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# UNIQUE & UNFORGETTABLE EVENTS

Set amongst the spectacular landscapes and captivating wildlife of the Adelaide Zoo, our venues are unique spaces that can host any event, from weddings to conferences or cocktail functions to high teas.

Our specialty is the production of well-planned, expertly styled and professionally managed events for a variety of projects and clients. Events in our spectacular venues are completely customisable and reflect the personality of our variety of clients.

Quality Events offer a wide range of delicious food and beverage packages. Our extensive menu selection can be tailored to suit your taste-buds or to adapt to the style of your event. We strive to create an impressive and enjoyable dining experience supported by our friendly and professional staff.

Passionate about locally sourced produce and South Australian wines, we practice sustainability through out environmental practices. This is vital to our philosophy and is incorporated throughout Zoos SA.

Our event managers are here to discuss and assist in your event preparation to ensure you have a positive experience. Contact us to discuss your ideas, we are here to support and provide you with assistance in making your event come to life!

Events at the Adelaide Zoo are truly memorable and there are many opportunities to enhance your special occasion with a zoo tour, animal encounter or tiger feed (see page 17).





# SIR THOMAS ELDER ROTUNDA

The Sir Thomas Elder Rotunda is one of Adelaide's most unique venues. With a 360 degree view of the picturesque gardens and sounds of animals at night. It is the perfect venue for celebrations, wedding receptions, corporate dinners, cocktails parties and social events.

#### **CAPACITY**

250 standing150 seated130 seated with space for dancing

VENUE HIRE \$500 OR \$700 ON FRIDAY & SATURDAY NIGHTS

Conveniently located in the centre of Adelaide Zoo, this stunning heritage listed venue was built in 1884 and is believed to be the largest of its kind in South Australia. Embrace the sights and sounds of the zoo after hours in this versatile space. Overlooking the central lawns, this function space creates the feeling of outdoors with the comforts of under cover dining. Theming, lighting and draping are all commonly used to enhance this space and create the perfect feel for your event.



# CENTRAL LAWNS

The Central Lawns are situated in the heart of the Adelaide Zoo and are the most flexible space for your unique function. Surrounded by the spectacular greenery and the wonderful sounds of the resident wildlife, the Central Lawns are a special place to entertain big groups, cocktail parties, banquet dinners, family days and to enjoy nature.\*

#### **CAPACITY**

250-1000 standing 150-500 seated

VENUE HIRE FROM \$1,500

\*Available for hire outside of Zoo hours



# IMMERSION LONGHOUSE

Surrounded by the stunningly charming Asian rainforest, host your function next to the Sumatran tiger and orangutan exhibits. This undercover and outdoor venue is constructed out of natural materials that blend with the garden environment. Begin your event with pre-dinner drinks or immerse yourself in the jungle for a cocktail reception or long table dinner.\*

#### **CAPACITY**

80 standing (undercover)120 standing (entire venue)50 seated (conditions apply)

VENUE HIRE \$600 OR \$1000 INC. TIGER FEED

\*Available for hire outside of Zoo hours





# BAMBOO FOREST

The Bamboo Forest is the perfect place where you can join Wang Wang and Fu Ni for breakfast or dinner and take in your surroundings for a stylish evening cocktail event. An incredibly unique opportunity to wine and dine with the only giant pandas in the Southern Hemisphere.\*

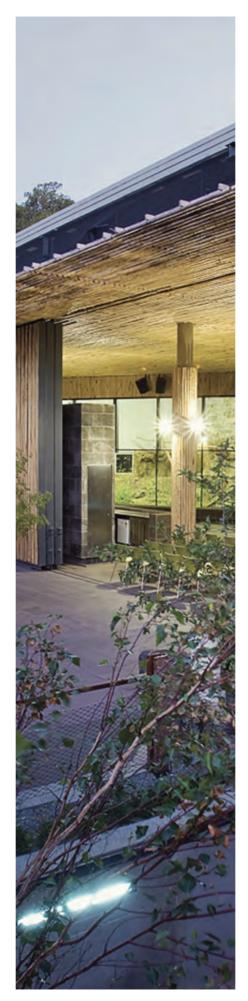
#### CAPACITY

250-1000 standing 80 seated

VENUE HIRE FROM \$2,000

(includes Panda's Keeper talk)

\*Available for hire outside of Zoo hours









# FIG TREE FUNCTION CENTRE

Enjoy any occasion in this highly versatile indoor venue. Fig Tree Function Centre is the perfect venue for corporate dinners, cocktail parties, conferences and special events. Central within the grounds of the Adelaide Zoo, your guests can explore the zoo during your event and conference breaks. All of your audio and visual requirements can be catered for, just ask our Event Manager!

