

## BLANCO FOOD & EVENTS: 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
South Australian	Caterer of the Year 2003 and 2013
South Australian	Hall of Fame 2006, 2010
South Australian	Sanctuary Adelaide Zoo – Venue Caterer of the Year 2010, 2011 and 2013

### ENQUIRIES

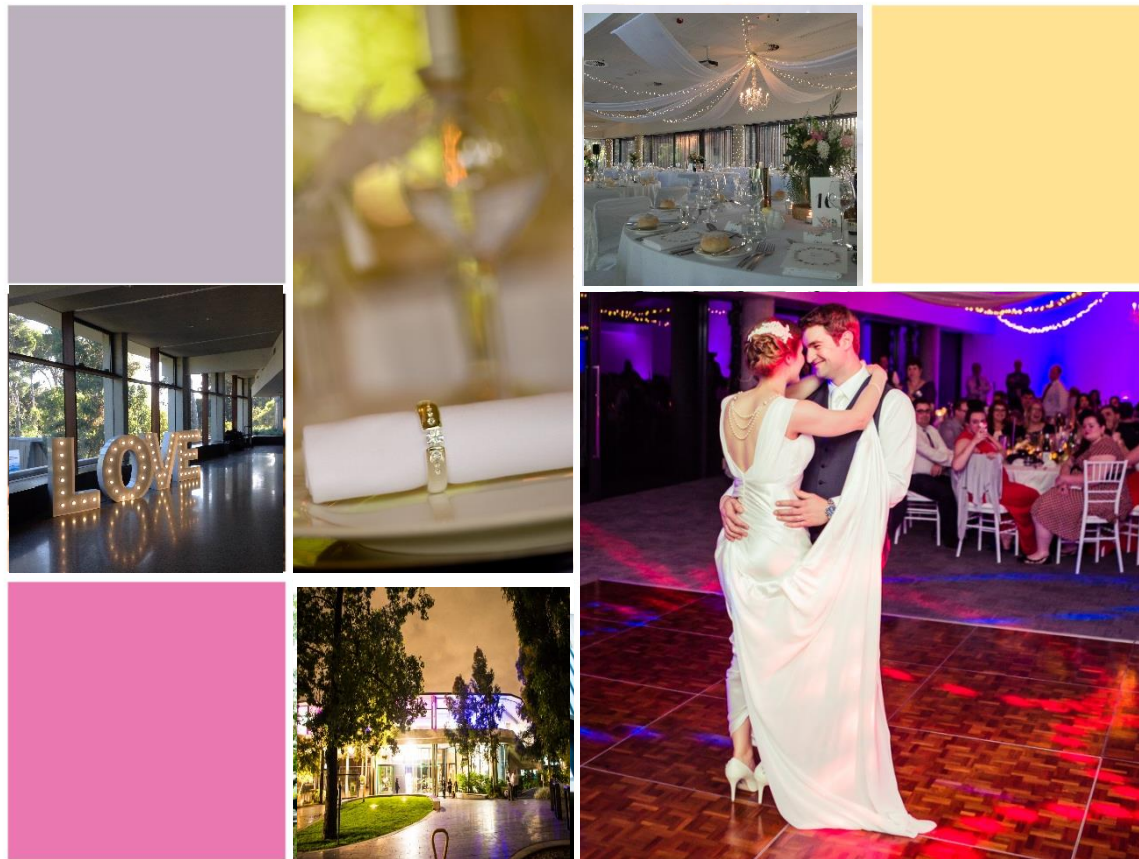
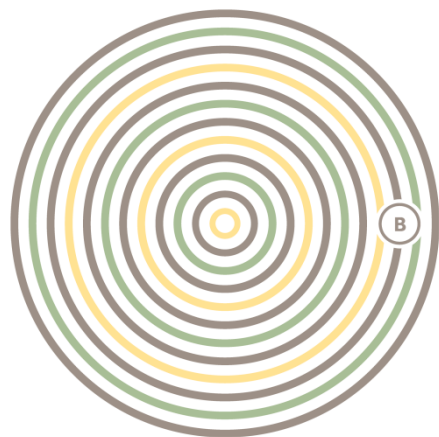
[www.sanctuaryadelaidezoo.com.au](http://www.sanctuaryadelaidezoo.com.au) T. +61 8 8230 1313  
[www.blancofood.com.au](http://www.blancofood.com.au) F. +61 8 8364 5465

PO Box 2669  
Kent Town  
South Australia 5071

# SANCTUARY ADELAIDE ZOO

PLANE TREE DRIVE, ADELAIDE, SOUTH AUSTRALIA

# Weddings



# Welcome

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Thank you for considering the Sanctuary Adelaide Zoo and the award winning Blanco Food & Events team for your upcoming wedding.

