

Sanctuary

CATERING PACKAGE
2026



BLANCO
HORNER



SANCTUARY
ADELAIDE ZOO



Welcome

Thank you for considering the Sanctuary.

Sanctuary provides premium catering and event solutions for seven 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.

Owned and operated by the multi-award-winning Blanco Horner Hospitality Management, Sanctuary Catering and Events is backed by over four 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 looks forward to working with you to create a little bit of magic for your next event, no matter the occasion.



Sanctuary

BREAKFAST, COFFEE AND
MORNING & AFTERNOON TEA

SANCTUARY CATERING & EVENTS





Breakfast

Seated Hot Breakfast

\$45 PP

TO START

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

ON TABLE

Freshly baked Danish pastries or

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble *vg + gf*

FOLLOWED BY SEATED BREAKFAST PLATE

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

Stand Up Buffet Breakfast

\$40 PP

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

Freshly baked Danish pastries

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble *vg + gf*

Caramelised onion, thyme and feta quiche *v*

Egg and bacon breakfast slider, tomato relish

Espresso Coffee

Espresso coffee made to order POA

Morning & Afternoon Tea



Coffee Breaks

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

On arrival \$9 PP

1/2 Day continuous service \$15 PP

Full day continuous service \$19 PP

Sweet Selections

\$7.5 PER ITEM

Buttermilk scones with Beerenberg raspberry jam and Chantilly cream *nf*

Freshly baked Danish pastries

Portuguese custard tart

Wattle seed and Davidson plum tea cake *nf*

Coconut chia pudding with macerated berries, pepita and sunflower seed crumble *vg + gf*

Savoury Selections

\$7.5 PER ITEM

Pork, fennel and caramelised apple sausage roll *nf*

Sesame bagel, peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon *nf*

Pumpkin, spinach and fetta quiche, onion jam, rocket *nf*

Barossa smoked bacon, sunny side up free-range egg breakfast slider, tomato relish *nf*

Croque monsieur, bechamel, smoked ham, Alexandrina cheddar *nf*

Coffee & Tea break with a sweet treat

\$14 PP

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

Chef's selection of a sweet treat

Sanctuary
CONFERENCE CATERING

SANCTUARY CATERING & EVENTS



Conference Day Packages

All Day Catering

\$70 PP

Minimum 50 guests

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

Morning tea and afternoon tea

WORKING LUNCH INCLUDES

Daily selection of sandwiches

Selection of two daily salads

Orange juice, still and sparkling water

Healthy treat

Happy Hour

\$40 PP

Perfect for post conference networking

Includes 1 hour of drinks and Chef's selection of canapes



Conference Catering

Working Lunch

\$45 PP

HOUSE MADE ARTISINAL BREADS & WRAPS (CHOOSE THREE)

Chicken waldorf, chicken, mayonnaise, crisp apple and celery *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

Peppercorn smoked Tasmanian salmon, dill crème fraiche, preserved lemon *nf*

SALADS (CHOOSE TWO)

Roasted butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano, fried sage *gf*

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata *gf*

Roasted cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt *gf*

Royal Blue potato, baby spinach, shallot, chives, honey and mustard dressing *gf*

Soba noodles, snow peas, Chinese cabbage, ginger and sesame dressing *df*

Savoy cabbage, heirloom radish, red pepper, parmesan and champagne vinegar *gf + nf*

INCLUDES

Healthy treat *gf + df*

Orange juice, still and sparkling water





Buffet Lunch

\$55 PP

MAINS PLATTERS (CHOOSE TWO)

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

Oven roasted lemon thyme chicken Ballantine, spiced pumpkin puree, jus gras gf + nf

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

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

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

Flank steak, creamy olive oil pomme puree, bone jus gf + nf + df

Upgrade to Scotch Fillet

+ \$5

Upgrade to Eye Fillet

+ \$10

SALADS (CHOOSE TWO)

Soba noodles, snow peas, Chinese cabbage, ginger and sesame dressing df

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

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

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt gf

Royal Blue potato, baby spinach, shallot, chives, honey and mustard dressing gf

Savoy cabbage, heirloom radish, red pepper, parmesan and champagne vinegar gf + nf

INCLUDES

Healthy treat gf + df

Orange juice, still and sparkling water

ADD EXTRAS

Soft drinks

\$4 PP

Fresh fruit platters

\$4 PP

BBQ Packages

Classic BBQ

\$45 PER ADULT / \$25 PER CHILD*

BBQ SELECTIONS & SALADS

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

INCLUDES

Sliced bread and 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

Watermelon, red onion, mint and fetta *gf*

INCLUDES

Artisan sourdough bread and butter medallions

**A child is any person 10 years and under*

Sanctuary

COCKTAIL MENUS

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free | NF - Nut Free





Pre-Event (1 Hour)

