

RESTAURANT & CATERING AWARDS FOR EXCELLENCE

National	Event Caterer of the Year 2008
South Australian	Event Caterer of the Year 2003, 2004, 2005, 2007, 2008, 2009, 2015
South Australian	Caterer of the Year 2003, 2013 and 2015
South Australian	Hall of Fame 2006, 2010
South Australian	Venue Caterer of the Year 2010, 2011 and 2013

ENQUIRIES

www.sanctuaryadelaidezoo.com.au
www.blancofood.com.au

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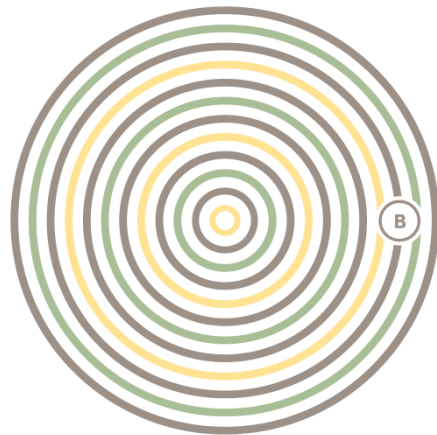
PO Box 2669
Kent Town
South Australia 5071

SANCTUARY

ADELAIDE ZOO

EVENT INFORMATION

PLANE TREE DRIVE, ADELAIDE, SOUTH AUSTRALIA



WELCOME

Thank you for considering the Sanctuary Adelaide Zoo and the award winning Blanco Food & Events Team for your upcoming event. Opened in 2010, the Sanctuary Adelaide Zoo is a state of the art function facility located on the first floor of the Adelaide Zoo's new \$30 million redevelopment. This development has coincided with the arrival of Wang Wang and Fu Ni – the only two giant pandas in the southern hemisphere.

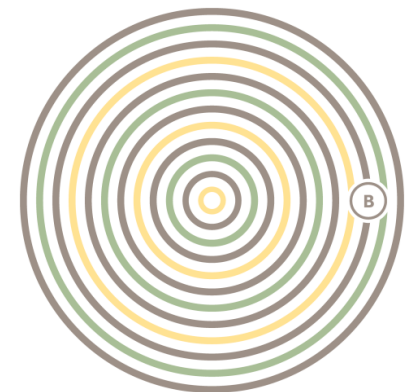
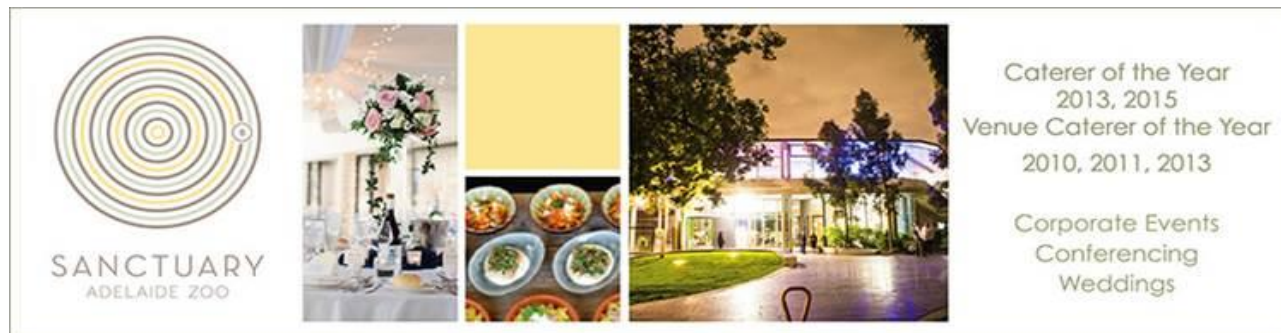
Sanctuary Adelaide Zoo provides the latest technology within flexible meeting, exhibition or banquet space over-looking the magnificent parklands of Adelaide's CBD fringe.

Managed by Blanco Food & Events, our professional service and depth of experience is reflected in our multiple awards including "The Best Achievement in Catering" at the 2011 Australian Event Awards, "Best Venue Caterer South Australia 2010, 2011, 2013" and Caterer of the Year 2013, and 2015

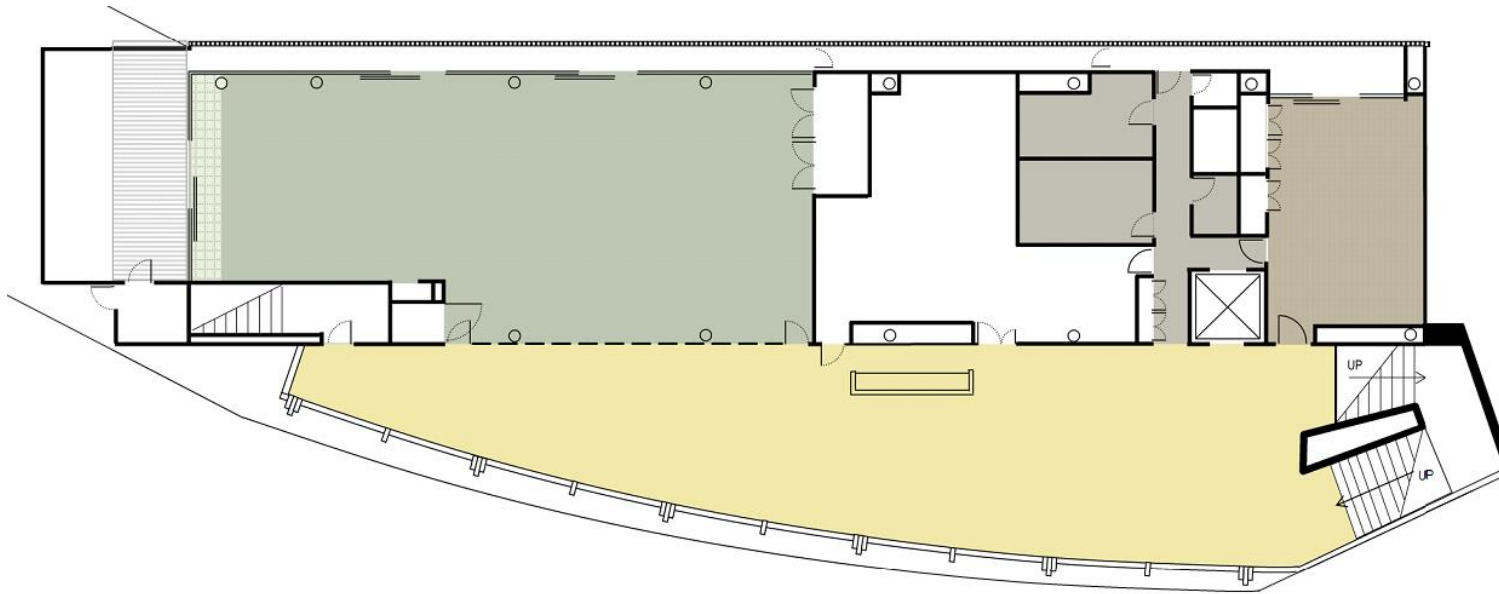
Blanco's partnership with Adelaide Zoo provides you with amazing animal encounters at your event which are unequalled. Giant pandas, tiger feeding, animal handling, can provide a memorable experience at your event.

