



SANCTUARY
CATERING & EVENTS

SANCTUARY

EVENT CATERING INFORMATION

2023

WELCOME



Thank you for considering Sanctuary Catering and 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 and Events.

Owned and operated by the multi-award-winning Blanco Horner Hospitality Management, Sanctuary Catering and 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 and 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

\$45 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

\$39 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 BREAK



MORNING & AFTERNOON TEA SELECTIONS

COFFEE BREAKS

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

On arrival	\$7 per person
1/2-day continuous service	\$12 per person
Full Day continuous service	\$16 per person

SWEET

\$6 per item

- Buttermilk scones with Beerenberg raspberry jam and cream Chantilly (nf)
- Fresh baked Danish pastries (v)
- Portuguese custard tart (v)
- Wattle seed and Davidson plum tea cake (nf)
- Coconut chia pudding with macerated berries, pepita and sunflower seed crumble (vg,gf)

SAVOURY

\$6 per item

- Pork, fennel & caramelised apple sausage roll (df, nf)
- Sesame bagel, peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon (nf)
- Pumpkin, spinach, and fetta quiche, onion jam, rocket (v, nf)
- Barossa smoked bacon, sunny side up free-range egg breakfast slider, tomato relish (nf)
- Croque monsieur, bechamel, smoked ham, Alexandrina cheddar (nf)

CONFERENCE CATERING



WORKING LUNCH

\$40 per person

DAILY CHEF'S SELECTION OF 3 SANDWICHES + 2 SALADS

A SELECTION OF HOUSE MADE ARTISANAL BREADS AND WRAPS

Chicken Waldorf, chicken, mayonnaise, crisp apple, celery, and walnuts. (df)

Roast beef, mustard pickle, baby spinach, cheddar cheese, Spanish onion (nf)

Double smoke ham, sundried tomato, provolone, basil pesto, rocket (nf)

Egg, chive, toasted sesame and kewpie mayonnaise (v)

Peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon (nf)

SALADS

Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino Romano, fried sage (v,gf)

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata (v,gf)

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt (v,gf)

Royal Blue potato, baby spinach, shallot, chives, honey & mustard dressing (v,gf)

Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing (df)

Mixed green leaf salad, honey mustard dressing, fresh radish. (gf,nf,df)

INCLUDES

Healthy treat

Orange juice, still and sparkling water

CONFERENCE CATERING



HOT LUNCH

\$47 per person

SELECTION OF 2 MAINS + 2 SALADS

MAINS PLATTERS (please choose two)

Salmon, vegetable and smoked speck cassoulet, dill, lemon cream sauce (gf, nf)

Lemon thyme chicken breast, spiced pumpkin and peas, crispy chickpea, jus gras (gf, nf, df)

Lamb rump, herbed pearl couscous and compressed cucumber, sumac yoghurt (nf)

Exotic mushroom Pithivier, crisp enoki, black garlic pomme puree, roast onion jus (v, nf)

Roasted pork belly, celeriac mash, braised fennel, apple puree, watercress chimichurri (df, nf, gf)

Honey glazed duck breast, date and almond couscous, pickled pumpkin, duck fat jus gras (df)

Flank steak, black garlic mash, roasted heirloom carrots & bacon bourbon jus (gf, nf, df)

Upgrade Scotch Fillet + \$5

Upgrade Eye Fillet + \$10

CONFERENCE CATERING



HOT LUNCH SELECTION OF 2 MAINS + 2 SALADS

SALADS (please choose two)

- Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing (df)
- Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino Romano, fried sage (v,gf)
- Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata (v,gf)
- Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt (v,gf)
- Royal Blue potato, baby spinach, shallot, chives, honey & mustard dressing (v,gf)
- Mixed green leaf salad, honey mustard dressing, fresh radish. (gf,nf,df)

INCLUDES

- Healthy treat
- Orange juice, still and sparkling water

ADD EXTRAS

- Soft drinks
- Fresh fruit platters

\$4 per person
\$4 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
Orange Juice, still and sparkling water
Healthy treat

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
Iced water and mints
Complimentary WiFi access

