



SANCTUARY
CATERING & EVENTS

EVENT CATERING
INFORMATION 2023



WELCOME

Thank you for considering Sanctuary Catering & Events at Adelaide Zoo. Sanctuary Catering and Events provides premium catering and event solutions for 7 unique locations throughout Adelaide Zoo. From our contemporary flagship venue, Sanctuary Adelaide Zoo Function Centre, through to beautiful lawns, and even spaces that are immersed within the natural habitat of some of the animal enclosures, guests will know they are about to experience something special with an event hosted by the team at Sanctuary Catering & Events.

Owned and operated by the multi-award-winning Blanco Horner Hospitality Management, Sanctuary Catering & Events is backed by over 4 decades of experience, the highest quality ethically sustainable food, and exceptional service.

Our partnership with Adelaide Zoo provides you with opportunities to add unique experiences to your event. Giant pandas, tiger feeding, and intimate animal handling encounters, can provide a memorable experience at your event.

Our team at Sanctuary Catering & Events looks forward to working with you to create a little bit of magic for next event, no matter the occasion.



BREAKFAST

SEATED HOT BREAKFAST

\$39 per person

To Start

Freshly brewed coffee, a selection of boutique teas, orange juice

On table

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble (vg/gf)

Followed by seated breakfast plate

Double smoked bacon, scrambled free range eggs, roasted tomatoes, sautéed Swiss brown mushrooms, smashed avocado, toasted sourdough bread

STAND UP BREAKFAST BUFFET

\$35 per person

Freshly brewed coffee, a selection of boutique teas, orange juice

Freshly baked Danish pastries

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble (vg/gf)

Caramelised onion, thyme & feta quiche (v)

Egg and bacon breakfast slider, tomato relish

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

COFFEE BREAKS

- Freshly brewed coffee, a selection of boutique teas, orange juice \$7 per person
- On arrival \$12 per person
- 1/2 day continuous service \$16 per person

Full day continuous service

SWEET

- Traditional, caramelised banana bread (v) \$6 per item
- Fresh baked Danish pastries (v)
- Portuguese custard tart (v)
- Vanilla and cinnamon poached pear teacake (v)
- Coconut chia pudding with poached fruit, pepita and sunflower seed crumble (vg/gf)

SAVOURY

- Pork, fennel & caramelised apple sausage roll \$6 per item
- English muffin topped with tomato relish, roasted eggplant and rocket (vg)
- Caramelised onion, spinach, thyme & fetta quiche (v)
- Egg and bacon breakfast slider, tomato relish
- Roast pumpkin scones, maple butter



CONFERENCE CATERING

WORKING LUNCH

DAILY CHEF'S SELECTION OF SANDWICHES + SALADS

\$39 per person

A SELECTION OF HOUSE MADE ARTISANAL BREADS AND FILLINGS

Poached chicken, avocado, tomato, butter lettuce and mayonnaise (df)

Roast beef, grilled capsicum, rocket & fresh horseradish (df)

Double smoked ham, Swiss cheese, tomato and mayonnaise

Egg and mayonnaise (v)

SALADS

Roast pumpkin, mixed grain, cherry tomatoes, spring onion with feta (v)

Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing (vg)

Includes:

Healthy treat

Orange juice, still and sparkling water



CONFERENCE CATERING

HOT LUNCH

SELECTION OF 2 MAINS + 2 SALADS

\$45 per person

MAINS PLATTERS (please choose 2)

Flank steak, truffled pomme puree, green beans, bacon & bourbon jam jus (gf)

Atlantic salmon, spiced carrot and pumpkin, peas, crispy chickpea crumb (gf)

Roasted lemon thyme chicken breast, grain and herb salad, lemon aioli (gf,df)

Lamb rump, herbed cous cous, compressed cucumber salad, Aleppo pepper labna

SALADS (please choose 2)

Roast pumpkin, mixed grain, cherry tomatoes, spring onion with feta (v)

Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing (vg)

Penne pasta, bacon, red onion and creamed salad dressing (v)

Watermelon, red onion, mint and fetta (v)

Potato salad, crispy bacon, hard boiled egg, spring onion and mustard aioli (df)

Includes:

Healthy treat

Orange juice, still and sparkling water

ADD EXTRAS TO YOUR CATERING

Soft drinks

\$3 per person

Fresh fruit platters

\$3 per person



DAY DELEGATE PACKAGES

ALL DAY CATERING - minimum 50 guests

\$79 per person

Continuous service of freshly brewed coffee, a selection of boutique teas

Morning tea and afternoon tea

Working lunch

Includes:

Daily selection of sandwiches and salads

Healthy treat

Orange Juice, still and sparkling water

Includes:

Room hire from 8am – 5pm

Floor to ceiling windows that provide plenty of natural light and views of Botanic Park and the Adelaide Zoo

Digital AV & projector screens, sound system, lectern and microphone

Note pads and pens

Iced water and mints

Complimentary WiFi access

HAPPY HOUR

PERFECT FOR POST CONFERENCE NETWORKING

\$35 per person

Includes 1 hour of drinks and chef's selection of canapes and nibbles



BBQ PACKAGE

BASIC BBQ

BBQ SELECTIONS & SALADS \$40 per adult \$20 per child*

BBQ beef sausages, caramelised onions (gf, df)
Fermented honey glazed chicken wings w sesame (gf, df)
Corn on the cob with smoked paprika butter and parmesan
Potato salad, crispy bacon, hard boiled egg, spring onion and mustard aioli (gf, df)
Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing (vg)

Includes:

Sliced bread & butter

GOURMET BBQ

BBQ SELECTIONS & SALADS \$55 per adult \$30 per child*

Fermented honey glazed chicken thigh w sesame (gf, df)
Italian sausages with peperonata (gf, df)
Char grilled flank steak with chimmi churri (gf, df)
Potato salad, crispy bacon, hard boiled egg, spring onion and mustard aioli (gf, df)
Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing (vg)
Watermelon, red onion, mint and fetta (v, gf)

Includes:

Artisan sourdough breads & butter medallions

* A child is any person 12 years and under



COCKTAIL MENU

PRE - EVENT - 1 HOUR

\$15 PER PERSON

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v)
Poached prawn, soy & sesame, fermented honey, chive and coriander (gf, df)
Sweet potato & cashew fritter, lemon labna, green mango and Thai herb salad (v)

NETWORKING EVENT (approx. 2 – 3 hours)

\$45 PER PERSON

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v)
Poached prawn, soy & sesame, fermented honey, chive and coriander (gf, df)

Sweet potato & cashew fritter, lemon labna, green mango and Thai herb salad (v)
Beef burger, cheddar cheese, dill pickles, burger sauce

Saffron and cauliflower arancini, grated parmesan and lemon zest (gf, v)
Pork, fennel & caramelised apple sausage roll, tomato relish
Pressed lamb shoulder, pastry, preserved lemon aioli

CANAPÉ OPTIONS

Additional Canapé

\$7 per item

Additional Substantial Item

\$9.5 per item

ADD DESSERT - \$7 PER ITEM

White chocolate raspberry blondie, raspberry cream
Lemon meringue tarts
Chocolate hazelnut cannoli



COCKTAIL MENU

CELEBRATION DINNER - 4 hours

\$85 PER PERSON

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v)

Saffron & cauliflower arancini, grated parmesan, lemon zest (v, gf)

Chicken sando, pickled cabbage slaw, Thai chilli jam aioli (df)

Poached prawn, soy & sesame, fermented honey, chive and coriander (gf, df)

Beef burger, cheddar cheese, dill pickles, burger sauce

Sweet potato & cashew fritter, lemon labna, green mango and Thai herb salad (v, gf)

Pressed lamb shoulder, pastry, preserved lemon aioli

Pork, fennel & caramelised apple sausage roll, tomato relish

Mini reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing

DESSERTS

White chocolate raspberry blondie, raspberry cream (v)

Lemon meringue tarts (v)

Chocolate hazelnut cannoli (v)

CANAPÉ OPTIONS

Additional Canapé

\$7 per item

Substantial

\$9.5 per item

HAIGH'S CHOCOLATE SLAB

3kg of South Australian couverture chocolate

\$350 per slab

We provide a hammer and chisel for your guests to chip off their own piece of decadence.