From the Adelaide Zoo you have an amazing array of services, attractions and facilities on the doorstep. With the River Torrens Linear Park, Adelaide University playing fields, Botanic Park, Adelaide Botanic Gardens plus with just a 5 minute walk, you have all the sights and sounds of Adelaide's CBD, festivals and major events.

We look forward to hosting you at Sanctuary Adelaide Zoo

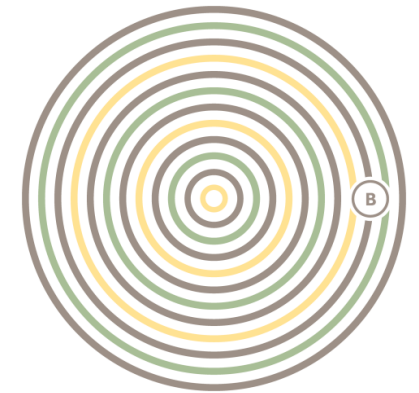


FLOOR PLAN



	DIMENSIONS L x W (m)	AREA (m ²)	CEILING HEIGHT (m)	ROUND TABLES DINNER (10 guests)	ROUND TABLES CABARET (8 guests)	LONG TABLES (10 guests)	COCKTAIL	U-SHAPE	BOARDROOM	THEATRE STYLE
DURRELL	45 x 9.0 / 2.0	335	3.0 / 3.58	100		–	250	–	–	–
GOODALL	10 x 6.6	66	3.8	40	32	40	60	27	30	60
ATTENBOROUGH	27 x 9 / 11	286	3.8	240	160	260	280	40	40	250
TERRACE	10 x 4	40	–	–		–	35	–	–	–

Seating capacities represents maximum numbers with allowance for a lectern only. Set-up, display, staging, dance floor & audio visual requirements will reduce capacities. Room hire charges are applicable.



FUNCTION ROOMS

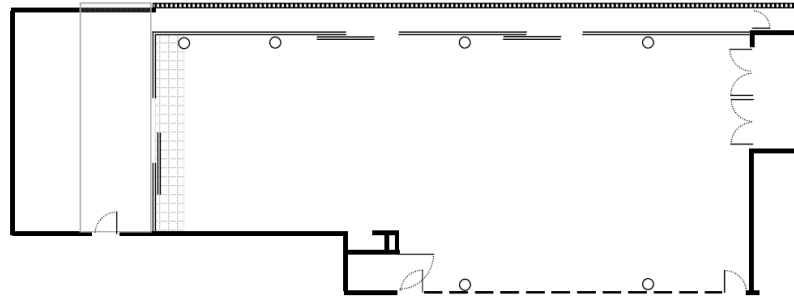
ATTENBOROUGH ROOM (Sir David Attenborough)

Room Hire \$1200.00

Named after Sir David Attenborough, this large meeting space featuring floor to ceiling windows on the north and west aspects, with doors leading to the outside terrace and views across the Adelaide Zoo.

An operable wall provides the flexibility for a private room or a larger open space incorporating the Durrell Gallery.

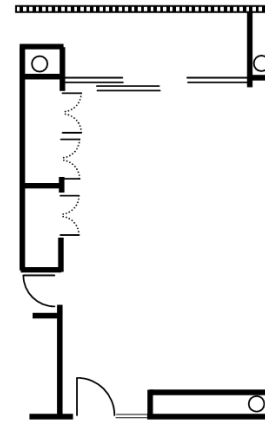
Extensive in-house audio, visual and data capabilities are fitted through each room. Touch screen control system brings together dual ceiling mounted data projection systems.



GOODALL ROOM (Dr Jane Goodall)

Room hire \$600.00

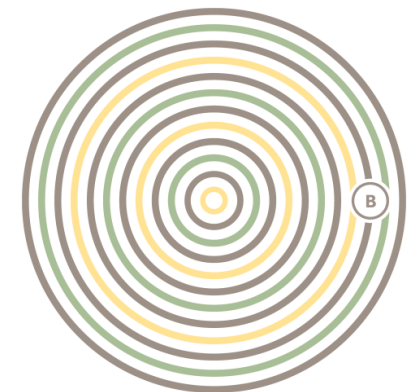
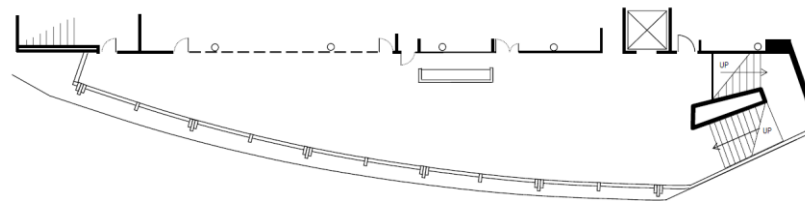
Intimate meetings space and dining room has access to an outside terrace. The room is well appointed with audio visual and data services.



DURRELL GALLERY (Gerald Durrell)

Inclusive in Above Room Hire

The communal space for pre-event and break times, has a full length window taking in views across Botanic Park and onto the Botanic Gardens of Adelaide. The Durrell Gallery has an in-house sound system with an iPod docking station allowing speakers or playback.