\$18 PP

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon & chives nf

Cucumber, hummus, fried chickpea, pomegranate, shiso & shaved macadamia

Marinated & charred beef, toasted brioche, pickled shallot & confit garlic aioli nf

Networking Event (2 Hours)

\$48 PP

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon & chives nf

Ponzu marinated tuna, toasted sesame aioli, chilli & wakame on nori nf + gf

Cucumber, hummus, fried chickpea, pomegranate, shiso & shaved macadamia vegan

Pumpkin arancini, sage, smoked almond and mozzarella & confit garlic emulsion gf

Pork, fennel and caramelised apple sausage roll & tomato relish nf

Marinated & charred beef, toasted brioche, pickled shallot & confit garlic aioli nf

Wattle seed blini, pepper smoked salmon, crème fraiche & salmon roe nf

Additions

CANAPE OPTIONS

Additional canape

\$7.5 PER ITEM

Additional substantial canape

\$10 PER ITEM

DESSERT

\$7.5 PER ITEM

Spiced apple tart, vanilla custard & torched meringue gf

Chocolate cannoli, roasted hazelnut & coco nibs powdered vanilla sugar

Crème brûlée profiterole, crème patisserie filling & torched brûlée nf

Celebration Dinner (4 Hours)

\$95 PP

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon & chives nf
Ponzu marinated tuna, toasted sesame aioli, chilli & wakame on nori nf + gf
Cucumber, hummus, fried chickpea, pomegranate, shiso & shaved macadamia
Pumpkin arancini, sage, smoked almond and mozzarella & confit garlic emulsion gf
Pork, fennel and caramelised apple sausage roll & tomato relish nf
Marinated & charred beef, toasted brioche, pickled shallot & confit garlic aioli nf
Wattle seed blini, pepper smoked salmon, crème fraiche & salmon roe nf
SA poached prawn rillette, brioche torpedo roll, lime & black pepper crisp nf
Beef burger, cheddar cheese, house Zuni pickles & burger sauce nf

DESSERT

Spiced apple tart, vanilla custard & torched meringue gf
Chocolate cannoli, roasted hazelnut & coco nibs powdered vanilla sugar
Crème brûlée profiterole, crème patisserie filling & torched brûlée nf

Additions

CANAPE OPTIONS

Additional canape **\$7.5 PER ITEM**

Additional substantial canape **\$10 PER ITEM**

HAIGH'S CHOCOLATE SLAB **\$400 PER SLAB**

3kg of South Australian couverture chocolate

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

FOOD STATIONS / GRAZING TABLES

POA



Sanctuary

LUNCH & DINNER MENUS

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free | NF = Nut Free

SANCTUARY CATERING & EVENTS





Antipasto platter

\$22 PP

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

Entree Selection

Raw marinated king fish, lemon verbena compressed apple, miso emulsion & sea succulents gf + df + nf

Brown sugar and salt rubbed chicken thigh, curried carrot puree & Thai herb salad gf + nf

Master stock pork belly, soy greens, xo sauce, peanut & pork scratching crumb gf + df

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

Whipped ricotta, roasted tomato, hot honey, fresh basil & toasted focaccia nf



Pasta

Spinach and ricotta cannelloni, Napolitana sauce, arugula & parmesan salad nf

Casarecce pasta, slow cooked beef ragu, parmesan & parsley nf

Rigatoni pasta, mushroom cream sauce, parmesan & truffle oil nf

Pancetta and pea gnocchi, onion and parmesan cream sauce & chives nf

Main Course Selection

Koji roasted salmon, lemon myrtle & green pea risotto with native sea succulents gf + nf
Roasted chicken breast, pumpkin, thyme & buckwheat risotto, mustard cream sauce gf + nf
Seared lamb rump, buttered potato puree & peperonata gf + df + nf
Spiced duck breast, yellow curry sauce, Bok choy & curry leaf gf + df + nf
Roasted pork belly, celeriac mash, braised fennel & watercress gf + nf
Eye fillet, cauliflower puree, crushed kipfler potato & chimmi churri gf + df + nf

ALL MAIN COURSES SERVED WITH SHARED

Savoy cabbage, heirloom radish, red pepper, parmesan & champagne vinegar gf + nf

Dessert Selection

Chocolate marquise, salt and pepper strawberries, chocolate wafer & creme fraiche gf + 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





Menu Pricing

Menu Pricing

2 Courses	\$75 PP
3 Courses	\$95 PP
Share Platter (mains) - two choices	+ \$12 PP
Choice entree - per choice	+ \$10 PP
Choice mains - per choice	+ \$12 PP
Choice dessert - per choice	+ \$10 PP
Alternate drop - per choice	+ \$10 PP