FOOD STATIONS/GRAZING TABLES

Price on application



LUNCH AND DINNER MENU

ANTIPASTO PLATTER

\$18 per person

Capocollo, prosciutto, arancini, cherry tomato & bocconcini salad, marinated zucchini, capsicum, olives, grilled focaccia

PASTA

Spinach and ricotta cannelloni, Napolitana sauce, arugula and parmesan salad (v)

Casarecce pasta, slow cooked beef ragu, parmesan, parsley

Rigatoni pasta, mushroom cream sauce, parmesan, truffle oil (v)

ENTRÉE

Hummus, broad bean, green pea, preserved lemon, chive oil, flowers (vg)

Seared kingfish, avocado, brown rice miso, compressed apple, sea parsley (df/gf)

Chicken leg galantine, shitake mushroom, candied orange, red vein sorrel (gf)

Roasted pork belly, roasted fennel, smoked apple, watercress, fresh horseradish (df/gf)

Duck breast, sweet & sour carrot, toasted seed, grains, charred cipollini onions (df)

MAIN COURSE SELECTION

Seared flank steak, truffled pomme puree, green beans, bacon & bourbon jamjus (gf, df)

Atlantic salmon, spiced carrot, pumpkin & peas, crispy chickpea crumb (gf, df)

Roasted lemon thyme chicken breast, grain and herb salad, lemon aioli (gf, df)

Lamb rump, herbed pearl couscous, compressed cucumber salad, Aleppo pepper labna

Eye beef fillet, potato sarladaise, smoked mushrooms, caramelised onion (gf, df) **+\$8**

All main courses served with shared:

Olive oil roasted chat potatoes tossed in herb brown butter (v)

Baby cos, raisin, pearl couscous, mint and toasted sesame dressing (vg, df)

Sourdough and butter medallions



LUNCH AND DINNER MENU

DESSERT

Lemon verbena meringue, citrus curd, poached berries, cultured cream
Chocolate and walnut fudge cake, citrus sour cream

Orange and almond cake, honey mascarpone, almond brittle

Vanilla panna cotta, mango gel, confit pineapple, coconut crumble

Chef's selection of plattered sweet treats

Includes:

Barista-made espresso coffee & a selection of boutique teas

MENU OPTIONS

2 Courses \$70 per person

3 Courses \$85 per person

Share platters (mains) – two choices +\$10 per person

Choice entrée - per choice +\$8 per person

Choice main - per choice +\$10 per person

Choice dessert - per choice +\$8 per person

Alternate drop - per choice +\$8 per person

Children's meals – under 10 years \$45 per person

includes main course, dessert and beverages

CHEESE PLATTERS

Plattered selection of 3 local cheeses, lavosh and accompaniments

HAIGH'S CHOCOLATE SLAB

3 kg of South Australian milk couverture chocolate \$350 per slab

We provide a hammer and chisel for your guests to chip off their own piece of decadence.



BEVERAGE PACKAGES

WICKS ESTATE PACKAGE

Wicks Estate Sparkling Chardonnay Pinot Noir
Wicks Estate Sauvignon Blanc
Wicks Estate Pinot Rose
Wicks Estate Shiraz
Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro
The Hills Cider
Soft drinks, orange juice, water

2 hours	\$36 per person
3 hours	\$42 per person
4 hours	\$48 per person
<i>Extra hour</i>	<i>\$6 per person</i>

BREMERTON PACKAGE

The Lane 'Lois' Blanc de Blanc
Bremerton 'Betty & Lou' Sauvignon Blanc
Bremerton 'Racy' Rosé
Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot
Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro
The Hills Cider
Soft drinks, orange juice, water

2 hours	\$38 per person
3 hours	\$46 per person
4 hours	\$54 per person
<i>Extra hour</i>	<i>\$8 per person</i>



BEVERAGE PACKAGES

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

Wicks Estate Vintage 'Pamela' Chardonnay Pinot Noir

White

Pikes 'Traditionale' Riesling, Clare Valley

The Lane 'Block 10' Sauvignon Blanc, Adelaide Hills

Pikes 'Luccio' Pinot Grigio, Clare Valley

Red

Robert Oatley Signature Series 'GSM' Grenache Shiraz Mouvedre, McLaren Vale

Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley

Rymill 'The Companions' Cabernet Franc, Coonawarra

Coopers Pale Ale, Coopers Dry, Coopers Light

The Hills Cider

Soft drinks, orange juice, water

2 hours	\$45 per person
3 hours	\$55 per person
4 hours	\$65 per person
<i>Extra hour</i>	<i>\$10 per person</i>

SPIRITS BAR

Fully serviced spirits bar, complete with mixers **\$ 6 per person** in conjunction with a Beverage Package. Under 100 guests POA

Opened and served after main course only until 30 mins prior to completion of event.
Client supplied (3 varieties)



TERMS AND CONDITIONS

DEFINITIONS

SCE, we, us, refers to Sanctuary Catering & Events and Function Centre at Adelaide Zoo. Client, you, guests, hirer refers to the persons, organisation, group or representatives organising or holding an event.