ZOO VENUES

BAMBOO FOREST

Bamboo Forest is the home of Wang Wang and Fu Ni – the only two giant pandas in the southern hemisphere. Perfect for cocktail functions and pre dinner drinks for corporate events

Capacity	Cocktail	500	Total
	Cocktail	250	Undercover
	Seated	120	Undercover

SIR THOMAS ELDER ROTUNDA

Including the Central Lawns

The heritage listed venue is located centrally in the Adelaide Zoo. It makes the ideal backdrop for your wedding celebration

Rotunda	Cocktail	250
	Seated	180
	With dance floor	150
Central Lawns	Cocktail	1000
	Seated	750

IMMERSION FOREST

This undercover venue is located in front of the Orangutans and Tigers

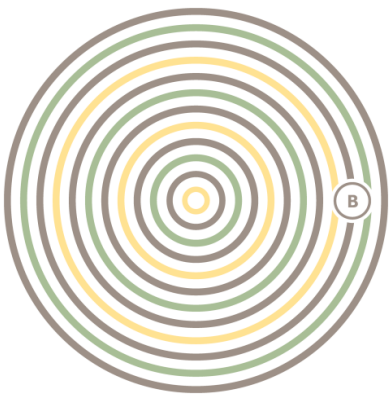
Capacity	Cocktail	80
	Seated	50

SANTOS CONSERVATION CENTRE

This versatile space can be used for conferences and exhibitions

Capacity	Cocktail	80
	Theatre	100

All Zoo Venue bookings and Animal Experiences are to be arranged with Zoos SA Event Coordinator on 08 8230 1273 or functions@zoossa.com.au



LOCATIONS

Sanctuary Adelaide Zoo is located in Adelaide's city fringe parklands with access to all the services of the central business district, yet with the tranquillity of Botanic Park and the magic of the Adelaide Zoo.



DISTANCE

Airport	20 min by car/taxi
Bus Local	10 min walk
Bus Interstate	10 min by car/taxi
Train Station	15 min walk
Tram	15 min walk

INFORMATION

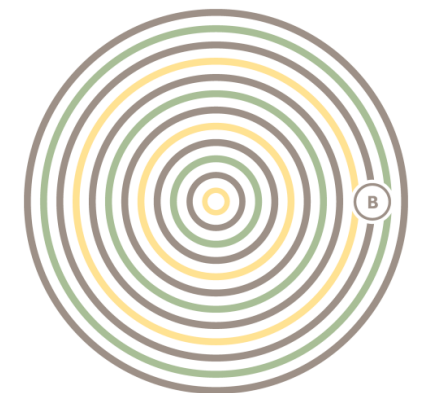
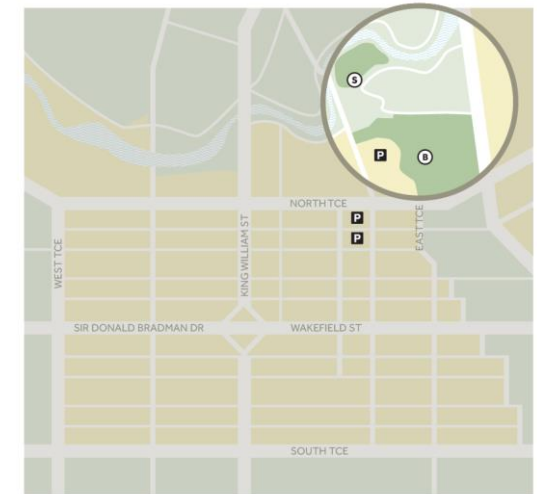
Entrance	Sanctuary entrance via Plane Tree Drive
Traffic	Plane Tree Drive is a ONE WAY public road
Deliveries	1 Plane Tree Drive between 10.00 am – 4.00 pm Monday to Friday and by prior arrangement

PARKING

-  Metered parking (EFTPOS facilities)
-  10 hour parking available on Plane Tree Drive after Gate 6

-  BLANCO FOOD & EVENTS VENUES
Sanctuary Adelaide Zoo

-  Botanic Gardens Restaurant, Kiosk & Cafe



GENERAL INFORMATION

Sanctuary Adelaide Zoo (SAZ) is proudly managed by the award winning team from Blanco Food & Events.

The following points are to assist you with the planning of an event at SAZ or the Zoo. This general information should be read in conjunction with the terms and conditions. If there is something that is not included, please contact us.

GETTING THERE

Located on Plane Tree Drive, SAZ is located on the first floor above the main entrance to Adelaide Zoo. Entry doors are to the right of the Zoo Shop on the front of the building.

Airport	20 minutes (domestic & International)
Bus	Major bus route to Hackney Rd & North Terrace
Train	15 min walk from Adelaide train station
Tram	15 min walk from King William Rd access to Adelaide / Glenelg or Adelaide / Hindmarsh
Car	Plane Tree Drive is a one way public road, with the entrance on the south side of Botanic Park.

* Please refer to the location map for further details regarding access and parking. Please note that availability and costs of parking are subject to change without notice and beyond the control of Blanco or the Zoo.

ACCESS

Access to the first floor is via the main staircase. Wheelchair access is available via a service lift in the foyer.

DELIVERIES

Deliveries can be made via Gate 1 off Plane Tree Drive between 10am and 4pm, by prior arrangement. As SAZ has limited storage facilities it is best to discuss delivery times and storage facilities with your Event Coordinator.

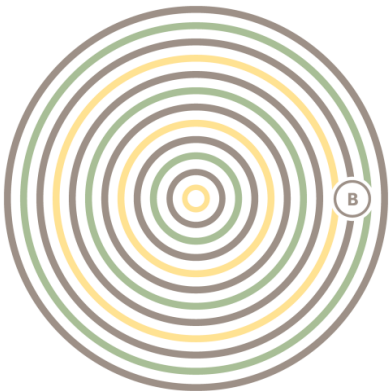
PARKING

There is extensive parking on Plane Tree Drive and surrounding areas, at either multi-level facilities or on the street. Public parking is metered during the day (requires coins) and free in the evenings*. SAZ does not have any dedicated parking facilities.

\$2.60 per hour	8am-6pm – Plane Tree Drive (4 hour block)
\$8.00 per day	7am-5pm – Botanic Drive

LOCATIONS

Plane Tree Drive	(street)
Frome Road	(street)
Victoria Drive	(street)
War Memorial Drive	(street)
Frome Road	(multi-level)
North Terrace	(multi-level)
Frome Road (adj. North Terrace)	(multi-level)



BREAKFAST

Choose from the two options of breakfast service. Stand up or buffet serviced breakfast in the Durrell Gallery or seated breakfast in the Attenborough Room.

