



THE
LION
EVENTS

EVENTS PACK

CELEBRATIONS | BIRTHDAYS | ENGAGEMENTS

WEDDINGS | PRESENTATIONS | MEETINGS

EVENT LAUNCHES | CONFERENCES

LIONHOTEL.COM.AU



WELCOME TO THE LION HOTEL

Located in picturesque North Adelaide, The Lion is a stunning heritage listed building from the 1880s, with a thoroughly modern, contemporary and sophisticated interior. There is a seamless transition from heritage to hip as you walk through the doors.

With an award winning restaurant, stylish bar and friendly casual dining in express, Lion events and catering are a natural extension of the things we do best. We have a dedicated events kitchen that focuses solely on functions and our staff are renowned for being friendly, efficient, professional and discreet. Our carefully designed menus enable us to maintain exceptional quality and service. Your experience and memories with us in our number one priority. Our food philosophy is simple; we source the freshest, seasonal produce from South Australia's finest suppliers enabling us to showcase the very best of what Adelaide has to offer.

GENERAL INFO

Our event packs are intended as guides in planning your event, however we will work closely with you to design a tailor made package that suits your needs and results in a truly memorable event.

Our function rooms have the complimentary use of the following items:

- Wifi (Video Streaming & Webinars)
- 2 x Cordless Microphones
- Plasma TVs or Data Projectors
- White Boards
- Flip Charts
- Music Connectivity
- Tea Light Candles
- Smart Boards (subject to availability)

JERNINGHAM ROOM

The Jerningham Room is located on the ground floor of the hotel. Our largest room is a contemporary light filled space with a private entrance foyer, a large circular bar and complete audio facilities with AV, data projector and large 4x4m screen all included in the space. Spacious and bright, the Jerningham Room is perfect for your next corporate or private event, or is ideal for a cocktail or sit down event to mark that special occasion.

Room Hire:

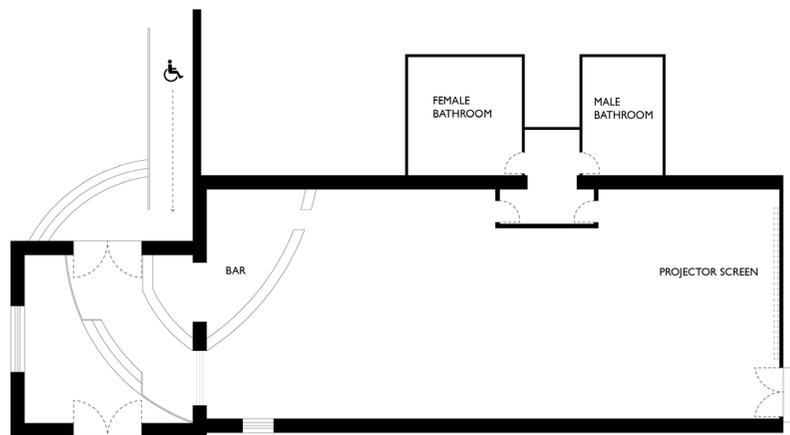
Monday to Friday: \$250
Saturday, Sunday & Public Holidays: \$500

\$2000 minimum spend Monday to Friday evenings

Capacity:

Cocktail Capacity  180
Sit- Down Capacity  110

LION HOTEL CARPARK



JERNINGHAM STREET



TOWER ROOM

The Tower Room has a private entrance foyer and large circular bar, perfect to welcome your guests to your event. Bright and contemporary, the space is perfect for corporate occasions, private dinners or twenty-first birthday celebrations

Room Hire:

Monday to Friday: \$200

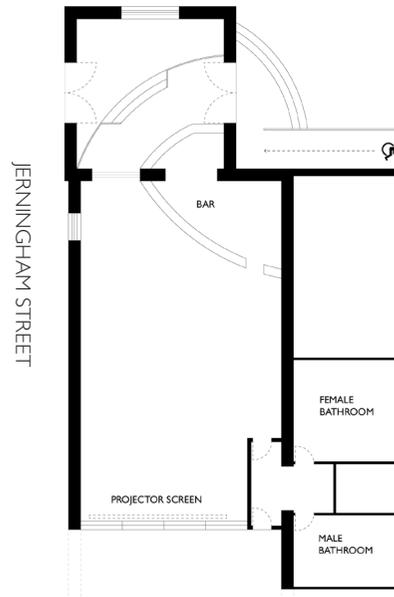
Saturday, Sunday & Public Holidays: \$400

\$1500 minimum spend Monday to Friday evenings

Capacity:

Cocktail Capacity ●● 100

Sit- Down Capacity ●●● 68



VINE ROOM

The Vine Room is adjacent to the restaurant of the hotel. Whilst entirely private, it has large glass windows overlooking the original bluestone with a unique vista to the atmosphere of the restaurant. Ideal for private dinners, conferencing and presentations.