HAPPY HOUR

PERFECT FOR POST CONFERENCE NETWORKING

\$38 per person

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

BBQ PACKAGES



CLASSIC BBQ

\$45 per adult \$25 per child*

BBQ SELECTIONS & SALADS 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

\$60 per adult \$35 per child*

BBQ SELECTIONS& SALADS

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 MENUS



PRE-EVENT (1 HOUR) \$20 per person

- Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v, nf)
- Smoked tuna, toasted sesame, wasabi & wakame pearl (gf, nf, df)
- Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad (vg, gf, df)

NETWORKING EVENT (APPROX. 2-3 HOURS) \$49 per person

- Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v, nf)
- Smoked tuna, toasted sesame, wasabi & wakame pearl (gf, nf, df)
- Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad (vg, gf, df)
- Beef burger, cheddar cheese, dill pickles, burger sauce (nf)
- Sundried tomato pesto arancini, olive tapenade, lemon emulsion, basil (v, gf,)
- Pork, fennel and caramelised apple sausage roll, tomato relish (df, nf)
- Beef tataki, black pepper pickled onions, apple aioli, garlic flowers (gf, nf)

CANAPE OPTIONS

- Additional canape \$7.5 per item
- Additional substantial canape \$10 per item

ADD DESSERT \$7.5 per item

- Honey and wattle seed cheesecake tart with ginger shortbread crumb
- Chocolate hazelnut cannoli (v)
- Cinnamon doughnut, citrus curd, torched meringue (v)

COCKTAIL MENUS



CELEBRATION DINNER (4+ HOURS)

\$90 per person

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

Sundried tomato pesto arancini, olive tapenade, lemon emulsion, basil (v, gf)

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

Smoked tuna, toasted sesame, wasabi & wakame pearl (gf, nf, df)

Beef burger, cheddar cheese, dill pickles, burger sauce (nf)

Sweet potato & cashew fritter, lemon emulsion, green mango and Thai herb salad (vg, gf, df)

Beef tataki, black pepper pickled onions, apple aioli, garlic flowers (gf, nf)

Pork, fennel and caramelised apple sausage roll, tomato relish (df, nf)

Mini Reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing (nf)

DESSERTS

White chocolate raspberry blondie, raspberry cream (v)

Lemon meringue tarts (v)

Chocolate hazelnut cannoli (v)

COCKTAIL MENUS



CELEBRATION DINNER (4+ HOURS)

CANAPE OPTIONS

- Additional canape \$7.5 per item
- Additional substantial canape \$10 per item

HAIGH'S CHOCOLATE SLAB

\$385 per slab

3kg of South Australian couverture chocolate
We provide a hammer and chisel for your guests to chip off their own piece of decadence.

FOOD STATIONS/GRAZING TABLES

POA

LUNCH & DINNER MENU



ANTIPASTO PLATTER

\$20 per person

Capocollo, prosciutto, casalingo, arancini, marinated red and green tomato, burrata, grilled zucchini, capsicum, olives, grilled focaccia

ENTREE SELECTION

Hummus, broad bean and green pea, crispy spiced tofu, preserved lemon, chive oil, flowers (vg, nf)

Kingfish, mandarin, buttermilk, green garden oil, macadamia crumble, fresh samphire (gf)

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

Roasted pork belly, celeriac mash, braised fennel, apple puree, watercress chimichurri (df, nf, gf)

Honey glazed duck breast, date and almond couscous, pickled pumpkin, duck fat jus gras (df)

PASTA

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

Casarecce pasta, slow cooked beef ragu, parmesan, parsley (nf)

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

LUNCH & DINNER MENU



MAIN COURSE SELECTION

Salmon, vegetable and smoked speck cassoulet, dill, lemon cream sauce (gf, nf)

Lemon thyme chicken breast, spiced pumpkin and peas, crispy chickpea, jus gras (gf, nf, df)

Lamb rump, herbed pearl couscous and compressed cucumber, sumac yoghurt (nf)

Exotic mushroom Pithivier, crisp enoki, black garlic pomme puree, roast onion jus (v, nf)

Roasted pork belly, celeriac mash, braised fennel, apple puree, watercress chimichurri (df, nf, gf)