SEATED HOT BREAKFAST

Orange juice, Vittoria coffee, Twinings tea

Selection of Danish pastries - chocolate, fruit and almond

Individual seasonal fruit salad, passionfruit syrup (v) (gf)

Select one item from the Hot Menu Items

HOT MENU ITEMS – *Select one item*

Truffled scrambled eggs, toasted ciabatta, chipolata sausage, crisp bacon, baby spinach, grilled tomato

Eggs benedict, poached eggs, smoked leg ham, hollandaise, english muffin, grilled tomato

Smashed avocado with poached eggs, haloumi and tomato salsa fresca**

Caramelized smashed pumpkin with poached eggs, seeds, fresh herbs and dukkah spinach**

Grilled portobello mushrooms, olive pesto, ciabatta, rocket and truffle parmesan (v)

\$37.00 per person

****Add crisp bacon & chipolata sausage \$5.00 per person**

STAND UP BUFFET BREAKFAST

Orange juice, Vittoria coffee, Twinings tea

Sliced seasonal fruit (v) (gf)

Selection of Danish pastries - chocolate, fruit and almond

Individual yoghurt, orange, date and pistachio salad (gf)

Truffle egg & crisp bacon brioche roll

Croque Monsieur, leg ham, Swiss cheese, tomato relish

Spinach, bacon and egg tart

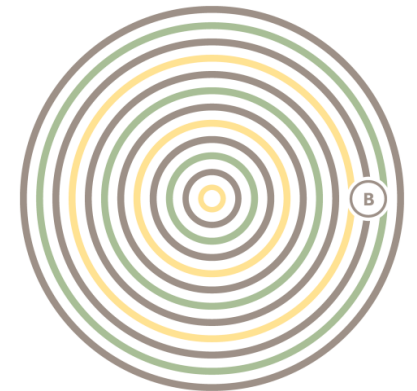
\$32.00 per person

ESPRESSO COFFEE *

Espresso coffee made to order

\$500 per hire includes Barista – Maximum 100 guests

*Please note restricted availability



COFFEE BREAKS

MORNING & AFTERNOON TEA SELECTIONS

- Portuguese custard tarts
- Almond croissants
- Mini Choc mint eclairs
- Assorted Danishes
- Chocolate chip chunk cookies
- Nutella donuts
- Salted caramel lamingtons
- Raspberry & chocolate lamingtons
- Raspberry, white chocolate friands (v) (gf)
- Individual seasonal fruit salad, passionfruit syrup (v) (gf)
- Lemon and coconut bar
- Scones with jam & cream

- Pumpkin scones with maple bacon butter
- Butter puff pastry sausage rolls
- Spinach and ricotta filo parcels
- Puff pastry Gruyere cheese straws

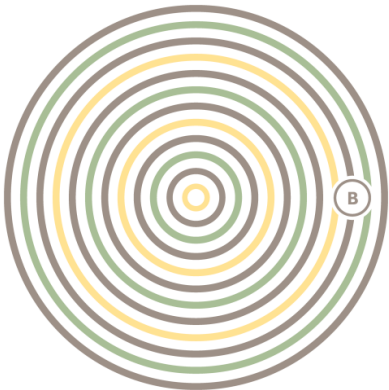
\$5.00 per item

COFFEE BREAKS

- Freshly brewed Vittoria coffee, Twinings teas, orange juice
- | | |
|-----------------------------|-----------------|
| On Arrival | \$7 per person |
| 1/2 day continuous service | \$12 per person |
| Full Day continuous service | \$16 per person |

ESPRESSO COFFEE *

- Espresso coffee available by request
- \$500 per hire includes Barista – Maximum 100 guests
- *Please note restricted availability



WORKING LUNCH

WORKING LUNCH A

Selection of baguettes, sandwiches and wraps with assorted fillings

Whole seasonal fruit (v) (gf)

Orange juice, still and sparkling water

\$32.00 per person

WORKING LUNCH B

Masala butter chicken

Cumin scented basmati rice (v) (gf)

Chickpea and vegetable korma (v) (gf)

Cucumber raita (v) (gf), pappadums

Whole seasonal fruit (v) (gf)

Orange juice, still and sparkling water

\$39.00 per person

WORKING LUNCH C

Roast lemon and herb chicken (gf)

Sea salt and rosemary potatoes (v)

Spinach and fetta filo pastry pie (v)

Cucumber, tomato, kalamata olives, marinated fetta salad

Whole seasonal fruit

Orange juice, still and sparkling water

\$39.00 per person

WORKING LUNCH D

Beef, red wine, mushroom and smoky bacon ragu (gf)

Semi Dried Tomato Soft Polenta (v)

Thyme roasted root vegetables with toasted pinenuts (v) (gf)

Mixed leaf salad, cherry tomato, balsamic dressing (v) (gf)

Crusty ciabatta bread

Whole seasonal fruit (v) (gf)

Orange juice, still and sparkling water

\$39.00 per person

WORKING LUNCH E

Braised lamb shank, tomato and rosemary (v) (gf)

Creamy potato and garlic mash (v) (gf)

Cauliflower, leek and zucchini gratin (v) (gf)

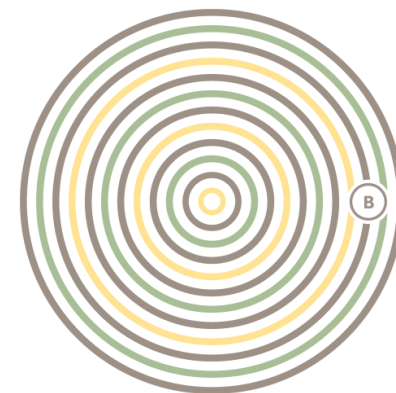
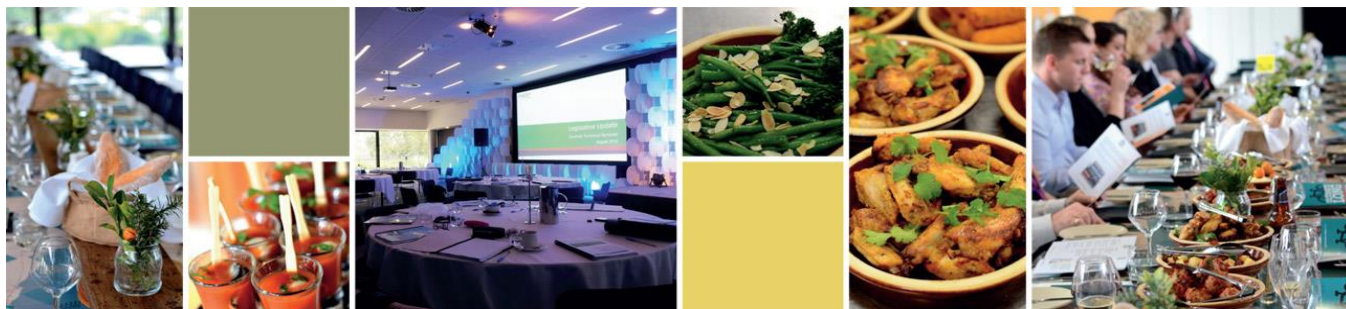
Puy lentil and green bean salad, soft chèvre (v) (gf)

Crusty ciabatta bread

Whole seasonal fruit (v) (gf)