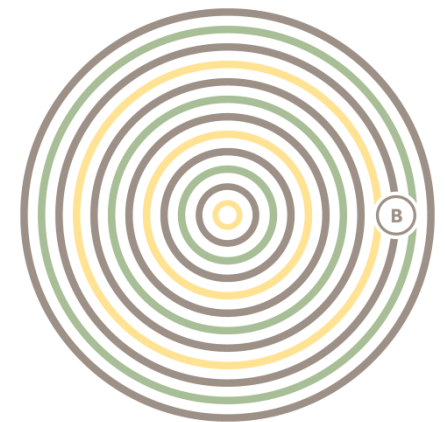
Opened in 2010, the Sanctuary Adelaide Zoo is a state of the art function facility located on the first floor of the Adelaide Zoo, with magnificent views across the parklands and the zoo.

Sanctuary Adelaide Zoo offers flexible spaces for your wedding ranging up to 250 for a seated meal or up to 500 for cocktails.

Blanco Catering is an award-winning catering company with an emphasis on locally sourced food. We also run the Botanic Gardens Restaurant and Alere at the new Flinders University development. Creativity and thought go into the creation of individual menus. The result is food that is memorable. Our aim is to go beyond the expectation of both the Bridal couple and guests and have people talking for days.

Blanco Food & Events offer spectacular wedding ceremony locations within the picturesque Botanic Gardens and Botanic Park. Both provide a beautiful backdrop for unlimited photo opportunities. Blanco also partner with specialised event theming providers, which we can recommend to add that something special.

Feel free to discuss an array of wedding solutions to make your special day memorable.