#### **CAPACITY**

150 standing

100 seated

80 seated with space for dancing

120 theatre

56 cabaret

26 boardroom

26 u-shape

**VENUE HIRE \$500** 



# NATURES PLAYGROUND

Located adjacent to Wisteria
Restaurant, this beautiful and
functional venue has something for
everyone. With room to entertain
both children and adults, this space
is a favourite for fun corporate
events and parties.\*

#### **CAPACITY**

400 standing 100 seated (undercover)

**VENUE HIRE FROM \$1,000** 

\*Available for hire outside of Zoo hours



# WISTERIA RESTAURANT

Wisteria Restaurant has an amazing outlook over the Natures Playground and wonderful vines that gave the restaurant its name. The restaurant is available for hire outside of zoo hours for private events including breakfasts, cocktail parties and dinner events.

#### CAPACITY

80 standing 50 seated

**VENUE HIRE \$250** 





### **CONFERENCE CATERING**

Host a professional and productive conference or workshop at the Adelaide Zoo. Conferences are held in Fig Tree Function Centre (see page 8).

#### **CONFERENCE PACKAGES**

#### All packages include:

- · Continuous tea and coffee, chilled apple and orange juice
- · A selection of pastries and muffins for morning tea
- · Sweet slices for afternoon tea
- Zoo entry

#### PACKAGE ONE \$62 PER PERSON

(min. 20 guests)

Lunch buffet: assorted sandwiches and wraps, seasonal fresh fruit platter & soft drinks

#### PACKAGE TWO \$70 PER PERSON

(min. 20 guests)

Lunch buffet: assorted sandwiches and wraps, homemade soup of the day, vegetarian pizza, seasonal fresh fruit platter & soft drinks

#### PACKAGE THREE \$72 PER PERSON

(min. 20 guests)

Lunch buffet: assorted sandwiches and wraps, fresh leaf salad, one hot dish selection, seasonal fresh fruit platter & soft drinks



#### **CONFERENCE BREAKS**

Tea and coffee station

\$7pp half day

\$10pp full day

Barista made espresso coffee **POA** 

Orange juice and apple juice

\$6pp half day

\$8pp full day

Assorted soft drinks

\$6pp half day

\$8pp full day

#### **BREAK MENU**

Mixed sweet muffins \$6.50pp

Danish pastries \$6.50pp

Mini croissants with jam \$6.50pp

Selection of sweet slices \$6.50pp

Seasonal fruit platter \$6.50pp

Home made cookies \$3.50pp

V - vegetarian VG - vegan GF - gluten free DF - dairy free

#### **CONFERENCE LUNCH**

Sandwiches with assorted fillings \$11pp

Wraps with assorted fillings **\$11pp**Quinoa and chickpea salad **\$6pp**Greek salad **\$6pp** 

#### **HOT DISH MENU**

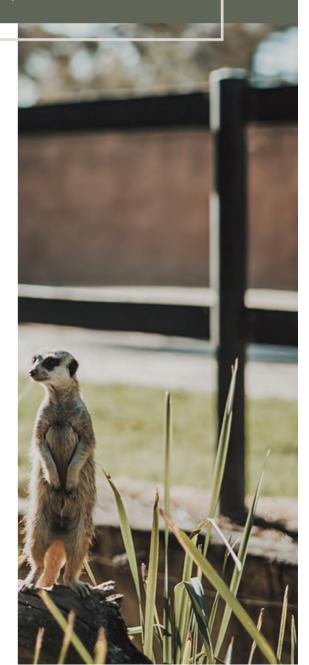
Beef and mushroom ragout with rice *GF/DF \$15pp*Butter chicken served with pilaf rice *GF \$15pp* 

