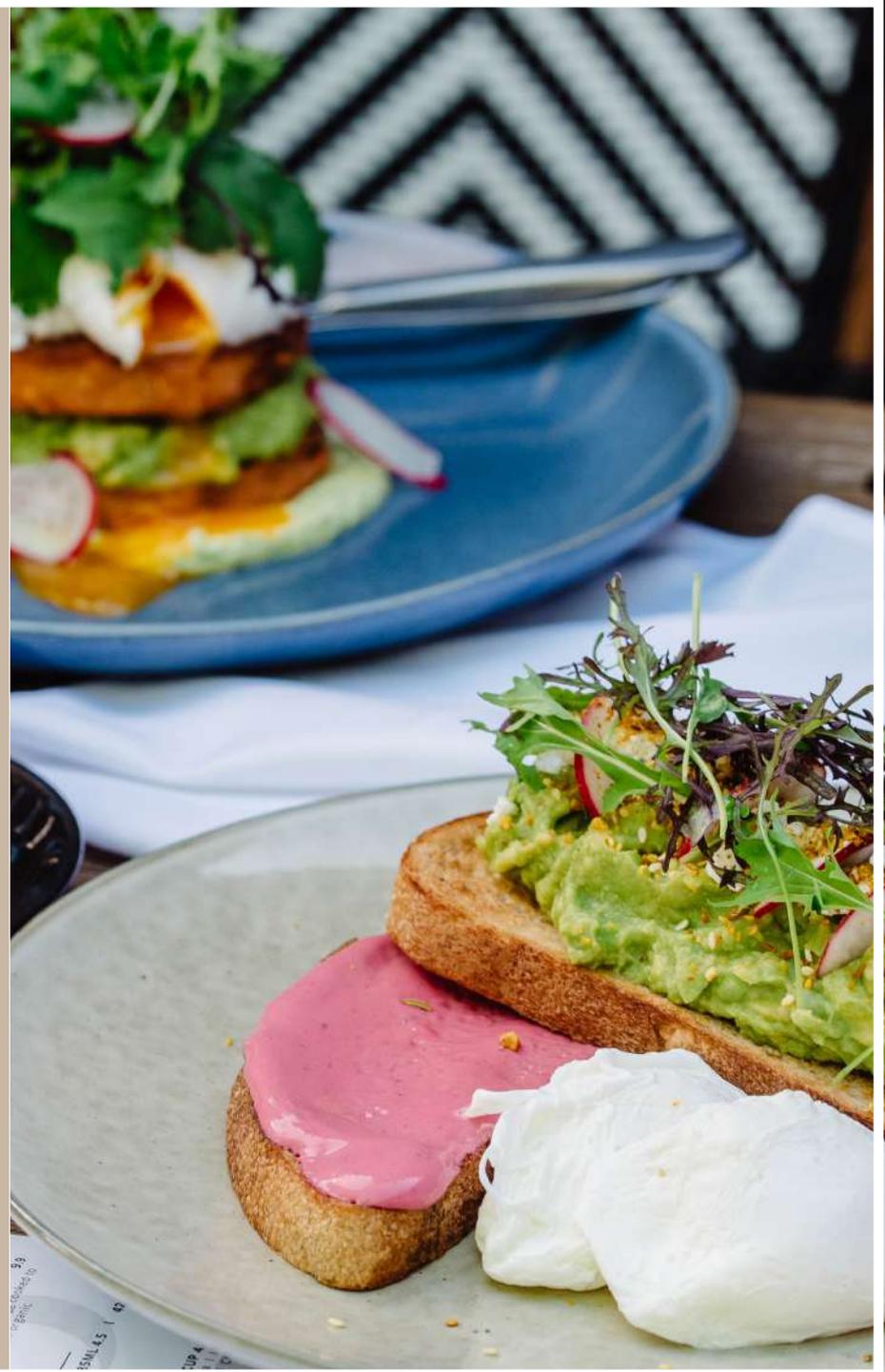
Alternatively, we serve breakfast from our A La Carte menu 7-days a week from 7:30am.

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

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

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

Please note: Some catering option menus require minimum capacities.



HAUS \$30 BREAKFAST



BREAKFAST

FROM \$30 / PERSON

ONE OF THE FOLLOWING PER PERSON:

- **HAUS GRANOLA [V, VE]** - Maple toasted oats, nuts & dried fruits, vanilla & coconut yoghurt, poached pear and seasonal berries
- **AVOCADO SMASH [V]** - Haus smashed avocado, shaved radish, Yarra Valley Feta, dukkah, creamed beetroot & poached egg served on toasted organic dark rye bread.
- **BUTTERMILK PANCAKE STACK** - Triple stack buttermilk pancakes, Haus made lemon curd, orange segments & zest, mascarpone & honeycomb
- **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





HAUS CATERING

Have you already booked a Ceremony or Reception venue? Our team can bring our award-winning cuisine to any location of your choice - either off-site or at our Haus!

Having recently been named **"Best Venue Caterer"** at the 2018 South Australian Restaurant and Catering Awards of Excellence, Haus Catering extends beyond quality ingredients and creative presentation.

We are able to assist you with everything you may need for your special day, including:

- Glassware, cutlery, linen and crockery
- Serving equipment
- Professional wait staff
- And Delivery!



Regional, Rustic, Refined cuisine - at the location of your choice.

Please contact us on (08) 8398 8993 or at events@thehausgroup.com.au if you wish to see the full list of catering options we can offer and their prices.





Haus
RESTAURANT

Haus
CONFERENCES
AND EVENTS

Haus
CATERING

S
THE STUDIOS

M
THE Manna

L
THE Lodge

E events@thehausgroup.com.au

ACCOMMODATION

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DINING, CONFERENCES, FUNCTIONS & CATERING

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