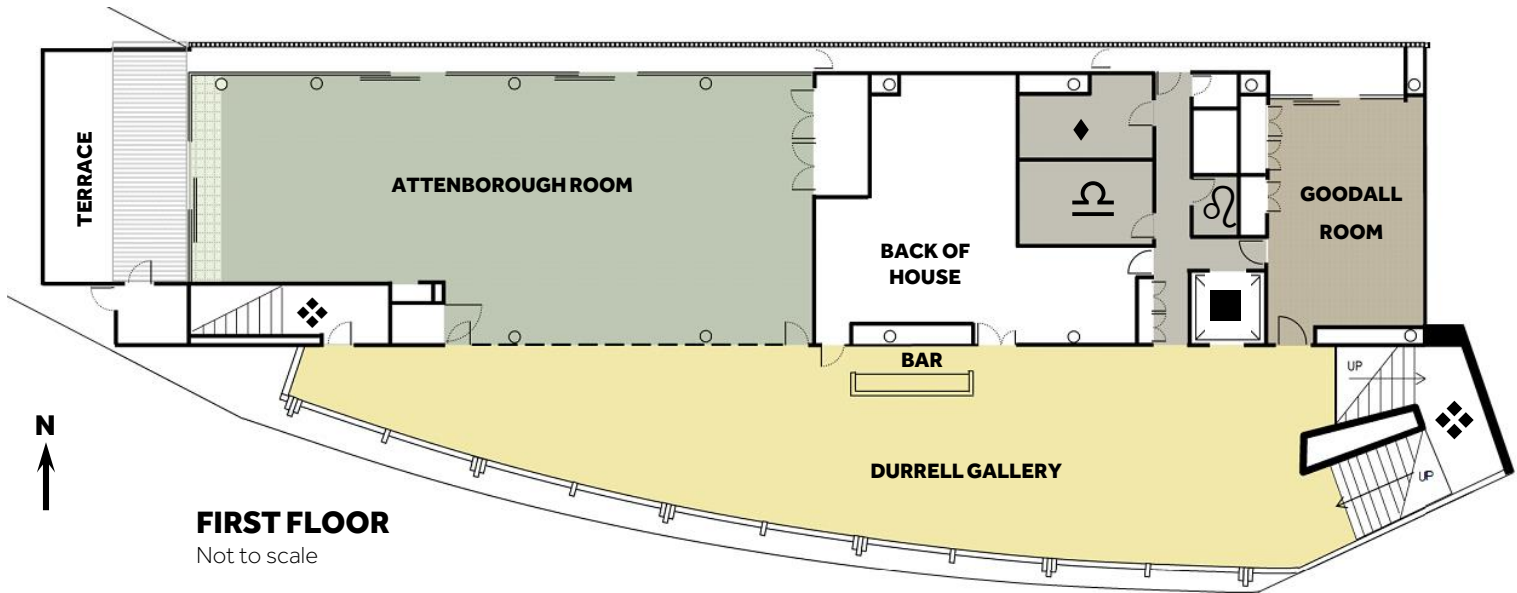


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SANCTUARY  
ADELAIDE ZOO

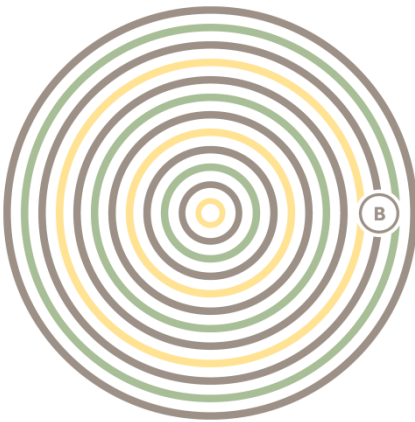
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# Floorplan



	DIMENSIONS L x W (m)	AREA (m <sup>2</sup> )	CEILING HEIGHT (m)	ROUND TABLES (10 guests)	LONG TABLES (10 guests)	COCKTAIL
DURRELL	45 x 9.0 / 2.0	335	3.0 / 3.58	100	—	250
GOODALL	10 x 6.6	66	3.8	40	40	60
ATTENBOROUGH	27 x 9 / 11	286	3.8	240	260	280

Seating capacities represents maximum numbers with allowance for a lecturn only. Set-up, display, staging, dance floor, entertainment & audio visual requirements will reduce capacities. Subject to numbers and catering, room hire charges may be applicable.



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ADELAIDE ZOO

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# Function Rooms

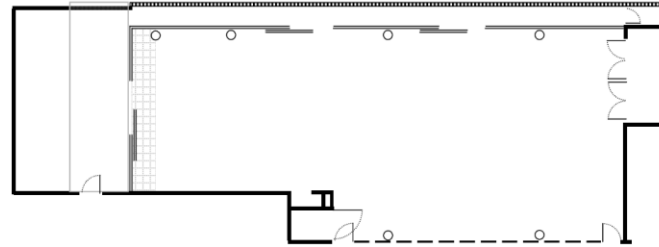
## ATTENBOROUGH ROOM (Sir David Attenborough)

A large 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.

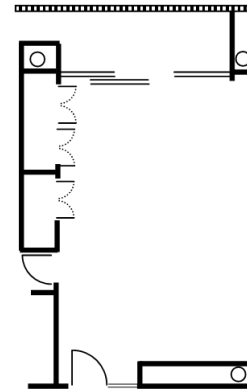
Dance floors can be located in the room, alternatively the Durrell Gallery can double as a dance floor.

The in-house sound system for speeches is throughout the room, ensuring your guests do not miss a word.



## GOODALL ROOM (Jane Goodall)

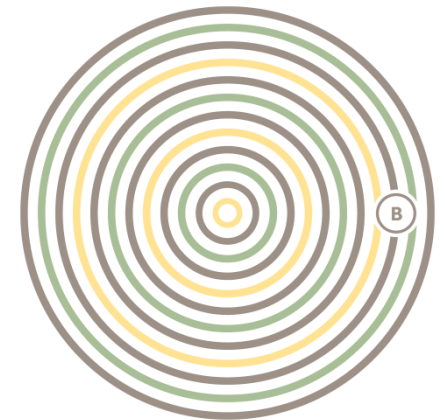
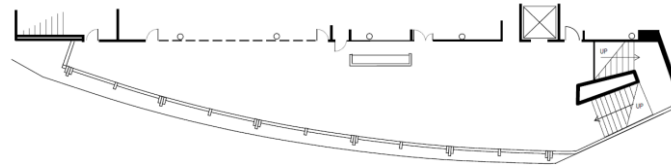
Intimate room for dining and ideal for a stand up gathering. The Goodall Room has a small private terrace that has views across Adelaide Zoo. Enjoy the wild noises of the night emanating from the zoo.