Stir fry vegetables and noodles *VG \$13pp* 

Vegetable korma with pilaf rice VG/GF \$13pp

#### **OTHER OPTIONS**

Fruit platter \$6pp
Cheese platter \$65
(serves approx 10 people)
Antipasto platter \$65
(serves approx 10 people)



# CHEFS SIGNATURE MENU

#### MENU

#### **ON ARRIVAL**

Chef selection canapés

#### **ENTREÉ**

Slow roasted Ocean Trout with a fennel apple salad *GF/DF* 

# MAIN

Centre cut roasted beef fillet with pomme boulangere and a morello cherry glaze

#### GF/DF

#### **DESSERT**

Kind Island smoked cheddar, quince paste, muscatels and lavosh

Lemon parfait with berry textures *GF* 

Brownie bites served with coffee and tea *GF* 

#### \$140 PER PERSON

Matching wines available on a consumption basis

For groups between 30 - 70 guests. Also includes venue hire (5 hour event, Fig Tree Function Centre and Immersion Longhouse only), security, decorative linen, centre pieces and personalised menus.

Prices valid until June 2021.



V - vegetarian

VG - vegan

GF - gluten free

DF - dairy free

### **COCKTAIL MENU**

Celebrate that special occasion with a scrumptious selection of canapés.

#### **CANAPÉ SERVICE\***

30 minute service
Chefs selection canapés
\$18 PER PERSON

2 hour service
Select 3 cold & 3 hot canapés
\$55 PER PERSON\*

\*Serves approx\_6pc/person/hour

2.5 hour service
Select 4 cold & 4 hot canapés
\$75 PER PERSON\*

#### **SOMETHING MORE?**

Choose from our selection of floating entrées, sliders, shared platters and desserts. *Minimum numbers for cocktail catering is 30 adults.* 

Prices quoted are per person and calculated on your final numbers. Prices valid until June 2021

#### **COLD CANAPÉS**

- Caramelised onion and thyme tartlets with feta  ${m V}$
- Slow roasted spiced pork belly with homemade marmalade GF/DF
- Roast beef en croûte with horseradish cream
- Tomato and basil bruschetta and extra virgin olive oil V/GF
- Grilled Spencer Gulf prawns with Korean mayo GF/DF
- Prosciutto, bocconcini , balsamic molasses *GF*

#### **HOT CANAPÉS**

- Vegetable empanadas V
- Harissa spiced lamb kofta and honey yoghurt sauce GF
- Balinese chicken satay with peanut sauce GF
- Twice cooked crispy potato with a piquant tomato sauce GF/DF/VG
- Roasted pumpkin porcini arancini with tomato chutney  ${\it V}$
- Curried pea and potato samosa with minted yoghurt  $\emph{VG}$
- Vegetable spring rolls with sweet chilli dipping sauce VG
- Mini margarita pizza V

#### **PLATTERS** (caters for 10 people)

- Cheese platters \$65
- Antipasto platters \$65
- Seasonal fruit platters \$45

#### SLIDERS \$8.50ea

- Roasted pork sliders with Asian slaw and Korean chilli mayo
- Cheeseburger sliders with tomato chutney

#### FLOATING ENTREÉ \$8.50ea

- Butter chicken with fragrant basmati rice *GF*
- Roasted ocean trout with red cabbage and apple remoulade GF
- Vegetable korma with saffron rice VG/GF

#### **DESSERTS** (select 3) \$10pp

- Panna cotta
- · Chocolate Mousse
- · Cheese Cake
- · Chocolate Brownie
- · Caramel Slice

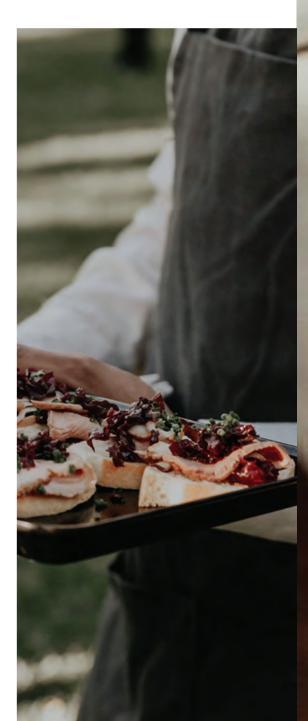
#### OR

Ben and Jerry's ice cream 120ml *\$5.50ea* 

V - vegetarian VG - vegan

GF - gluten free

DF - dairy free



# PLATED MENU

Select the perfect menu for your event. Start with the basic set menu and add as many of the optional extras as you would like for a truly lavish event!