Honey glazed duck breast, date and almond couscous, pickled pumpkin, duck fat jus gras (df)

Flank steak, black garlic mash, roasted heirloom carrots & bacon bourbon jus (gf, nf, df)

Upgrade Scotch Fillet + \$5

Upgrade Eye Fillet + \$10

ALL MAIN COURSES SERVED WITH SHARED

Roasted potatoes, Gentlemen's relish, garden herbs (gf, nf, df)

Mixed green leaf salad, honey mustard dressing, fresh radish (gf, nf, df)

LUNCH & DINNER MENU



DESSERT SELECTION

Chocolate marquise, salt and pepper strawberries, chocolate wafer, creme fraiche (nf)

Coconut and white chocolate ganache, fresh grapes, lime, yuzu dehydrated meringue (gf, nf)

Red wine poached pear, salted caramel cremeux, biscoff crumble, pear crisp (nf)

Honey and wattle seed cheesecake, ginger shortbread, Davidson plum (nf)

Cheese Plate, Onkaparinga Brie or Alexandria Cheddar, Quandong paste, toasted fruit loaf

INCLUDES

Freshly brewed Vittoria coffee and a selection of boutique tea

STAFF & HIRE EQUIPMENT



MENU PRICING

2 course	\$75 per person
3 course	\$90 per person
Share platters (mains)- 2 choices	+\$10 per person
Choice main- per choice	+\$10 per person
Choice entree- per choice	+\$8 per person
Choice dessert- per choice	+\$8 per person
Alternate drop main course	+\$8 per person
Alternate drop entrée	+\$6 per person
Alternate drop dessert	+\$6 per person

CHILDREN'S MEAL – UNDER 10 YEARS	\$45 per person
Includes main course, dessert and beverages	

CHEESE PLATTERS	\$15 per person
Plattered selection of 3 local cheeses, lavosh and accompaniments	

HAIGH'S CHOCOLATE SLAB	\$385 per slab
3kg of South Australian couverture chocolate	
We provide a hammer and chisel for your guests to chip off their own piece of decadence.	

BEVERAGE PACKAGE



WICKS ESTATE PACKAGE

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

2 hours	\$39 per person
3 hours	\$45 per person
4 hours	\$51 per person
Extra hour	\$6 per person

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	\$45 per person
3 hours	\$53 per person
4 hours	\$61 per person
Extra hour	\$8 per person

BEVERAGE PACKAGE



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

Wicks Estate Vintage 'Pamela' Chardonnay Pinot Noir, Adelaide Hills

WHITE

Pikes'Traditionale' Riesling, Clare Valley

The Lane 'Block 10' Sauvignon Blanc, Adelaide Hills

Chapel Hill 'Abacus' Chardonnay

RED

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

Hentley Farm 'Villain& Vixen' Shiraz, Barossa Valley

Rymill 'The Companions' Cabernet Franc, Coonawarra

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro

The Hills Cider

Soft drinks, orange juice, water

2 hours

3 hours

4 hours

Extra hour

\$53 per person

\$63 per person

\$73 per person

\$10 per person

SPIRITS BAR

\$6 per person

Fully serviced spirits bar, complete with mixers, 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 & 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 i f 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 i s 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 i s responsible for paying (in addition to costs incurred as a result of unforeseen acts or requirements per the terms and conditions). The cl ient is responsible for understanding the event order (and terms and conditions). Please feel free to discuss the event order with your Event Coordinator.

TERMS & CONDITIONS



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 and event by event basis and solely at the discretion of SCE.

TERMS & CONDITIONS



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 cannot 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.

TERMS & CONDITIONS



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 maybe 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, keynote 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 anew event date is not achievable by both parti es 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 & CONDITIONS



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 setup fee payable directly to your supplier. If your furniture or theming delivery does not include a setup fee and SCE is responsible for the setup 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.

TERMS & CONDITIONS



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 & CONDITIONS



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 preapproved 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.

TERMS & CONDITIONS



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 & CONDITIONS



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 meters of the SCE or Zoo entrance.

TERMS & CONDITIONS



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 _____

GET IN CONTACT



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

SANCTUARY CATERING & EVENTS

Austinn Horner – Venue and Events Manager

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