Additions

CHILDREN'S MEAL (UNDER 10 YEARS)	\$55 PP
Includes main course, dessert & beverages	
CHEESE PLATTERS	\$18 PP
Plattered selection of 2 local cheeses, lavosh & accompaniments	
HAIGH'S CHOCOLATE SLAB	\$400 PER SLAB
3kg of South Australian couverture chocolate	
We provide a hammer & chisel for your guests to chip off their own piece of decadence	

Sanctuary

BEVERAGE PACKAGE

SANCTUARY CATERING & EVENTS



Beverage Packages

Bremerton Package

NV Bremerton "Dulcie" Sparkling

Bremerton "Betty Lu" Sauvignon Blanc

Bremerton "Racy" Rose

Bremerton "Tamblyn" Cabernet Sauvignon, Shiraz, Malbec, Merlot

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro

The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$39 PP**

3 Hours **\$46 PP**

4 Hours **\$53 PP**

5 Hours **\$60 PP**

Additional 1 hour beverage service **+ \$7 PP**

Bremerton Premium Package

NV Bremerton "Dulcie" Sparkling

Bremerton Vermentino

Bremerton Fiano

Bremerton Tempranillo Graciano

Bremerton "Selkirk" Shiraz

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro

The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$46 PP**

3 Hours **\$55 PP**

4 Hours **\$64 PP**

5 Hours **\$73 PP**

Additional 1 hour beverage service **+ \$9 PP**

Alpha Box & Dice Package

Tarot NV Prosecco

Tarot Rose

Tarot Pinot Grigio

Tarot Grenache

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro

The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$39 PP**

3 Hours **\$46 PP**

4 Hours **\$53 PP**

5 Hours **\$60 PP**

Additional 1 hour beverage service **+ \$ 7 PP**

Spirits Bar

\$6 PP

Under 100 guests POA

Fully serviced spirits bar, complete with mixers, in conjunction with
a Beverage Package

Opened and served after main course only until 30 mins prior to
completion of event

Client supplied (3 varieties)

Alpha Box & Friends Package

NV Palmetto, Blanc De Blanc, South Australia

Very Special Riesling, Clare Valley

Acme Chardonnay, Adelaide Hills

Acme Pinot Noir, Adelaide Hills

Very Special Shiraz, McLaren Vale

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzurro

The Hills Cider

Soft drinks, orange juice, water

2 Hours **\$46 PP**

3 Hours **\$55 PP**

4 Hours **\$64 PP**

5 Hours **\$73 PP**

Additional 1 hour beverage service **+ \$9 PP**



Sanctuary

INFORMATION

SANCTUARY CATERING & EVENTS



Locations

- 1 RESTAURANT BOTANIC**
Plane Tree Dr, Adelaide SA 5000
- 2 EVERGREEN, SCHOMBURGK PAVILLION**
Adelaide Botanic Garden
- 3 ROSE GARDEN PAVILLION**
Plane Tree Dr, Adelaide SA 5000
- 4 SANCTUARY ADELAIDE ZOO**
1 Plane Tree Dr, Adelaide SA 5000
- 5 SOUTH AUSTRALIAN MUSEUM**
North Terrace, Adelaide SA 5000
- 6 ADELAIDE TOWN HALL**
128 King William St, Adelaide SA 5000
- 7 U CITY FUNCTION CENTRE**
43 Franklin St, Adelaide SA 5000





"The service at the Sanctuary was impeccable. Staff were absolutely lovely and incredibly polite."

SUSAN



"Your support and professionalism helped create a smooth and memorable evening as we came together to honour South Australia's environmental champions! "

DARCEY



"The space was beautifully presented, and the team was a pleasure to work with throughout the planning and on the night itself"

ALICE

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 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.

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 endeavour 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 Blanco will be forfeited. If the booking is cancelled within 60 days of the event, a cancellation fee of 80% of the total estimated value of the event plus 15% of hire equipment if applicable, is payable to Blanco Catering. 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 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 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.

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.

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.

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 & 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.

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 utilise 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.

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.

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

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.

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.

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.





“I was so grateful for your contribution to making the event a success ! “

DAISY



“Brilliant as always, food & staff were great & bonus that we got to view the Pandas.”

DEBROAH



“Absolutely fantastic venue. The service was top notch and the staff were amazing.”

EVELINE

Contact

Sanctuary

Jaime Ballentine - Venue & Events Manager

sanctuary@blancohorner.com.au

(08) 8230 1313

www.blancohorner.com.au/event-venues/sanctuary/

