

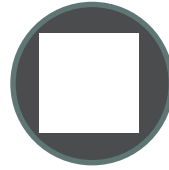


CATERING



functions@thehausgroup.com.au
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HAUS BREAKFAST



BREAKFAST

FROM \$25 / 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]** - Smashed avocado, shaved radish, Yarra Valley feta, dukkah, creamed beetroot & free range poached eggs on organic sourdough toast
- **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 organic sourdough toast.

BEVERAGES

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

HIGHLIGHTS



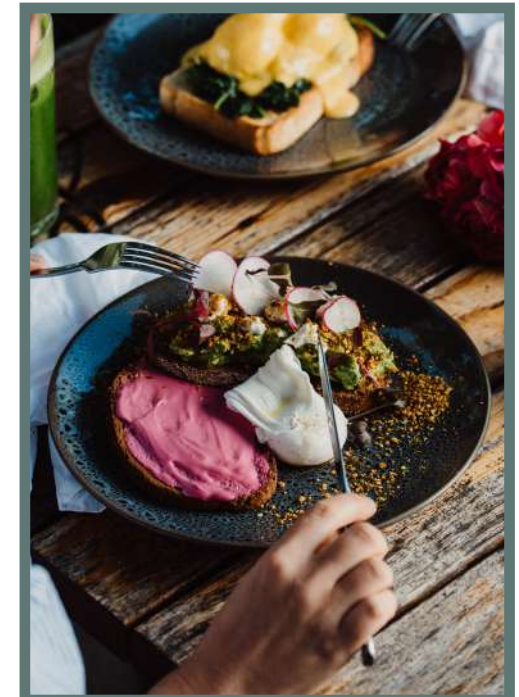
TEA+COFFEE



COLD
OPTION

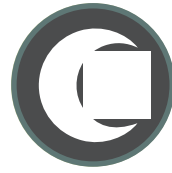


HOT
OPTION



PIZZA GRAZING MENU

FROM \$35 / PERSON



AVAILABLE
ALL DAY+NIGHT

TO START

THE HAUS GRAZING BOARD [TO SHARE]

Hahndorf double-smoked leg ham and Salami, Local duck & walnut paté, sundried tomato dip, Adelaide Hills aged cheddar cheese and kalamata olives, cornichons & German sausages 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.
- **SALAMI PIZZA** - Adelaide Hills salami, mozzarella cheese, topped with fresh rocket and olive oil.
- **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.
- **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



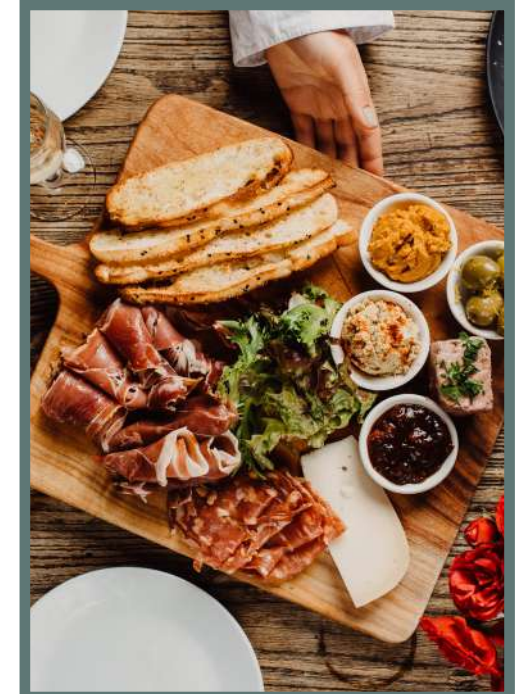
GLUTEN FREE
OPTION



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 crouete. [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 | \$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
- **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 \$75 PER PERSON | 3 COURSES \$90 PER PERSON

ENTREE [CHOOSE 2 SELECTIONS]

- **MEZZE** - Grilled & marinated zucchini, capsicum, arancini balls, 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.
- **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 & lemon wedges. [GF]
- **PEPPER CRUSTED STRIPLOIN** drizzled with mushroom jus & fried rosemary. [GF]
- **CRISPY FREE RANGE K.I PORK BELLY** with sticky glaze & fresh coriander.
- **AUTHENTIC BUTTER CHICKEN CURRY** accompanied with saffron pilaf rice & fried shallots.

DESSERT BAR

- **CHOCOLATE MARQUIS** with Honeycomb
- **LEMON CURD TART** with crushed 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 and Salami, Local duck & walnut paté, sundried tomato dip, Adelaide Hills aged cheddar cheese and kalamata olives, cornichorns & German sausages 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 wine sauce with creamy mash and green beans and dukkha.
- **CHICKEN SCHNITZEL** Lightly crumbed with sage & onion served with beer battered chips, Haus creamy mushroom sauce & garden salad.
- **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.
- **PRAWN & DOUBLE-SMOKED BACON PENNE** - Penne pasta tossed with Adelaide Hills tomato, basil pesto, Barossa Valley olive oil & lemon topped with shaved parmesan. [contains cashew nuts]
- **ATLANTIC SALMON** - Pan seared Atlantic salmon, potato purée, steamed greens, toasted peanut & shallot crumble served with citrus bernaise sauce. [contains peanuts]



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 pesto and 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 mach, green beans and dukka.[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.[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 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

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 crushed 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 STRUDEL** served with vanilla bean sauce, 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

DRINKS PACKAGES

STANDARD

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

- NV The Lane Vineyard Lois Sparkling Blanc de Blancs - Adelaide Hills SA
- '19 Haus Sauvignon Blanc – Adelaide Hills SA
- '18 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 4 wines from the following list:

- NV The Lane Vineyard Lois Sparkling Blanc de Blancs - Adelaide Hills SA
- '21 Pikes Riesling - Clare Valley SA
- '21 Corryton Burge Pinot Gris - Adelaide Hills, SA
- '21 Wicks Estate Sauvignon Blanc - Adelaide Hills, SA
- '21 Lake Breeze Moscato - Langhorne Creek, SA
- '21 Gemtree Luna De Fresa Tempranillo Rose - McLaren Vale, SA
- '20 Tomich Wines Woodside Estate Pino Noir - Adelaide Hills, SA
- '19 The Lane Vineyard "Block 5" Shiraz - Adelaide Hills, SA
- '19 Nepenthe Tempranillo - Adelaide Hills, SA
- '19 First Drop "Mothers Milk" Shiraz - Barossa Valley, SA
- '19 Majella "The Composer" 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 7.5% 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.



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 14 days prior to 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 7 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 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 6 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.