Room Hire:

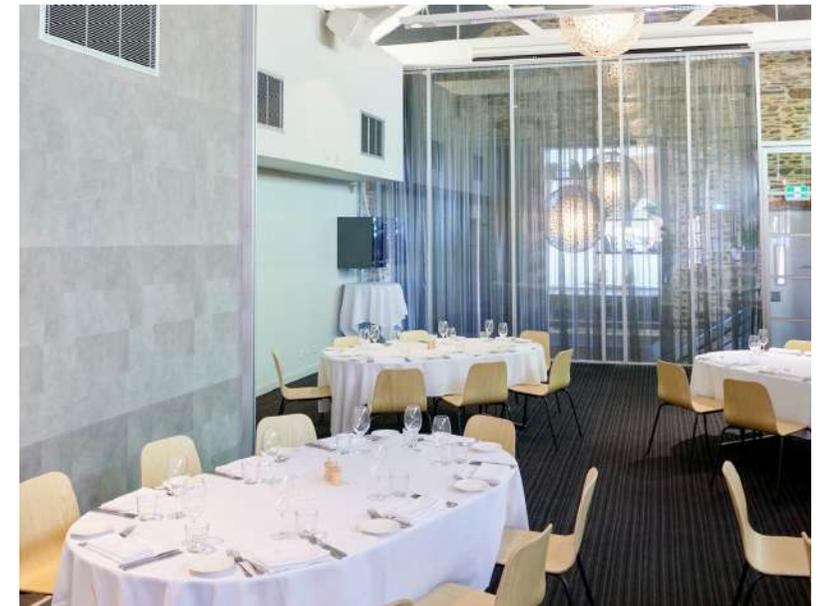
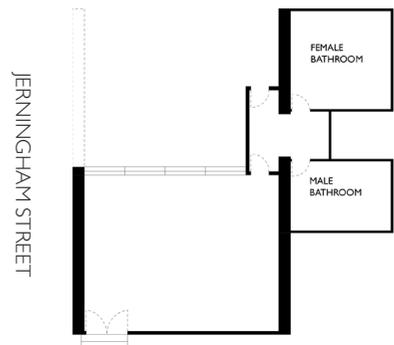
Monday to Friday: \$150

Saturday, Sunday & Public Holidays: \$250

Capacity:

Cocktail Capacity ●● 40

Sit- Down Capacity ●●● 32



THE CELLAR

The Cellar is a character laden underground space within the original Lion Brewery. It is a fabulous space to party and a unique space for a wedding reception, twenty-first or wine dinners.

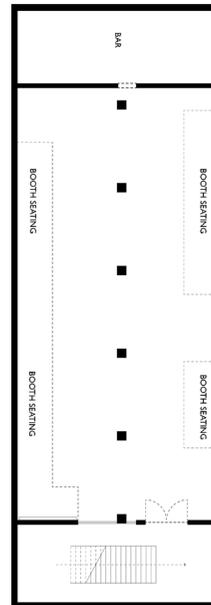
Room Hire:

Monday to Friday: \$250
 Saturday, Sunday & Public Holidays: \$500

\$3000 minimum spend on Weekends

Capacity:

Cocktail Capacity ●● 100
 Sit- Down Capacity ●●● 80



THE TUNNELS

The Tunnels are part of the original Lion Brewery. Two tunnels are intercepted by a bar, with a natural dance floor, stage and unforgettable ambience. Whether it's a party or wedding, the Tunnels offer a unique experience for any event.