#### **SET MENU**

Set entree
Set main course
Set dessert
\$65 PER PERSON\*

OPTIONAL EXTRAS **ADD** 1/2 hour Chefs selection canapes

\$18 PER PERSON

**ADD** an extra option to be served **alternatively** for

\$5 PER PERSON OR

**ADD** an extra option to be served as a **choice** for

\$10 PER PERSON

ADD seasonal vegetables\$15 PER BOWL

**ADD** rosemary roasted potatoes

\$15 PER BOWL

\*Minimum numbers for a plated menu function is 30 guests. Prices quoted are per person and calculated on your final numbers. Prices valid until June 2021.

\*MSA Beef extra \$7 per person

V - vegetarian VG - vegan GF - gluten free DF - dairy free

#### **ENTREÉ**

Poached South Australian prawn tails with potato and dill remoulade  $\emph{GF/DF}$ 

Slow roasted pork belly, red cabbage and cranberry marmalade, Asian slaw and Korean chilli mayonnaise GF/DF

Roasted duck with pear and walnut salad and framboise vin aigrette  $\ensuremath{\textit{GF/DF}}$ 

Roasted pumpkin carpaccio, hummus, cumin yoghurt dressing, pomegranate and pine nuts  ${\it GF/V}$ 

Prosciutto, melon, bocconcini, basil salad with rocket and modern vinaigrette  ${\it GF}$ 

Seasonal vegetable and spiced chickpea fritters with tomato and tamarind chutney *GF/DF/VG* 

#### **MAIN**

Turmeric roasted cauliflower, spiced lentils with a mint, coriander and red onion salad GF/DF/VG

South Australian MSA Beef fillet, vine ripened roasted tomato, caramelised onion, orange jam and shiraz jus (+\$7) GF/DF

Chermoula roasted lamb rump, minted pea hummus and pickled red onion salad GF/DF

Braised leak and brie stuffed chicken breast, roast pumpkin puree and truffle scented, chive cream sauce GF/DF

Baked salmon, braised fennel and saffron veloute

Roasted Barramundi, smoked tomato and tarragon roasted capsicum chutney, kalamata olive, caper and basil salsa GF/DF

#### **DESSERT**

Chocolate and cherry brownie, Frangelico chocolate sauce and vanilla bean ice cream  ${\it GF}$ 

Pavlova, chantilly cream, fruit salad and passion fruit coulis  ${\it GF}$ 

Rose and cardamom panna cotta, pistachio praline, orange and strawberry glaze  ${\it GF}$ 

Strawberries and cream in brandy snap, vanilla bean ice cream and berry coulis

 $\label{thm:conditional} \mbox{King Island smoked cheddar, quince paste, muscatels and lavosh}$ 

Vanilla yoghurt bavarois, honey lime saffron syrup and to asted coconut  $\ensuremath{\textit{\textbf{GF}}}$ 

Poached seasonal fruit with lemon sorbet GF/DF/VG

#### CHILDRENS MENU\* \$35pp (Select two of the below)

Chicken nuggets and chips

Fish fingers and chips

Penne napolitana pasta

\*All meals include vanilla bean ice cream with strawberry or chocolate topping and a soft drink