Orange juice, still and sparkling water

\$39.00 per person



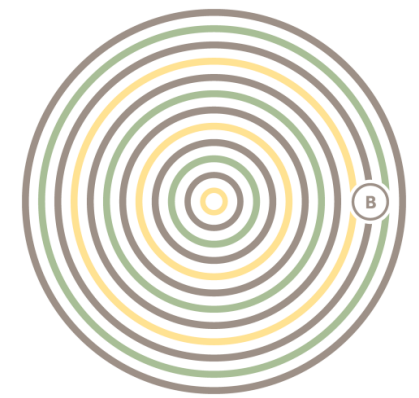
COCKTAIL MENUS

COLD CANAPES

Assorted Japanese sushi, soy sauce, wasabi, pink ginger (gf) (v)
Wild mushroom, basil pesto, chèvre lavosh (v)
Beetroot tarte tatin, goats curd & smoked tomato jam (v)
Kingfish ceviche, wasabi kewpie, pickled radish, flying fish roe (gf)
Smoked salmon, black squid ink toast, dill, horseradish mayonnaise
Ginger beef tataki, pickled carrots, toasted sesame (gf)
Pork rilette en croute, cornichon, mustard mayonnaise
Peking duck pancake, cucumber, spring onion, hoisin
Petite finger sandwiches
- chicken, lemon and macadamia
- egg, aioli and chive (v)

HOT CANAPES

Mushroom and pinenut arancini, basil mayonnaise (v)
Cherry tomato, bocconcini pizzette, baby herb salad, truffle oil (v)
Kataifi and coconut prawn, beetroot aioli
Seafood fritters, nam jim mayonnaise
Chimichurri chicken skewers, mojo picon sauce, coriander (gf)
Moroccan lamb cigars, minted yoghurt dip
Glazed pork belly, pineapple sambal, chilli caramel (gf)
Sweet corn and smoked bacon croquette, chilli mayonnaise
Croque Monsieur, leg ham, Swiss cheese, tomato relish
Mini chicken & leek pie



COCKTAIL MENUS

COLD LIGHT ENTRÉE

- Goat’s cheese pannacotta, beetroot, polenta crisps (v)
- South East Asian noodle salad, fried tofu, peanuts, shoots & nam jim (v) (gf)
- Chicken Waldorf salad, apple, celery, walnut (gf)
- Citrus sugar cured ocean trout, avocado, puffed wild rice (gf)
- Coriander and cumin infused salmon, walnut, tahini yoghurt (gf)
- Black squid ink roll, prawn, chive mayonnaise, lime and pepper crisps

DESSERTS

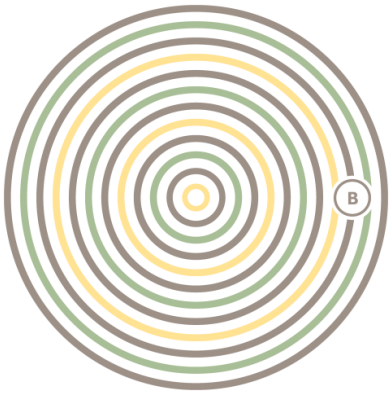
- Chocolate and salted caramel tart
- Ricotta pistachio cannoli
- Lemon curd tart and Italian meringue
- Chocolate Frangelico shot (gf)
- Raspberry and chocolate macaron
- Chocolate Slab – fine grade 3kg Haigh’s chocolate.
- Chisel off your own piece of decadence. Recommend one block per 100 people

HOT LIGHT ENTRÉE

- Chickpea and vegetable tagine, goat’s cheese, preserved lemon (v) (gf)
- Ale battered garfish, thick cut fries, aioli, lemon wedge
- Lebanese spiced chicken, almond pilaf, cucumber yoghurt (gf)
- Slow roasted lamb shoulder, zucchini, pearl couscous, cherry tomatoes (gf)
- Reuben sandwich, corned beef, sauerkraut, cheese, Russian dressing
- Beef burger brioche, cheddar, tomato relish
- Crisp pork belly, sourdough panini, coleslaw
- Baby beef mignon, sticky red wine jus (gf)

MENU OPTIONS

1 hour	min. 5 canapés	\$27.50
2 hours	min. 7 canapés	\$38.50
3 hours	min. 9 canapés	\$49.50
Canapé		\$5.50 per item
Light Entrée		\$9.50 per item
Chocolate slab		\$250 per 3kg block



LUNCH & DINNER MENUS

ANTIPASTO PLATTERS

Charcuterie selection of cold cut meats, white anchovies, sweet potato & baby spinach frittata (gf) (v), mushroom and pinenut arancini (v), Bocconcini and cherry tomato salad (gf) (v), chilli & garlic olives (gf) (v) Grissini, sliced ciabatta
\$18.00 per person

ENTRÉE

Pumpkin and coconut soup, coriander, sesame seeds, fried onions (gf) (v)

Spinach and ricotta cannelloni, parmesan & rocket salad (v)

Potato gnocchi truffle mushroom, asparagus, cream (v)

Casarecce, beef ragu, parmesan, fried sage

Mushroom medley, sprouts and lentils, goat's cheese, baby spinach (v) (gf)

Twice cooked blue cheese soufflé, apple, celery and walnut salad (v)

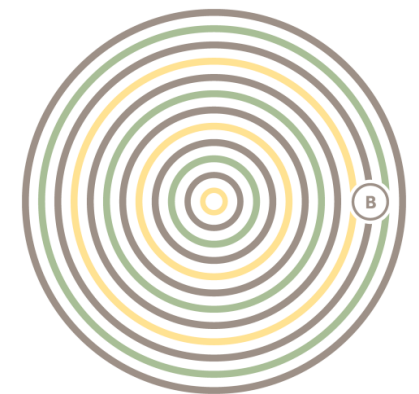
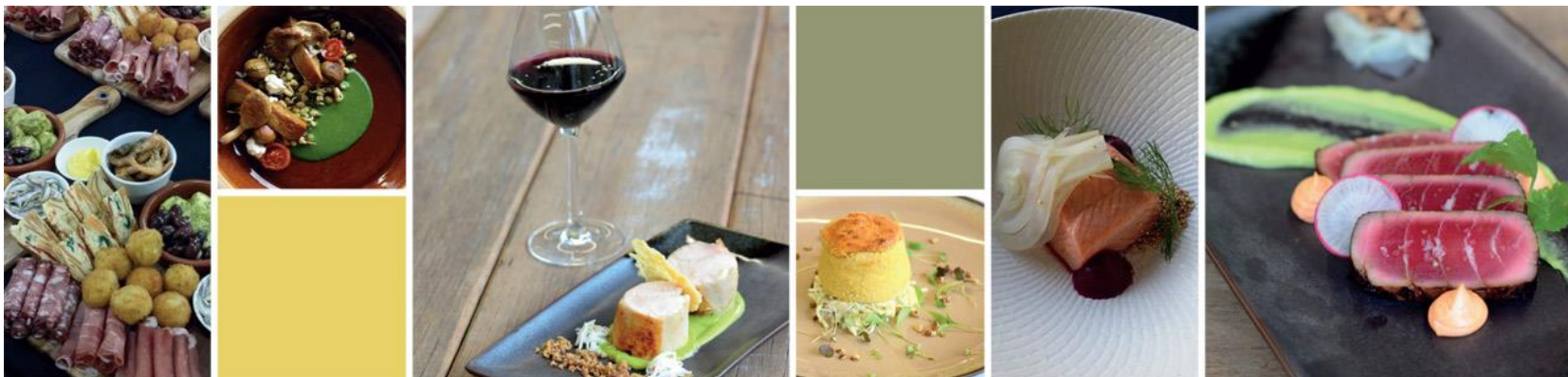
Seared yellowfin tuna, avocado, pickled cucumber, tomato aioli (gf)