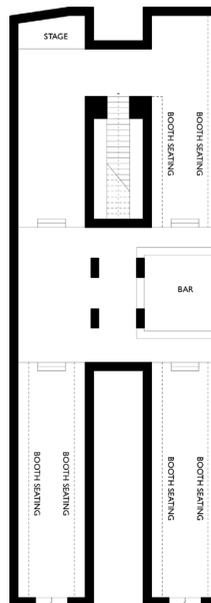
Room Hire:

Monday to Friday: \$250
 Saturday, Sunday & Public Holidays: \$500

\$3000 minimum spend on Weekends

Capacity:

Cocktail Capacity ●● 180
 Sit- Down Capacity ●●● N/A



THE MELBOURNE ROOM

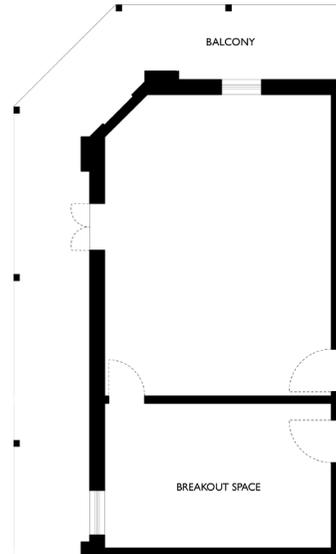
The Melbourne Room is as sensational for a dinner or cocktail party as it is for conferencing. It offers balcony access for pre- dinner drinks and separate breakout room.

Room Hire:

Monday to Friday: \$150
Saturday, Sunday & Public Holidays: \$250

Capacity:

Cocktail Capacity 40
Sit- Down Capacity 20



THE KINGSTON ROOM

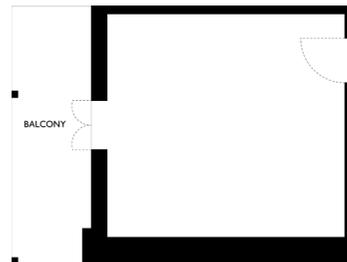
The Kingston Room is a traditional and cosy space with balcony. The smallest of the function spaces, the room is perfect for the small meetings, interviews and private dinners.

Room Hire:

Monday to Friday: \$150
Saturday, Sunday & Public Holidays: \$250

Capacity:

Cocktail Capacity N/A
Sit- Down Capacity 12



COCKTAIL MENU

15 GUESTS MINIMUM

SAVOURY ITEMS

Southern fried cauliflower bites + aioli
Loaded potato skins, guacamole, tomato + smoked paprika
Wild mushroom + truffle arancini
Crispy fried mushrooms
Spinach + vegetable gyoza, ponzu sauce
Roast eggplant, feta + olive mini pita
Pepper steak pie + tomato chutney
Lamb + mint sausage roll, seeded mustard
Mini Lion cheeseburger
Mini hot-dogs, American mustard + ketchup
Hoisin duck spring rolls, sweet chill sauce

Tempura prawn + black pepper sauce
Prawn + ginger dumplings, sesame dipping sauce
Whiting goujons, yoghurt tartare
Whipped ricotta tartlet, smoked salmon + dill
Blue cheese, date + pumpkin prosciutto bites
Pork belly bao buns, soy caramel, spring onion
Karaage chicken, kewpie mayo + nori

SWEET ITEMS

Portuguese tarts
Chocolate mousse cake bites
Raspberry cream profiteroles
Passionfruit + champagne popsicles

ADD ON PLATTERS (SERVES 10-12 PAX)

Two house made dips	\$40
Meat + cheese board	\$80
Seasonal fruit	\$40
House made petit fours (30 items)	\$80

** Please note menu items may change due to seasonal availability.
Our events team will confirm menu options when finalising your function details.*



DELUXE MENU:

Choose 6 items (savory)	\$30pp
Choose 8 items (from savory + sweet)	\$38pp
Choose 10 items (from savory + sweet)	\$45pp
Additional items	\$5pp

** We will confirm menu two weeks prior to your event.
Dietary requirements will be catered for with prior notice.*

SIT DOWN MENU

10 GUESTS MINIMUM

CHOICE OF CANAPES TO START (OPTIONAL)