## DURRELL GALLERY (Gerald Durrell)

### Inclusive in Above Room Hire

With a full length window taking in views across Botanic Park and onto the Botanic Gardens of Adelaide, this communal space for pre event activities can be booked in conjunction with your main room.



SANCTUARY  
ADELAIDE ZOO

Room diagrams are not to scale. Scaled floorplans available upon request

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# Location

Sanctuary Adelaide Zoo is located in the beautiful Adelaide parklands. With Botanic Park and the Adelaide Botanic Garden on our doorstep, you have a wonderful back drop for photography.



## DISTANCE

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

## INFORMATION

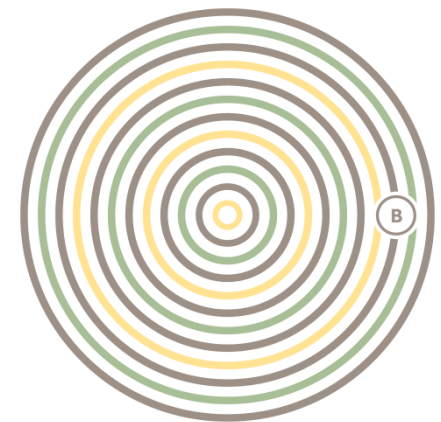
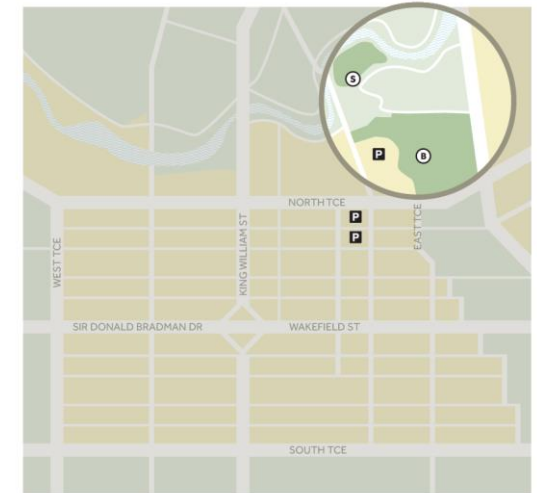
<b>Entrance</b>	Sanctuary entrance via Plane Tree Drive
<b>Traffic</b>	Plane Tree Drive is a ONE WAY public road
<b>Deliveries</b>	Via Gate 1 off Plane Tree Drive between 9.00 am – 5.00 pm Monday to Friday

### PARKING

-  Metered parking (subject to change)
-  Multi level car parks

### BLANCO VENUES

-  Sanctuary Adelaide Zoo
-  Botanic Gardens Restaurant, Kiosk & Cafe



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ADELAIDE ZOO

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# Wedding Packages

Select from one of the following menu packages to suit your wedding reception. All inclusions for each menu package are listed. We can upgrade packages to accommodate your specific needs.

MENU PACKAGE A \$125 per person

4 cold canapés, 4 hot canapés, 4 light entrées

Beverage package A - 5 hours

MENU PACKAGE B \$130 per person

Entree, main and individual dessert or cheese platter

Beverage package A - 5 hours

MENU PACKAGE C \$135 per person

Antipasto platters , share platter main (2 choices), cheese platter

Beverage package A - 5 hours

MENU PACKAGE D \$140 per person

Pre-dinner canapés, entree, choice main, individual dessert or cheese platter

Beverage package A - 5 hours

## INCLUSIONS

All menu packages include the following -

Venue Hire

Microphone & Lectern

Cake Table and Cake Knife

Gift Table

Your Wedding Cake Plattered

Vittoria Coffee & Twinings Tea

Individually wrapped Haigh's chocolate

Menu Tasting

## ADDITIONAL

2 canapés for 30 minutes \$10pp

Shared Platters +\$8pp

Additional Main Choices per item +\$10pp

## CHILDREN'S MEALS

10 yrs and under

Meal including beverages \$50

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 your last guest has left .

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ADELAIDE ZOO

All prices are subject to change at the discretion of Blanco Food & Events.  
Menu substitutions may be made by Blanco Food & Events due to availability.