BOOKING CONFIRMATION & DEPOSITS

Tentative bookings are to be confirmed by providing to SCE a duly signed event order plus terms and conditions. Tentative bookings will be held for 10 working days before being released for resale. SCE will not take responsibility if booking confirmations or deposits are late and the space has been re-allocated.

To secure your booking a deposit equivalent to 25 % of the estimated value for the event 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 SCE via EFT, cash, credit card or cheque (Cheque to be made out to "Sanctuary Catering & Events").

EVENT ORDER (AGREEMENT)

SCE 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.

PRICES

Prices are correct at the time of quotation. SCE will make all efforts to maintain quoted prices. In the event of fluctuating market conditions SCE will advise you of price increases or offer alternative options. Prices quoted include GST unless otherwise stated.

MINIMUM SPENDS

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

PAYMENT

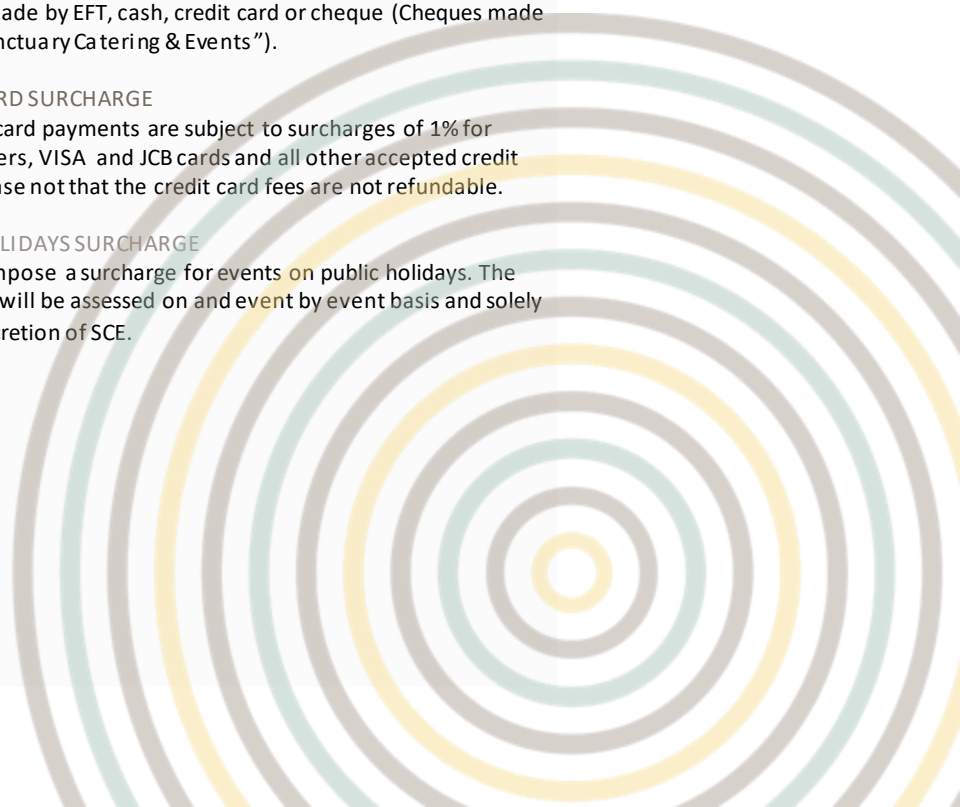
SCE may request full or progress payment prior to the event. Payment for any additional charges incurred during the event must be paid at the conclusion of the event. If payment terms are approved by SCE, full payment for the event, must be received within 7 business days from the date of your event.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

CREDIT CARD SURCHARGE

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

PUBLIC HOLIDAYS SURCHARGE

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



TERMS AND CONDITIONS CONT.

MENU SELECTION

Your menu must be finalised no later than 14 days prior to your event.

DIETARY REQUIREMENTS & FOOD ALLERGIES

Dietary requirements are required 10 days prior to the event. While SCE 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 CHANGES & SUBSTITUTION

SCE 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 endeavor to replace the item with a suitable alternative. SCE 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.