Confit ocean trout, beetroot, fennel, quinoa (gf)

Chicken ballottine, bacon crumb, parmesan, gribeche

Smoked duck breast, pickled beetroot, endive and walnut salad (gf)

Asian spiced pork belly, bean sprouts, paw paw, sweet fish sauce (gf)



LUNCH & DINNER MENUS

MAIN COURSE SELECTION

- Pan seared Atlantic salmon, cauliflower, radicchio, citrus pangrattato*
- Turmeric scented chicken breast, roast pumpkin, black rice, pearl barley, lemon aioli*
- Beef eye fillet, beef short rib, golden beets, braised leek (gf)
- Scotch fillet mignon, Lyonnaise potato, grilled truss tomato, green beans, roast shallot jus (gf)
- Shiraz braised beef cheeks, potato mash, mushroom, shallots* (gf)
- Braised lamb shank, rosemary polenta, semi dried tomato, mushrooms (gf)
- Sumac lamb rack, braised shoulder, chickpeas, harissa eggplant (gf)
- Confit duck leg, parsnip puree, Puy lentil ragout (gf)
- Butternut pumpkin and portobello mushroom, caramelised onion tart, buerre noisette (v)

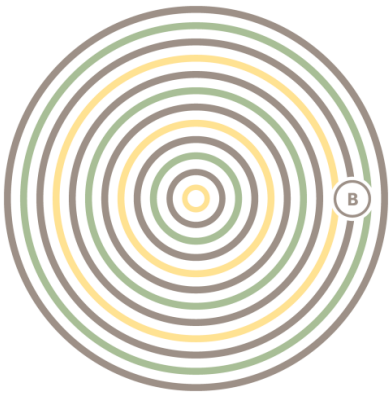
ALL MAIN COURSES SERVED WITH

- Fresh garden salad, honey mustard dressing, root vegetable crisps
- Sourdough rolls and butter medallions

SHARED PLATTER*

+ \$8 PER PERSON

Select 2 of above Main Course menu choices to be served as shared platters on each table



LUNCH & DINNER MENUS

DESSERT

Chocolate mousse torte, macerated blueberries, double cream, candied hazelnut
 Cointreau pannacotta, pistachio praline, blood orange syrup
 Shiraz poached pear, honey vanilla mascarpone, walnut praline
 Lemon and lime curd tart, Italian meringue, passionfruit sauce
 Sticky date pudding, macerated dates, butterscotch sauce, double cream
 Orange and almond flourless cake, cinnamon yoghurt, orange and marmalade syrup (gf)
 Cheese platters- Australian regional cheese platter date and walnut bread, muscatel and caramelised figs
 Sweet treats platters – Lemon curd tart and Italian meringue, ricotta pistachio cannoli, chocolate and salted caramel tart

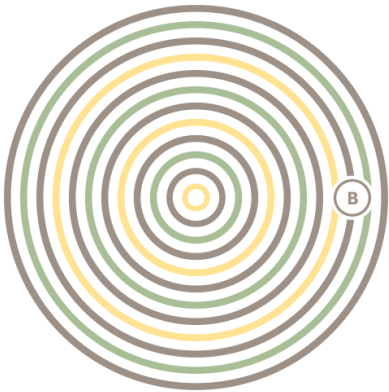
ALL MEALS INCLUDE

Vittoria coffee, Twinings tea, Haigh’s chocolate squares

MENU OPTIONS

2 Courses		\$55 per person
3 Courses		\$75 per person
Choice mains	per choice	+\$10 per person
Choice entrée or dessert	per choice	+\$8 per person
Alternate drop	per choice	+\$5 per person
Shared Platters (choice of 2)		+\$8 per person

Children’s meals – under 10 years \$45 per person
(includes main course, dessert and beverages)



BEVERAGE PACKAGES

WOLF BLASS PACKAGE

Wolf Blass Brut
Wolf Blass Bilyara Sauvignon Blanc
Wolf Blass Bilyara Shiraz
Coopers Pale Ale, Coopers Clear, Coopers Light & The Hills Cider
Soft drinks, orange juice, water
2 hours \$25.00 per person
3 hours \$30.00 per person
4 hours \$35.00 per person
Extra hour \$5.00 per person

ANNIE’S LANE PACKAGE

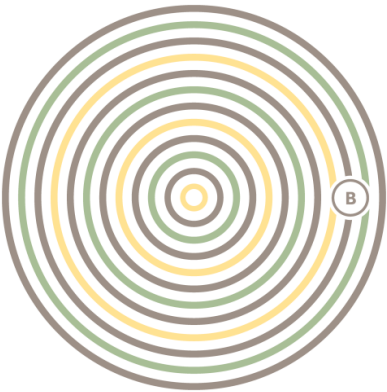
Sterling Pinot Noir Chardonnay
Annie’s Lane Semillon Sauvignon Blanc
Annie’s Lane Cabernet Merlot
Annie’s Lane Moscato
Coopers Pale Ale, Coopers Clear, Coopers Light &The Hills Cider
Soft drinks, orange juice, water
2 hours \$30.00 per person
3 hours \$36.00 per person
4 hours \$42.00 per person
Extra hour \$6.00 per person

ICONS OF SA PACKAGE - *Please select 1 white and 1 red*

Sterling Pinot Noir Chardonnay
Leo Buring Riesling
Wolf Blass Gold Label Sauvignon Blanc
Saltram 1859 Shiraz
Wynns ‘Gables’ Cabernet
Penfolds ‘76’ Shiraz Cabernet
Coopers Pale Ale, Coopers Clear, Coopers Light & The Hills Cider
Soft drinks, orange juice, water
2 hours \$35 per person
3 hours \$42 per person
4 hours \$49 per person
Extra hour \$7 per person

SPIRITS*

Client supplied (3 varieties) \$400
All mixers provided
*All spirits served after main course only



AUDIO VISUAL

A range of in-house equipment and services are available for hire, which can be complimented with additional equipment. AV Style is the preferred provider of hire equipment and technical services. AV Style has extensive experience with audio visual and communication services.