### **BREAKFAST MENU**

#### **BUFFET OR COCKTAIL BREAKFAST**

#### **OPTION 1**

#### \$30 PER PERSON

Crispy bacon, scrambled eggs and English muffins

Seasonal fruit salad

Continuous tea, coffee and chilled fruit juices

#### **OPTION 2**

#### \$30 PER PERSON

Warm ham and cheese mini

Yoghurt cup with mixed berries

Continuous tea, coffee and chilled fruit juices

#### **OPTION 3**

#### \$35 PER PERSON

Crispy bacon, scrambled eggs and English muffins

Warm ham and cheese minicroissants

Seasonal fruit salad

Continuous tea, coffee and chilled fruit juices



#### \$35 PER PERSON

Scrambled eggs, crispy bacon, mushroom, roasted tomato and toast

Vegetarian option: scrambled eggs with sautéed spinach, roasted tomato, mushroom and toasted crusty bread

Seasonal fresh fruit platter

Continuous tea, coffee and chilled fruit juices

# BARBEQUE CATERING

#### STANDARD: \$30 PER ADULT/ \$15 PER CHILD (3-15YRS)

Fresh garden salad, traditional coleslaw salad, Greek salad

BBQ beef sausages

Free range grass-fed beef patties

Mixed vegetable crumbed patties

Caramelised onion, crusty bread and butter, mustard, tomato & BBQ sauces

#### GOURMET: \$55 PER ADULT/ \$25 PER CHILD (3-15YRS)

Choice of any 3 salads: fresh garden salad, traditional coleslaw, Greek salad, Caesar salad or pasta salad

Red wine and mixed herbs gourmet sausages, marinated chicken thighs in Indian spice, Worcestershire & dijon marinated minute steak, prawn skewers, vegetable patties, thyme & garlic roast potato, caramelised grilled onions

Crusty bread and butter, mustard, tomato & BBQ sauces

# BBO EXTRAS

Marinated chicken thighs in Indian spice, cumin, coriander and yoghurt \$5pp

Worcestershire and dijon marinated minute steak \$5pp

Thyme and garlic roasted potatoes (GF) \$4pp

#### **DESSERTS**

Panna cotta, chocolate mousse, cheesecake, chocolate brownie, caramel slice \$10pp (choose 3 options)

Fresh fruit platter \$6pp

Ben and Jerry's 120ml ice cream \$5.50 each



## HIGH TEA

High Tea at Adelaide Zoo is the perfect way to celebrate your bridal shower, birthday or special occasion. Our delightful high tea menus offer the best of our chefs selections and an outstanding range of T-Bar teas for you to choose from.

#### **CANAPÉS**

High tea packages include a delightful chefs selection of sweet and savory canapés.

Menu is available upon request

#### **BEVERAGE OPTIONS**

Alcoholic beverages, soft drinks, juice and coffee are available for purchase at the cash bar (see page 16 for current beverage list).

#### **T-BAR TEA**

A selection of 9 delicious teas to cater to all taste-buds

#### **PRICING\***

Our high tea options start from \$40 PER PERSON or \$50 PER PERSON (inc. one glass of Bird in Hand Sparkling Pinot Noir on arrival).

\*Zoo entry not included

Minimum numbers for high tea group booking is 50 guests. Venue hire of \$500 fee applies for Fig Tree Function Centre. Prices quoted are per person and calculated on your final numbers.

Prices valid until June 2021.



#### **BEVERAGE MENU**

#### **PACKAGES**

#### SILVER PACKAGE

Gisa 'Arc' Blanc de Blanc Gisa 'Arc' Sauvignon Blanc Gisa 'Arc' Shiraz 5 Seeds Apple Cider, Hahn Super Dry, Hahn Premium Light Soft drink

#### **GOLD PACKAGE**

The Lane 'Lois' Blanc de Blancs Paracombe Sauvignon Blanc Rymill 'The Yearling' Cabernet Sauvignon Hahn Premium Light Soft drink

#### **PLATINUM PACKAGE**

**GLASS** 

\$7.50

\$10.00

\$8.50

\$7.50

\$9.00

\$8.00

\$7.50

\$9.00

**BOTTLE** 

\$33.00 \$41.00

\$47.00

\$35.00

\$45.00

\$33.00

\$37.00

\$40.00

\$34.00

\$36.00

\$39.00

\$34.00

\$48.00

\$35.00

\$33.00

\$44.00

\$9.00

\$8.00

\$3.50 \$4.00

Bird In Hand Sparkling Pinot Noir Woodstock Moscato Paracombe Sauvignon Blanc Hentley Farm 'Villain and Vixen' Shiraz Zema Estate Cabernet Sauvignon 5 Seeds Apple Cider, Heineken, Hahn Super Dry, Hahn Premium Light Soft drink