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 the final invoice will be prepared for prepayment. Additional charges post event will be based on additional number of guests attending the event (based on SCE's count) over the guaranteed minimum number. All beverages and additional items consumed on the night will be invoiced directly after the event and paid no later than 7 days after the event date.

CANCELLATIONS

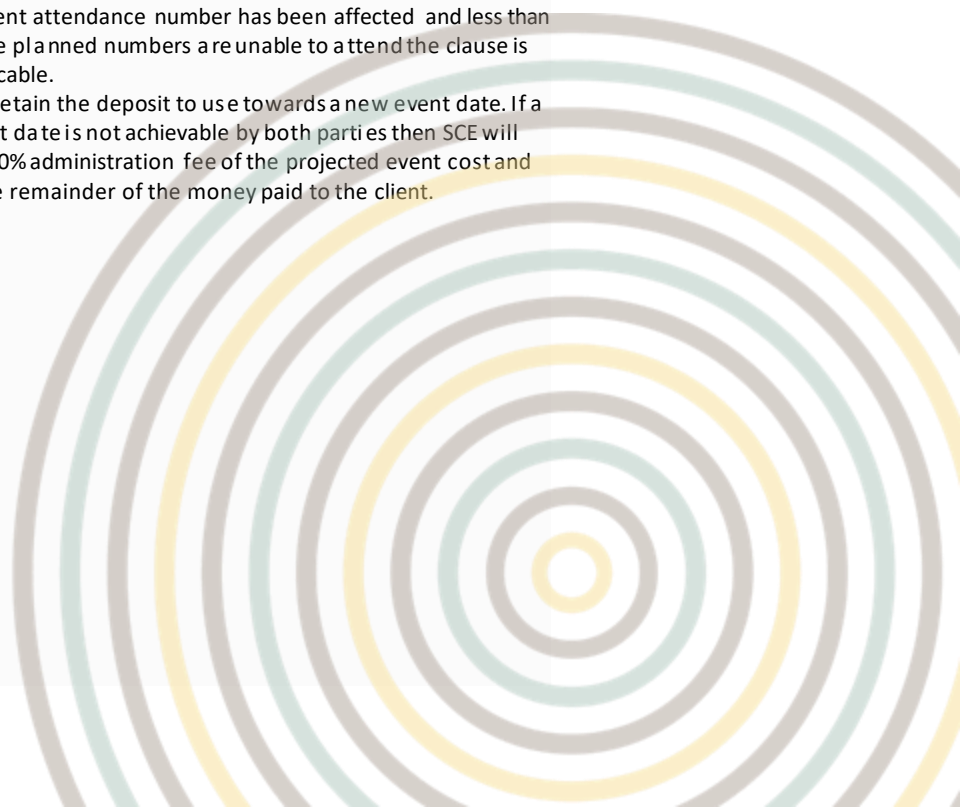
Cancellation or part cancellation of an event must be received in writing. In the event of a cancellation, the booking deposit and other monies paid to SCE may be forfeited. If the booking is cancelled within 90 days of the event, a cancellation fee of 25% of the total estimated value of the event plus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

COVID 19 CLAUSE

If the booking is cancelled at any time due to the event not being permitted in the form originally planned under any State or Federal Government law, regulation or direction in force at the time of the event relating to the COVID-19 pandemic This includes the border closures and quarantine periods preventing event organisers, key note speakers and bridal party attending.

If your event attendance number has been affected and less than 50% of the planned numbers are unable to attend the clause is also applicable.

SCE will retain the deposit to use towards a new event date. If a new event date is not achievable by both parties then SCE will retain a 10% administration fee of the projected event cost and return the remainder of the money paid to the client.



TERMS AND CONDITIONS CONT.

CLIENT DELIVERIES & STORAGE

All furniture delivery, client deliveries and storage of items must be pre approved by SCE. All furniture and theming deliveries must include a set up fee payable directly to your supplier. If your furniture or theming delivery does not include a set up fee and SCE is responsible for the set up then additional charges will be added to your final bill.

The facility does not have storage for goods outside the times of your event and all deliveries must be clearly labelled to indicate the event intended. SCE cannot guarantee a secure location to store goods and accepts no responsibility for damage or loss. SCE 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. Any goods left after an event, unless arranged prior will be considered as abandoned and will be discarded.