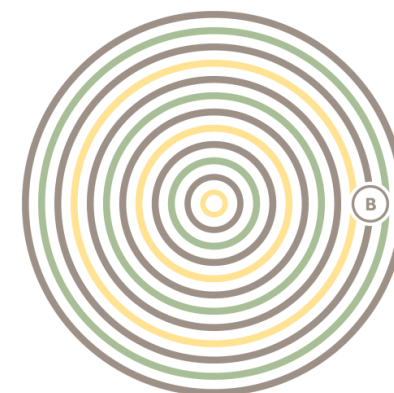
Data Projector (6'x8' screen)	\$250.00
50 inch LCD screen with stand	\$275.00
60 inch LCD screen with stand	\$330.00
Radio lapel microphone	\$88.00
Radio handheld microphone	\$88.00
DVD player	POA
Lectern & gooseneck mic (1 included FOC in room hire)	FOC
Whiteboard / Flipchart	\$44.00
Electronic Whiteboard	\$165.00
Laptop – Windows 7, Microsoft Office 2010	\$110.00

PA – in-house (speeches & background music)	FOC
PA – 2 speakers 1 sub woofer	\$275.00
Spotlight	\$83.00
Uplighting of venue columns x 8 (Durrell Gallery)	\$220.00
Bud lighting of venue columns x 6 (Attenborough Room)	\$275.00
Labour per hour – set / breakdown (if required)	\$75.00
Operator per hour (minimum 3 hours)	\$70.00
Staging – 1800 x 2400 mm	\$88.00
Dance floor – per m ² - \$75 delivery fee	\$17.00
Delivery/pickup fee (applicable to all hire)	\$75.00
After hours bump out fee (after 5pm)	\$120.00

SECURITY

Security is provided for all evening events at Sanctuary Adelaide Zoo and is charged at \$50.00 per hour. Security commences 30 minutes prior to your event and remain until 1 hour after finish time.

Please note: Student Balls require 1 x Security Guard per 100 guests



TERMS & CONDITIONS

DEFINITIONS

SAZ, we, us, refers to Sanctuary Adelaide Zoo. Client, you, guests, hirer refers to the persons, organisation, group or representatives organising or holding an event.

TENTATIVE BOOKINGS

Tentative bookings will be held for 10 working days before being released for resale. SAZ will not take responsibility if booking confirmations or deposits are late and the space has been re-allocated.

BOOKING CONFIRMATION & DEPOSITS

Tentative bookings are to be confirmed by providing to SAZ a duly signed event order plus terms and conditions. To secure your booking a deposit equivalent to the room hire or 15% of the estimated value for the event (whichever is greater), unless otherwise agreed by SAZ in writing, to be received no later than 10 working days after the tentative booking has been made. The booking deposit is to be paid directly to SAZ via EFT, cash, credit card or cheque (Cheque to be made out to "Sanctuary Adelaide Zoo").

PAYMENT

SAZ may request full or progress payment prior to the event. Payment for any additional charges incurred during the event must be paid at the conclusion of the event. If payment terms are approved by SAZ, full payment for the event, must be received within 7 business days from the date of your event. Payment must be made by EFT, cash, credit card or cheque (Cheques made out to "Sanctuary Adelaide Zoo").

CREDIT CARD SURCHARGE

All credit card payments are subject to surcharges of 3% for Amex, Diners and JCB cards and 1% for MasterCard, Visa, Bankcard and all other accepted credit cards. Please note that the credit card fees are not refundable.

EVENT ORDER (AGREEMENT)

SAZ will produce an event order (agreement) for each booking. The event order may be updated as required to reflect goods and services required for the event, plus hold additional and relevant information pertaining to the event. The agreement outlines the costs that the client is responsible for paying (in addition to costs incurred as a result of unforeseen acts or requirements per the terms and conditions). The client is responsible for understanding the event order (and terms and conditions). Please feel free to discuss the event order with your Event Coordinator

DIETARY REQUIREMENTS & FOOD ALLERGIES

Dietary requirements are required 14 days prior to the event. While SAZ make best efforts to cater for dietary requirements and food allergies, we cannot guarantee that meals provided are to exact specifications. Our kitchens will contain traces of ingredients that some guests may be allergic to. If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.

MENU SELECTION

Your menu and all dietary requirements must be finalised no later than 14 days prior to your event.

PRICES

Prices are correct at the time of quotation. SAZ will make all efforts to maintain quoted prices. In the event of fluctuating market conditions, SAZ reserves the right to change the prices solely at its discretion. Prices quoted include GST unless otherwise stated. SAZ will not be held liable for impact to the client or its customers as a result of price changes.

MENU CHANGES & SUBSTITUTION

SAZ reserves the right to change or withdraw any items or services for sale up to and including at the time of the event. We will advise you of any changes that need to be made and endeavour to replace the item with a suitable alternative. SAZ will not be held liable for impact to the client or its customers as a result of menu or service changes.

PLANNED & GUARANTEED NUMBERS

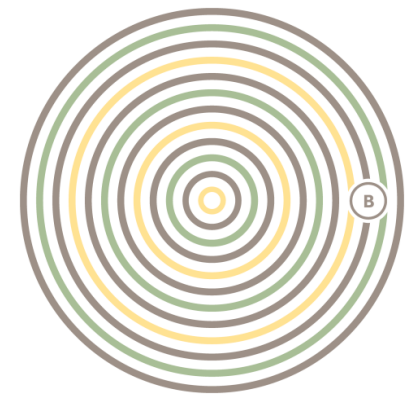
Planned numbers are to be advised at time of booking confirmation. A guaranteed minimum number of guests attending the event are required by no later than 10 working days prior to the event. If there is a reduction greater than 20% from planned to guaranteed numbers, 50% of the variation will be charged.

FINAL NUMBERS

You must confirm the final number of guests for the event no later than 7 full days prior to the event, at which time a further payment is required. Final charges for the event will be based the number of guests attending the event (based on SAZ's count) or the guaranteed minimum number, whichever is greater.

CANCELLATIONS

Cancellation or part cancellation of an event must be received in writing. In the event of a cancellation, the booking deposit and other monies paid to SAZ may be forfeited. If the booking is cancelled within 90 days of the event, a cancellation fee of 25% of the total estimated value of the event plus 20% of hire equipment if applicable, is payable to SAZ. If cancellation occurs within 14 days or less 100% of all costs are payable.