	2 HRS	3 HRS	4 HRS	5 HRS
SILVER	\$28.00	\$33.00	\$38.00	\$43.00
GOLD	\$32.00	\$38.00	\$44.00	\$50.00
PLATINUM	\$37.00	\$44.00	\$51.00	\$58.00

#### **BEVERAGE LIST**

#### **SPARKLING WINE**

18 Gisa 'Arc' Blanc de Blanc, Adelaide Hills NV The Lane 'Lois' Blanc de Blancs, Adelaide Hills 19 Bird in Hand Sparkling Pinot Noir, Adelaide Hills

18 Woodstock 'Little Miss Collett' Moscato, McLaren Vale

19 Skillogalee Riesling, Clare Valley

19 Gisa 'Arc' Sauvignon Blanc, Adelaide Hills

19 Paracombe Sauvignon Blanc, Adelaide Hills

17 The Lane 'Block 1A' Chardonnay, Adelaide Hills

19 Coriole Chenin Blanc, McLaren Vale

#### ROSÉ

19 Paracombe Rose. Adelaide Hills

#### **RED WINE**

19 Kalleske 'Clarrys' GSM, Barossa Valley

15 Rymill 'The Yearling' Cabernet Sauvignon, Coonawarra

15 Zema Estate Cabernet Sauvignon, Coonawarra

16 Bremerton 'Tamblyn' Cabernet/Shiraz/Malbec/Merlot, Langhorne Creek

18 Gisa 'Arc' Shiraz, Barossa Valley

17 Hentley Farm 'Villain and Vixen' Shiraz, Barossa Valley

Corona, Heineken, James Boags, Hahn Super Dry, Coopers Pale Ale

5 Seeds Apple Cider, Hahn Premium Light

#### **SOFT DRINKS & JUICE**

Coke, Coke Zero, Sprite, Soda Water Orange and Apple Juice

**CELLAR SELECTION** by bottle only

WHITE WINE

19 Pikes 'The Merle' Riesling

Clare Valley \$50

**17** The Lane Beginning Chardonnay Adelaide Hills \$39

**17** Hentley Farm 'The Beauty' Shiraz Barossa Valley \$60 13 Rymill Maturation Release Cabernet

Sauvignon Coonawarra \$45

**NV** Bremerton Mistelle Fortified Chardonnay Langhorne Creek \$23

### **ANIMAL EXPERIENCES**

#### **TIGER FEED**

You'll never get closer than this to the worlds ultimate predator, our Sumatran Tiger. One of our tigers will be fed, close to the glass of the Immersion Longhouse exhibit, giving you and your guests the perfect opportunity to see the tiger in action! If desired, the Tiger Keeper can also come out to mingle with your guests and share their stories and information about these incredible animals.

#### **ALLOW 20 MINUTES**

#### **AVAILABILITY**

7 days a week, after 5pm. Last start time available is 7:00pm (AEDT only).

#### COST

\$1,000.00 (includes venue hire)

#### **ANIMAL ENCOUNTER WITH A KEEPER**

Give your guests a unique experience to come face to face with hand-raised animals from Adelaide Zoo. The Keepers will bring a selection of gorgeous animals (number of animals are dependant on number of guests) to your function venue and your guests will have the opportunity to chat to the keepers about their experiences with the animals. A great way to bring the Zoo to your event!

#### **ALLOW 20 MINUTES**

#### **AVAILABILITY**

Last start time available is 7:00pm (AEDT only).

#### **COST**

FROM \$350.00

#### **GUIDED TOURS**

Take a walk on the wild side with a personal and informative guided tour of the zoo with our knowledgeable volunteers. Enjoy the unique atmosphere of the zoo and embrace the spectacular landscapes and captivating landscapes.

#### **ALLOW 1 HOUR**

#### **AVAILABILITY**

7 days a week, after 5pm. Last start time available is 7:00pm (AEDT only).