EXTERNAL SUPPLIERS

A supplier list must be provided with their contact details at least 7 days prior and approved by SCE. SCE must approve all suppliers before they are engaged. All supplier access times must be arranged directly via SCE and the supplier. SCE has a list of approved suppliers and may not approve alternate options or may impose additional staffing and set up costs when applicable. External suppliers must abide by any work safety standards requested by SCE or the Zoo. SCE 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.

EQUIPMENT

All electrical equipment brought into the Function Centre must be tagged and tested in accordance with current Occupational, Health, Safety and Welfare regulations.

FALSE ALARM FEE – (MFS) METROPOLITAN FIRE SERVICE

Should either the hirer or event attendees falsely trigger the building smoke/fire alarm(s), causing the MFS to attend the building, the false alarm call-out fee (set by the MFS) will be recovered from the hirer.

FIRE AND SPECIAL EFFECTS

Smoke machines, dry ice machines, candles, gas cylinders, explosive devices or any items with a naked flame are not permitted at the Function Centre. Equipment, fittings or materials must not be placed in a position that will obstruct designated exit points. The hirer will take all reasonable precautions against any loss or damage by fire.

RESPONSIBILITY & DAMAGES

The client shall pay for any damage sustained to SCE or the Zoo that are caused by the client or the client's invitees, agents or other persons associated with the event. SCE 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 SCE or the Zoo against any cost, or demand in respect of such injury, damage or loss.



TERMS AND CONDITIONS CONT.

VEHICLE ACCESS & HEAVY EQUIPMENT

Vehicle access is not permitted to SCE function space, nor the courtyard in front of the building. Requirements for delivery or use of heavy equipment at SCE must be advised at least 60 days in advance and approval is at the approval of SCE and/or the Zoo. No access is available behind gate 1 and all deliveries need to utilize the loading zone on Plane Tree Drive unless pre approved by SCE

CAR PARKING

SCE 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 Lot 14 (accessed from Frome Road) It is the responsibility of the event organiser or their guests for parking.

SERVICE LIFT & DISABLE ACCESS

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

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 SCE is not permitted in either SCE or the Zoo courtyard.

RECOVERY COSTS

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

LAWS & LIABILITY

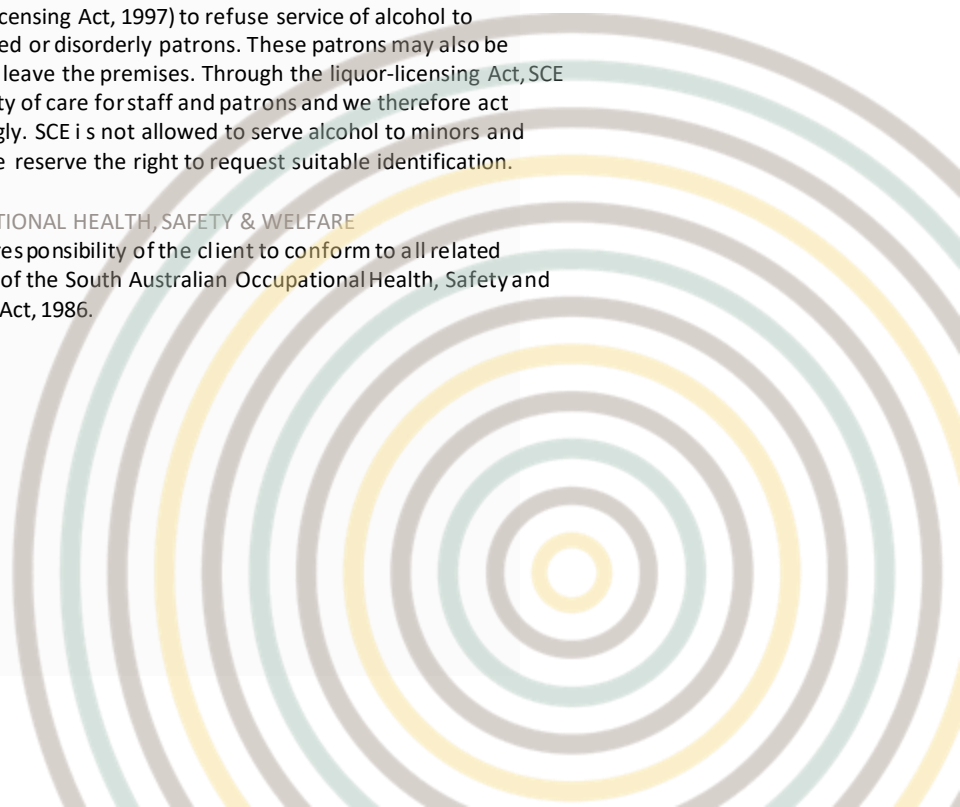
If SCE or the Zoo has reason to believe that an event will affect its reputation, security or employees wellbeing it reserves the right to cancel without liability. At no time will SCE or the Zoo or its staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to SCE's liquor license obligations.