TERMS & CONDITIONS

RUN OVER TIME CHARGE

Should your event extend beyond the agreed finish or bump our times, SAZ will charge a fee of \$5.00 per person per hour or part thereof based on the final numbers for the event or \$300 per hour, or part of, whichever is greater. The SAZ liquor licence concludes at 12 midnight. For an extension of this time, a notice period of 90 days prior to the event is required to seek appropriate approvals. Approvals are not guaranteed by SAZ.

HIRE EQUIPMENT, BREAKAGES & DELIVERIES

Any loss, damage or theft to the hired equipment occurring between the time of delivery and pickup will be subject to full replacement value of the goods. The client will be liable for any loss or damage sustained by the client or by any person, firm or corporation supplying the client.

CLIENT DELIVERIES & STORAGE

The facility does not have storage for goods outside the times of your event. Client deliveries are to be made during normal business hours unless otherwise agreed. All deliveries must be clearly labelled to indicate the event intended. SAZ cannot provide a secure location to store goods and accepts no responsibility for damage or loss. SAZ may not accept deliveries if the delivery is not expected or not suitable to be received. Clients organising pick-ups of goods post events must have the items collected immediately after the event, unless otherwise agreed. The goods are to be suitably packed for delivery and labelled appropriately. Any goods left after an event, unless arranged prior, will be considered as abandoned and will be discarded.

EXTERNAL SUPPLIERS

External suppliers must abide by any work safety standards requested by SAZ or the Zoo. SAZ or the Zoo will not be liable for any injury, illness, damage or loss as a result of a supplier failure to operate safely or in accordance to the relevant Occupational Health, Safety and Welfare regulations.

RESPONSIBILITY & DAMAGES

The client shall pay for any damage sustained to SAZ or the Zoo that are caused by the client or the client's invitees, agents or other persons associated with the event. SAZ or the Zoo or its employees and agents shall not be liable for any injury, damage or loss of any nature, caused 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 SAZ or the Zoo against any cost, or demand in respect of such injury, damage or loss.

STAFF ASSISTANCE & LABOUR CHARGES

SAZ quotes will include standard set-up and servicing of events. Should there be additional labour or assistance required, SAZ will charge accordingly. Labour will be charged by the hour and may have minimum engagement periods.

COMMUNICATIONS

SAZ and Adelaide Zoo will not guarantee internet connection via wireless, cable to an ISP.

VEHICLE ACCESS & HEAVY EQUIPMENT

Vehicle access is not permitted to SAZ function space, nor the courtyard in front of the building. Requirements for delivery or use of heavy equipment at SAZ must be advised at least 60 days in advance and approval is at the approval of SAZ and/or the Zoo.

CAR PARKING

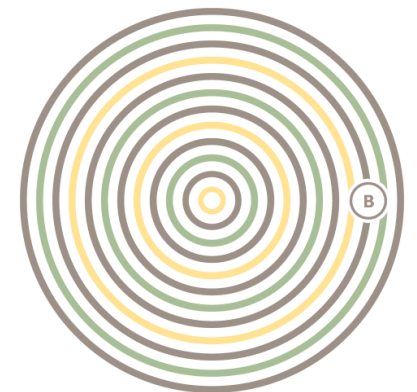
SAZ or the Zoo are not responsible for nor control any parking in or around the facility. Public car parking is available on Plane Tree Drive, War Memorial Drive, Victoria Drive, Hackney Road and at the multi-level car park behind the Royal Adelaide Hospital (accessed from Frome Road.. It is the responsibility of the event organiser or their guests for parking.

NOISE

Noise level will be controlled at a level suitable to SAZ and/or the Zoo. The client is not permitted to use any audio equipment or musical instrument at a volume, or behave in a manner that is likely to disturb any animals or cause offence or disruption to other guests.

ZOO EXPERIENCES

SAZ is not responsible of any injury, illness, act or damage caused during activities before, during or after events with SAZ or the Zoo. Booking an event at SAZ does not entitle clients or invitees automatic access to the Zoo. Zoo access can be pre-organised for a specific time or is available during normal opening hours (same as general public).



TERMS & CONDITIONS

WEATHER PROTECTION

SAZ will not guarantee alternative locations to events booked outside the Attenborough, Goodall or Durrell spaces. This includes but not exclusive to the terraces, courtyards, zoo spaces or the parklands. SAZ recommends that back-up spaces be booked.

PLASTICS

The use of plastic items such as straws, plates, cutlery, and cups are not permitted in SAZ or the Zoo due to the risk posed to animals.

SERVICE LIFT & DISABLE ACCESS

SAZ will not guarantee the availability of the service lift for use by suppliers or guests.

MINIMUM SPENDS

SAZ may impose a minimum spend for events solely at the discretion of SAZ.

PUBLIC HOLIDAYS SURCHARGE

SAZ may impose a surcharge for events on public holidays. The surcharge will be assessed on and event by event basis and solely at the discretion of SAZ.

SMOKING

Smoking is not permitted inside, on the terraces or balcony areas of the Sanctuary Adelaide Zoo. Smoking is also not permitted in the courtyard within 5 metres of the SAZ or Zoo entrance.

BEVERAGE BYO & CORKAGE

SAZ does not offer BYO or corkage unless this is integral to your event. Approval is at the sole discretion of SAZ.

DECORATIONS

SAZ does not permit the use of decorative items such as glitter or sprinkles, unless previously approved. Additional cleaning costs may be applied for the use of such items.

RECOVERY COSTS

In the event that SAZ incurs any further costs (including legal costs), expenses or disbursements in recovering any debt due by you to SAZ, then you agree to reimburse such costs, expenses and disbursements to SAZ.

CLEANING

General cleaning is included in the cost of the function. If cleaning requirements following the event are deemed to be excessive, additional cleaning charges will be incurred.
Confetti and rice grains or equivalent, as deemed by SAZ is not permitted in either SAZ or the Zoo courtyard.

LAWS & LIABILITY

If SAZ or the Zoo 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 SAZ or the Zoo or its 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 SAZ's liquor licence obligations.

ALCOHOL SERVICE

Responsible service of alcohol: SAZ 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, SAZ has a duty of care for staff and patrons and we therefore act accordingly. SAZ is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification.

OCCUPATIONAL HEALTH, SAFETY & WELFARE

It is the responsibility of the client to conform to all related sections of the South Australian Occupational Health, Safety and Welfare Act, 1986.

ACCEPTANCE

I (print name) _____

of (company) _____

have read and fully understand and accept the above written conditions and hereby confirm our booking in accordance with the quote provided to me/us by Sanctuary Adelaide Zoo.

Signed _____

Date _____ Event date _____