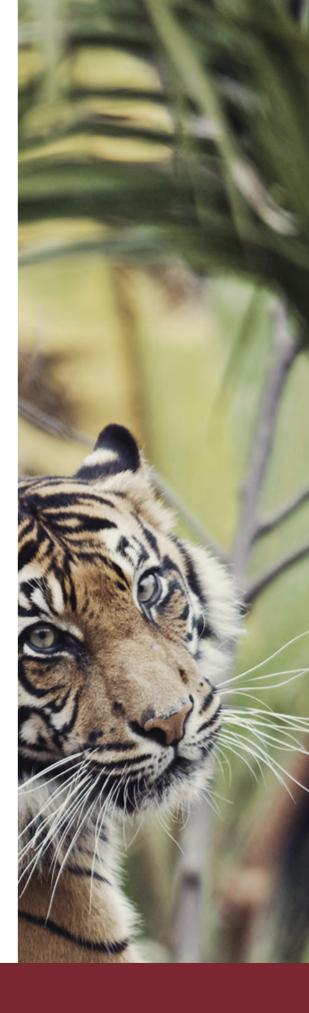
#### COST

\$5pp (plus admission if applicable)

#### **ALL ANIMAL EXPERIENCE BOOKINGS**

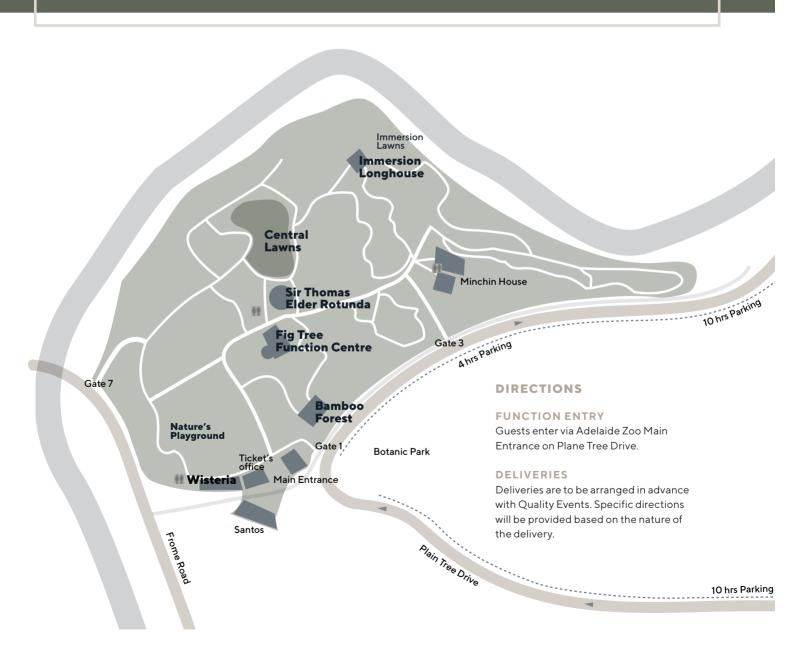
Minimum 4 weeks advance booked is required.

Booking conditions apply and are subject to change.



# MAP AND VENUE CAPACITY

VENUE ROOM RATE	THEATRE	BANQUET	CABARET	COCKTAIL	U-SHAPE	BOARDROOM
FIG TREE FUNCTION CENTRE	120	100	56	150	26	26
SIR THOMAS ELDER ROTUNDA	NA	150	100	250	NA	NA
BAMBOO FOREST PAVILION	NA	90	63	500	NA	NA
CENTRAL LAWNS	NA	500	350	1000	NA	NA
IMMERSION LONGHOUSE	NA	50	NA	120	NA	NA
NATURES PLAYGROUND	NA	100	70	400	NA	NA
WISTERIA RESTAURANT	NA	50	35	80	NA	NA



# ADDITIONAL INFORMATION

#### **ADELAIDE ZOO ADMISSION**

Zoo entry is required and payable for daytime functions in Fig Tree Function Centre and Sir Thomas Elder Rotunda as these venues are located inside the Adelaide Zoo. Discounted entry is available for catered events. A guest list will be required. Please ask our friendly staff for more information.