ALCOHOL SERVICE

Responsible service of alcohol: SCE 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, SCE has a duty of care for staff and patrons and we therefore act accordingly. SCE 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.



TERMS AND CONDITIONS CONT.

NOISE

Noise level will be controlled at a level suitable to SCE 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

SCE is not responsible of any injury, illness, act or damage caused during activities before, during or after events with SCE or the Zoo. Booking an event with SCE 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).

WEATHER PROTECTION

SCE 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. SCE recommends that back-up spaces be booked.

SMOKING

Smoking is not permitted inside, on the terraces or balcony areas of the Sanctuary Adelaide Zoo Function Centre or any other locations throughout the Zoo. Smoking is also not permitted in the courtyard within 5 metres of the SCE or Zoo entrance.

DECORATIONS

SCE 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

PLASTICS

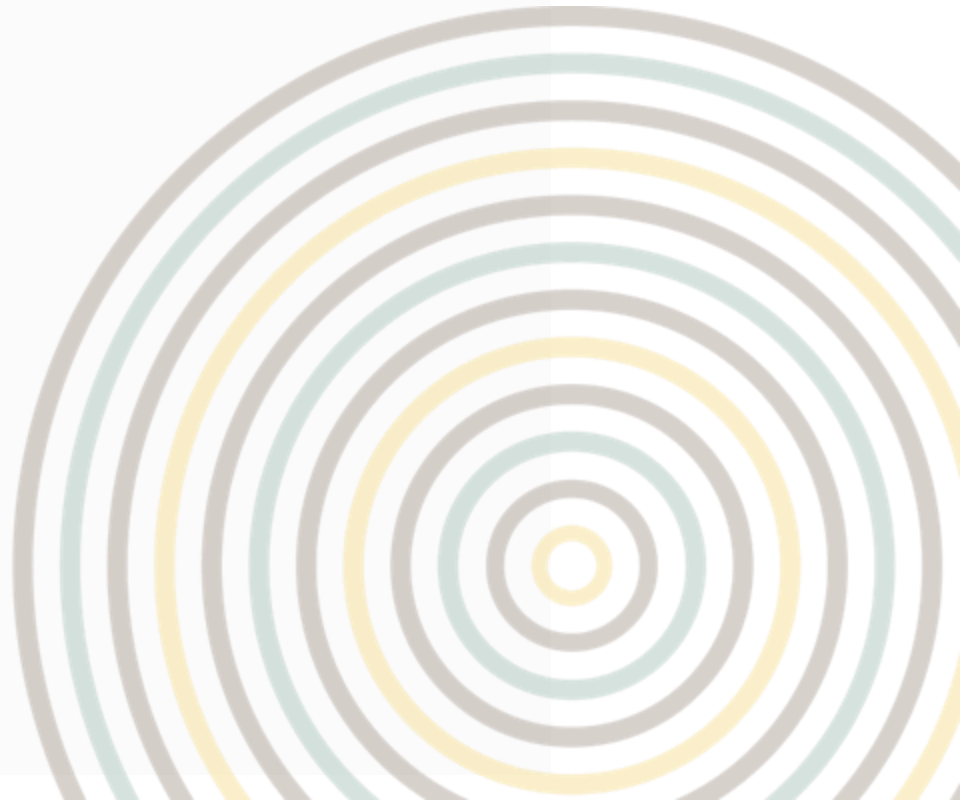
The use of plastic items such as straws, plates, cutlery, and cups are not permitted in SCE or the Zoo due to the risk posed to animals and the environment

COMMUNICATIONS

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

BEVERAGE BYO & CORKAGE

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



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 Catering & Events.

Signed _____

Date _____

Event date _____



CONTACT

Should you have any queries, please do not hesitate to contact us.

SANCTUARY CATERING & EVENTS

Austinn Horner – Venue and Events Manager

E: events@sanctuaryadelaidezoo.com.au

P: (08) 8230 1313

www.sanctuaryadelaidezoo.com.au