A selection of 2 canapés | \$9pp
A selection of 3 canapés | \$14pp

ENTRÉE

Oysters Natural (4)
White soy, yuzu sesame

Burrata (90g)
Caponata, basil oil, grissini

Kingfish Crudo
Avocado, grapefruit, cucumber + dill dressing

Crispy Skin Pork Belly
Wombok, satay, soy peanut brittle

Vine Leaf Wrapped Haloumi
Quince, truffle honey, mint

MAIN

Pan Roasted Salmon
Orzo, sun dried tomato, olives + watercress pistou

Eye Fillet
Potato truffle rosti, romesco sauce + broccolini

Slow Cooked Lamb Shoulder
Chickpea tabouli, mint yoghurt, green beans

Chicken, Date + Olive Ballantine
Saffron pilaf, cavola nero, marsala jus

Baked Barramundi
Tomato saltsa, pistachio crumble

Pan Fried Gnocchi
Forest mushrooms, dried cherry tomato, kale + feta

DESSERT

Dark Chocolate Marquise
Valencia, orange, rum + raisin ice cream, honeycomb

Fig Honey, Ricotta Semifreddo
Lemon syrup polenta cake, candied pistachio

Cognac Cassonade
Blueberries, vanilla yoghurt, cashew praline

Australian + Imported Cheese (75g Serve)
Organic muscatels, pear + spiced beetroot relish,
house made lavosh

OPTION 1

(Served with bread rolls + butter)
2 Course menu | \$60pp
Choice of 2 entrées + 2 mains
or
Choice of 2 mains + 2 dessert

OPTION 2

(Served with bread rolls + butter)
3 Course menu | \$75pp
2 entrées, 2 mains and 2 desserts

OPTION 3

(Served with bread rolls + butter)
3 Course menu | \$90pp
3 entrées, 3 mains and 3 desserts

Additional choice of entrée, main or dessert | \$5pp
(Maximum of 4 options per course)

OPTIONAL SIDES

Oregano + parmesan fries	\$10
Charred broccolini, pecorino	\$10
Rocket + grape salad	\$10
Duck fat roasted potatoes	\$10

** We will confirm menu two weeks prior to your event.
Dietary requirements will be catered for with prior notice.*

SHARED SIT DOWN MENU

10 GUESTS MINIMUM

Take the hassle out of choosing your menu and have us serve you a shared menu crafted by our events chef for you.

\$70 PER PERSON

CHOICE OF CANAPÉS TO START

(OPTIONAL)

- A selection of 2 canapés | \$9pp
- A selection of 3 canapés | \$14pp

ENTRÉE

- Oysters Natural
- White soy, yuzu sesame
- Grilled King Prawns
- King prawns, steamed buns + spring onions

MAIN

- Lamb Shoulder
- Duck fat roasted potatoes + steamed broccolini

DESSERT

- Apple + Blackberry Crumble
- Vanilla bean ice cream

OPTIONAL SIDES

- Oregano + parmesan fries | \$10
- Charred broccolini, pecorino | \$10
- Rocket + grape salad | \$10
- Duck fat roasted potatoes | \$10



EVENT BEVERAGE PACKAGES

STANDARD PACKAGE

4 Hour Beverage Package \$45pp
5 Hour Beverage Package
\$50pp

(Choice of 4 Wines)

Petes Pure Prosecco
Petes Pure Moscato
Pomona Sauvignon Blanc
Hesketh Chardonnay
Pomona Shiraz
Rymill Yearling Cabernet Sauvignon

(Choice of 3 Beers or Cider)

Coopers Pale Ale
Hahn Super Dry
Uraidla Session Ale
Barossa Apple Company Apple Cider

Soft Drink
Juice

PREMIUM PACKAGE

4 Hour Beverage Package \$55pp
5 Hour Beverage Package \$60pp

(Choice of 4 Wines)

The Lane "Lois" Blanc de Blancs
Alasia Moscato D'Asti
Saint and Scholar Sauvignon Blanc
Mitchell "Watervale" Riesling
Rufus + Rogers Rosé
Kaesler "Stonehorse" Shiraz
Moorooduc Pinot Noir

(Choice of 3 Beers or Cider)

Coopers Pale Ale
Hahn Super Dry
Uraidla Session Ale
Peroni
Barossa Apple Company Apple Cider

Soft Drink
Juice

CELEBRATION PACKAGE

4 Hour Beverage Package \$70pp
5 Hour Beverage Package \$75pp

(Choice of 5 Wines)

Janz Sparkling Rosé
Clover Hill Sparkling
Maison Saint Aix
Shaw and Smith Sauvignon Blanc
Henschke "Peggy Hill" Riesling
Tapanappa "Picadilly" Chardonnay
Ashton Hills "Picadilly" Pinot Noir
Hentley Farm Cabernet Sauvignon
Wirra Wirra "Woodhenge" Shiraz

(Choice of 3 Beers or Cider)

Coopers Pale Ale
Hahn Super Dry
Uraidla Session Ale
Peroni
Barossa Company Apple Cider

Soft Drink
Juice

Want to add something extra for your guests? Add a spritz hour to your night for \$30 per person.