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# Cocktail Menu

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## COLD CANAPES

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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 (gf)  
Petite finger sandwiches  
- chicken, lemon and macadamia  
- egg, aioli and chive (v)

## HOT CANAPES

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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

## HOT LIGHT ENTRÉE

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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)  
Mini chicken & leek pie

## COLD LIGHT ENTRÉE

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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

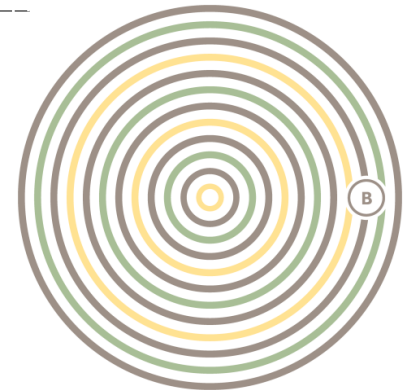
## DESSERTS

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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

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# Lunch & Dinner Menu

## 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)

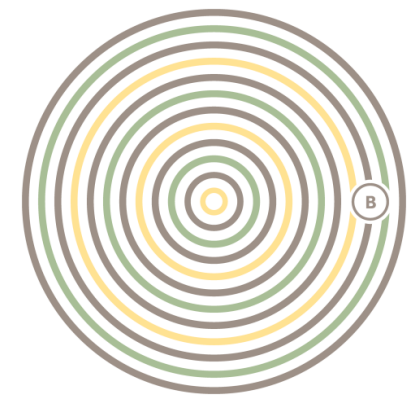
Seared yellowfin tuna, avocado, pickled cucumber, tomato aioli (gf)

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 Menu

## MAIN COURSE SELECTION

Roasted Blue eye Trevalla, butternut pumpkin, fregola, yellow witlof

Pan seared Atlantic salmon, cauliflower, radicchio, citrus pangrattato\* (gf)

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

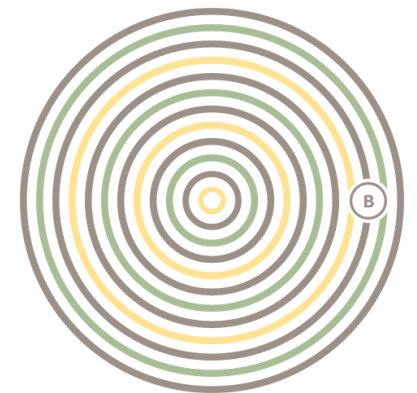
Fresh garden salad, honey mustard dressing, root vegetable crisps

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 Menu

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## DESSERT SELECTION

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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

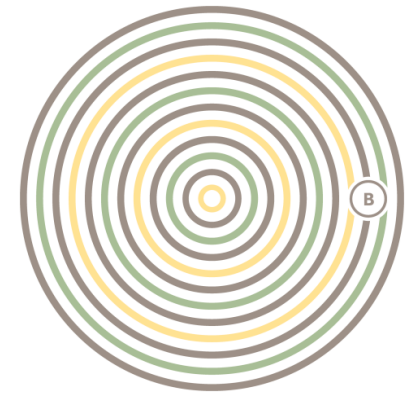
Sweet treats platters – Lemon curd tart and Italian meringue, ricotta pistachio cannoli, chocolate and salted caramel tart

## ALL MEALS INCLUDE

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Vittoria coffee, Twinings tea, Haigh's chocolate squares

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# Menu Tasting

## TERMS AND CONDITIONS

Included in your wedding package is a menu tasting with a selection of your choice of 2 entrees and 3 main courses. This menu tasting is to help you choose the final menu but also to show the quality and presentation of the food we produce. While the tasting is essentially for the Bride and Groom, we do welcome parents up to a maximum of 6 guests. There are only 1 of each menu item prepared, so you may consider extra meals at an additional cost. \$20 entrée, \$35 main course .