#### **ANIMAL MANAGEMENT**

Animal management protocols are set by Zoos SA who reserve the right to impose restrictions on functions due to needing to maintain the welfare of their animals. These restrictions may include noise, decorations, location and access.

#### **CANCELLATIONS**

Cancellation of an event must be received in writing to the Quality Events Function Manager. In the event of a cancellation, the deposit made to Quality Events and any other monies paid, may be forfeited. If the booking is canceled within 90 days of the event, a cancellation fee of 25% of the estimated value of the event is payable to Quality Events. If cancellation is within 14 days or less, 100% of all costs are payable.

#### **CAR PARKING**

There is no on-site car parking available. Ticket parking is available on Plane Tree Drive, Frome Road, War Memorial Drive and Hackney Road. Botanic Drive (end of Plane Tree Drive) has 10 hour \$10 parking from 7am until 5pm.

#### **TENTATIVE BOOKINGS**

A tentative booking will only be placed upon request by email. Tentative bookings are only held for 14 days before being released.

#### **CONFIRMED BOOKINGS**

Bookings will only be confirmed once the booking form, including terms and conditions, is completed and returned, along with deposit of \$1000 or 10% of the total estimated cost (whichever is higher).

#### **FINAL NUMBERS**

Final numbers for catering are required 14 days prior to your event at which stage an invoice will be created and representing the minimum cost of your event.

#### **PAYMENT**

Full payment of the event is required 7 days prior to your event.

#### NOISE

Noise levels will be controlled at a volume suitable to Zoos SA restrictions. DJ and bands need to be approved prior to booking by Zoos SA.

#### **ALCOHOL**

BYO alcohol is not permitted unless by prior arrangement. Staff and contractors are not allowed to serve alcohol to minors and reserve the right to ask for suitable identification. They may additionally refuse service to those patrons they deem intoxicated or disorderly.

# RESPONSIBILITY AND DAMAGES

The client shall pay for any damage sustained to Zoo premises and facilities, caused by the client or the client's guests, agents or other persons associated with the event. Quality Events, Zoos SA and its employees and agents, shall not be liable for any injury, damage or loss of any nature, however caused (whether as a result of negligence or not) 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 Quality Events or Zoos SA against any cost, or demand in respect of such injury, damage or loss. Live flames need to be used with caution; all costs will be covered by the Hirer should alarms be set off during hire hours, inclusive of set up/pack down.

#### SECURITY

Functions held after 5.00pm require Zoos SA security guards present at the cost of the hirer, being \$45 per hour/per guard. The number of guards required will vary depending on numbers attending and location of event. Minimum call out 3 hours. Security is required half hour prior and half hour after event completion. Security may be required for day time events where alcohol is being served.

#### **WEATHER PROTECTION**

Zoos SA will not guarantee alternative locations to events booked in outside venues. Should the hirer be concerned about the impact of inclement weather, booking a back-up venue or possibly marquee hire is recommended.

#### **EVENT ACCESS**

The main entrance is now located on Plane Tree Drive. See attached map. The Zoo Main Gates open at 9.30am. Any functions starting before this time can be arranged with the function manager and the gate can be opened at an agreed time for a 15 minute time frame for guest access. Events starting before 8am will require security at a cost of \$135. Organisers requiring access prior to the event start time must co-ordinate this with the function manager.

#### **PRICES**

Prices are correct at the time of quotation. Quality Events will make all efforts to ensure to maintain quoted prices, however quoted prices may change upon its discretion. Prices quoted include GST unless otherwise stated.

#### **ANIMAL EXPERIENCES**

All animal experience booking requests will be confirmed by staff of the Zoos SA. Booking conditions apply and are subject to change. Further terms and conditions apply – refer to Quality Events Terms and Conditions when completing the confirmation booking form.

#### **OTHER CONSIDERATIONS**

Chair covers, decorations and entertainment is not included. Balloons, confetti, sparkles, and straws are not permitted within Zoos SA. Smoking during the day and BYO alcohol is not permitted within the Zoos SA.