EVENT DRINKS LIST

WINE

NV	The Lane "Lois" Blanc De Blancs	48
NV	Janz Sparkling Rose	60
NV	Clover Hill	75
NV	Bollinger	125
2021	Shaw + Smith Sauvignon Blanc	54
2021	Henschke "Peggy Hill" Riesling	50
2020	La Prova Pinot Grigio	50
2020	Tapanappa "Picadilly" Chardonnay	75
2021	Rufus + Rogers Rose	50
2020	Moorooduc Pinot Noir	55
2017	Ashton Hills "Picadilly" Pinot Noir	75
2019	Torbreck "Juveniles" GSM	55
2020	Hentley Farm Cabernet Sauvignon	65
2020	Wirra Wirra "Woodhenge" Shiraz	65

BTL

BEER & CIDER

<i>Beer by the Schooner</i>	
Barossa Apple Company Apple Cider	7
Uraidla Session Ale	7
Coopers Pale Ale	7
Hahn Super Dry	8
Peroni	9
<i>Beer by the Bottle</i>	
Light Bottled Beer	9
Local Bottled Beer	9
Premium Bottled Beer	10
Imported Bottled Beer	10

SPIRITS, SPRITZ'S + NON-ALCOHOLICS

Standard House Spirits	9
Gin Spritz	10
Aperol Spritz	16
Mocktails	8
Soft Drink	4
Lemon, Lime + Bitters	4.5
Juice	4.5

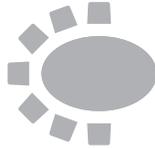
Did you know the Lion Hotel has it's own Wine Room with a variety of premium, international and local wines available? If you're after something a bit more personal to your event, our Sommelier can help pick the perfection selection.

** We will confirm beverage selections two weeks prior to your event.*

After a cocktail or that favourite beer or spirit? Please ask our events team to see our full beverage list.

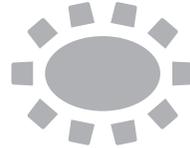


ROOM SET OPTIONS



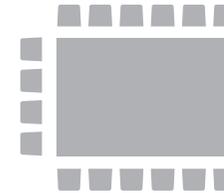
OPEN OVAL

Jerningham	90
Melbourne	n/a
Tower	50
Kingston	n/a
Vine	25
Cellar	n/a
Tunnels	n/a



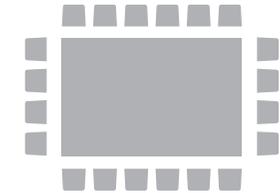
CLOSED OVAL

Jerningham	100
Melbourne	n/a
Tower	50
Kingston	n/a
Vine	25
Cellar	70
Tunnels	n/a



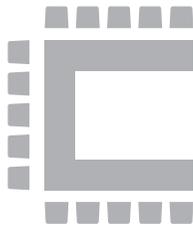
OPEN BOARD ROOM

Jerningham	39
Melbourne	18
Tower	29
Kingston	10
Vine	21
Cellar	n/a
Tunnels	n/a



CLOSED BOARD ROOM

Jerningham	51
Melbourne	20
Tower	32
Kingston	10
Vine	24
Cellar	n/a
Tunnels	n/a



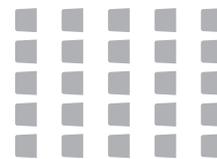
U SHAPE

Jerningham	47
Melbourne	n/a
Tower	34
Kingston	n/a
Vine	19
Cellar	n/a
Tunnels	n/a



CLASSROOM STYLE

Jerningham	60
Melbourne	20
Tower	72
Kingston	n/a
Vine	30
Cellar	60
Tunnels	n/a



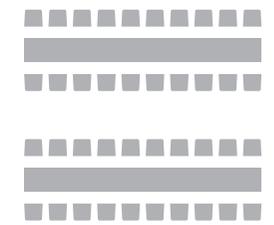
THEATRE STYLE

Jerningham	125
Melbourne	20
Tower	72
Kingston	n/a
Vine	30
Cellar	60
Tunnels	n/a



ONE LONG TABLE

Jerningham	50
Melbourne	16
Tower	34
Kingston	12
Vine	16
Cellar	38
Tunnels	n/a



TWO LONG TABLES

Jerningham	100
Melbourne	n/a
Tower	68
Kingston	n/a
Vine	32
Cellar	76
Tunnels	n/a

2022 TERMS AND CONDITIONS

Deposit Payment of an event booking must be made within 7 days of the original tentative booking. Deposit payment is considered an acknowledgement of these Terms and Conditions. The payment will be deducted from your final account. Management reserves the right to cancel the booking and allocate the room to another client if this confirmation is not received.