All tastings are by appointment only and can be arranged anytime from Tuesday – Thursday, 12pm – 5pm. Please email your choices and requested date and time to your event coordinator

## YOUR CHOICES

### ENTRÉE

Entrée 1 \_\_\_\_\_ Date Requested \_\_\_\_\_

Entrée 2 \_\_\_\_\_ Time Requested \_\_\_\_\_

### MAIN COURSE

Main 1 \_\_\_\_\_ Client Name \_\_\_\_\_

Main 2 \_\_\_\_\_ Client Signature \_\_\_\_\_

Main 3 \_\_\_\_\_

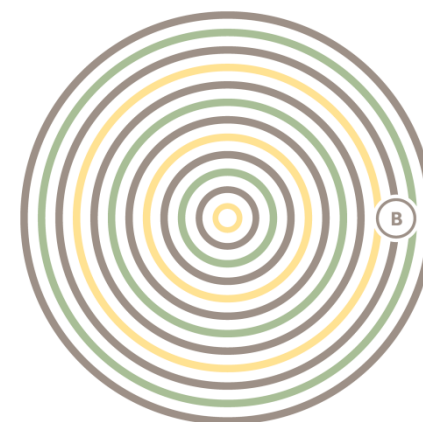
### SERVED WITH

Mixed leaf salad, honey mustard dressing

Sour dough rolls and butter medallions

### WINES

Tasting Package A provided



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ADELAIDE ZOO

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# Beverage Packages

## WOLF BLASS PACKAGE

Wolf Blass Sparkling Extra hour \$5

Wolf Blass Bilyara Sauvignon Blanc

Wolf Blass Bilyara Shiraz

Coopers Pale Ale, Coopers Clear, Coopers Light , The Hills Cider

Soft drinks, orange juice, water

## ANNIE'S LANE PACKAGE

Sterling Pinot Noir Chardonnay Extra hour \$6

Annie's Lane Semillon Sauvignon Blanc - Upgrade from A \$8

Annie's Lane Cabernet Merlot

Coopers Pale Ale, Coopers Clear, Coopers Light , The Hills Cider

Soft drinks, orange juice, water

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

Sterling Pinot Noir Chardonnay Extra hour \$7

Leo Buring Riesling - Upgrade from A \$16

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

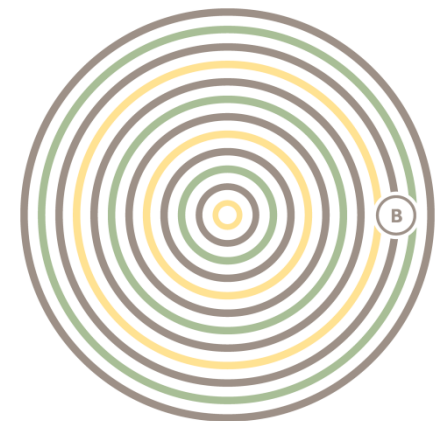
## SPIRITS -

Client supplied (3 varieties)

\$400

All mixers provided

**\*All spirits served after main course only**



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# 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 7 days prior to the event. While SAZ make best efforts to cater for dietary requirements and food allergies, we can not guarantee that meals provided are to exact specifications. If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.

## MENU SELECTION

Your menu 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

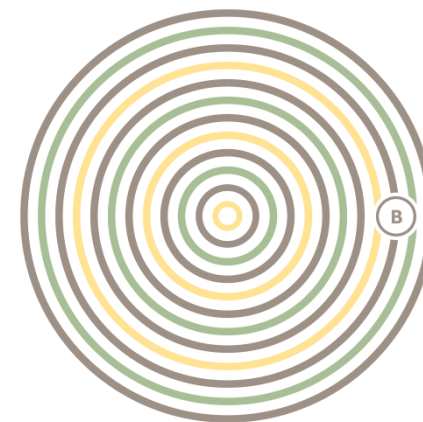
Planned numbers are to be advised at time of booking confirmation. A guaranteed minimum number of guests attending the event are required by no later than 10 working days prior to the event. If there is a reduction greater than 20% from planned to guaranteed numbers, 50% of the variation will be charged.

## 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

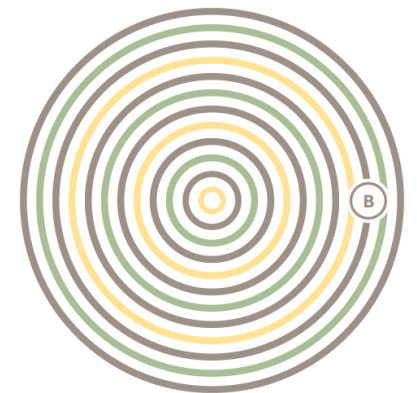
SAZ or the Zoo are not responsible for nor control any parking in or around the facility. Public car parking is available on Plane Tree Drive, War Memorial Drive, Victoria Drive, Hackney Road and at the multi-level car park behind the Royal Adelaide Hospital (accessed from Frome Road.. It is the responsibility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