Minimum Catering: All events at The Lion require catering for all guests. A minimum food charge of \$30.00 per head applies for cocktail parties. A minimum food charge of \$60.00 per head applies for sit down lunches or dinners.

Access Times: Day bookings are taken to 5:00pm only, written approval from hotel management must be given to go past this time. For evening booking functions access cannot be guaranteed before 5:30pm.

Payment: Final numbers and full prepayment is required 7 days prior to your event. The number we have recorded 7 days prior will represent the minimum numbers for which you will be charged. Events must be paid for in full prior to the day and any additional charges settled on the day/night via cash or credit card. Personal cheques are not accepted.

Covid-19 Policies at The Lion Hotel: Our number one priority is creating a safe environment for our patrons. We have implemented several safety measures including social distancing and increased hygiene practices to ensure the well being of both our patrons and staff. We have hand sanitiser available and situated around all event spaces and our staff will be frequently cleaning and disinfecting surface areas. We do ask that if any patrons are not feeling well or showing symptoms to stay home. If an event needs to be postponed; please call our Events Manager to reschedule. Please be assured that The Lion Hotel will continue to act in accordance with the advice from the government and SA Health regarding Covid-19 and its developments.

Cancellation: The Lion Hotel will refund deposit bookings with more than 2 months notice. Less than 2 months notice will result in 50% of the deposit to be refunded. Less than 1 month notice the deposit will be forfeited. Cancellations must be submitted in writing. Acknowledgment of written cancellation must be sought if claiming refund.

Postponement: If you have given The Lion two weeks notice, your deposit can be transferred to a new date within a 12 month period.

Price: Please note that prices and products are subject to availability and change and may alter with notification. However they are firm from payment of deposit for 2 months.

Menu: Details must be finalised at least 14 days prior to function. Menu items may change due to seasonality and availability. Event prices may vary marginally if event booked beyond 12 months of deposit payment.

Allergy Statement: Lion Hotel recommends guest invitations to be printed with 'food allergy and dietary requirements to be advised with acceptance'. These details are provided with final numbers. Management can not guarantee traces of an allergy items not present. Compliance it is understood that the organiser will conduct the function in an orderly manner in full.

Dress Code: management reserves the right to refuse entry based on consideration of the hotels dress code.

Bar Access cannot be guaranteed after your event.

Responsibility: Organisers are financially responsible for any damage/breakages sustained to The Lion by the organiser, organiser's guests, invitees or other persons attending the function. The Lion will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

Responsible Service of Alcohol: The Lion practises responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol. Compliance with the lion regulations and liquor licensing laws. Management reserves the right to exclude or eject any objectionable persons from the lion without liability and if required, we will shut the function down early.

Equipment: Organisers are financially responsible for any damage/breakages of equipment owned by The Lion or sub-hired by The Lion.

Displays and Signage: Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. Bluetac is by hotel management approval only.

Cleaning: General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, an additional cleaning fee may be charged. Confetti rice or other similar products are not permitted in function rooms or any part of The Lion nor within the grounds.

Cakeage: a fee of \$2.50pp applies if guests would like for staff to cut and serve their cake. A \$4.50pp fee applies with the addition of raspberry coulis and cream.

Security: Functions such as 21st birthdays may attract a security charge. The Lion employs security staff who patrol all areas of the hotel including the function rooms.

Closing: Last drinks will be called at the managers discretion at midnight. Your guests will be asked to vacate the function rooms and the hotel by 12:30am. Please advise your band or DJ of this.

Children: Liquor licencing laws require that: we do not serve alcohol to minors (children under the age of 18) that children must be accompanied by an adult. And that children must leave the premises by 12 midnight.

Smoke Free: All of our indoor event spaces are smoke free.

Public Holidays: A 15% surcharge applies on Public Holidays.