



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 on 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

Minimum Spend:

\$3000 minimum spend Monday to Thursday

\$5000 minimum spend on Friday, Saturday + Sunday

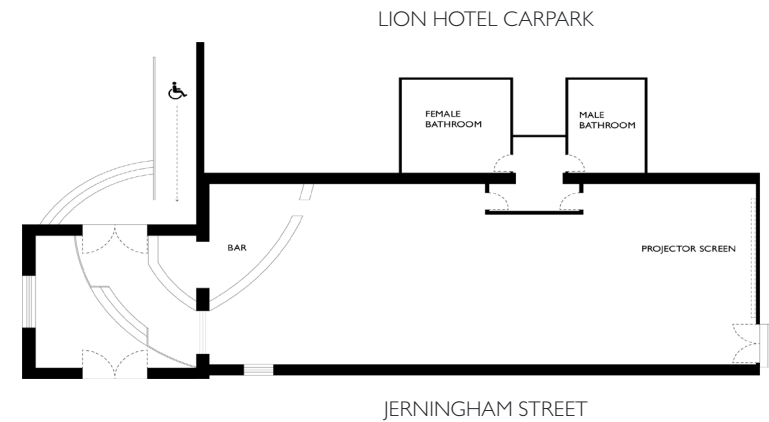
Capacity:

Cocktail Capacity: 150 

Sit- Down Capacity: 100 

ROOM SET OPTIONS

Open Oval	80
Closed Oval	100
Open Board Room	39
Closed Board Room	51
U-Shape	35
Classroom Style	50
Theatre Style	60
One Long Table	50
Two Long Tables	100



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

Minimum Spend:

\$2000 minimum spend Monday to Thursday
 \$3000 minimum spend on Friday, Saturday + Sunday

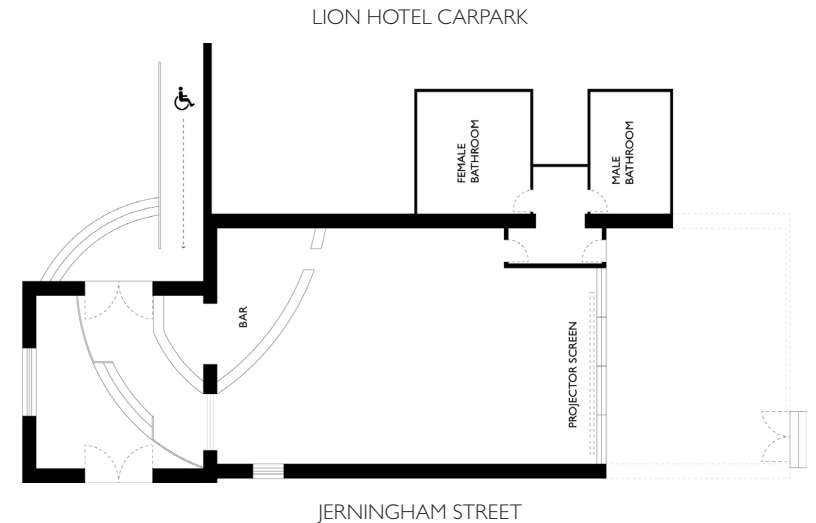
Capacity:

Cocktail Capacity: 70 ●●●
 Sit- Down Capacity: 50 ●●●



ROOM SET OPTIONS

Open Oval	40
Closed Oval	50
Open Board Room	29
Closed Board Room	32
U-Shape	29
Classroom Style	28
Theatre Style	40
One Long Table	34
Two Long Tables	50



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

Minimum Spend:

\$1000 minimum spend Monday to Thursday

\$2000 minimum spend on Friday, Saturday + Sunday

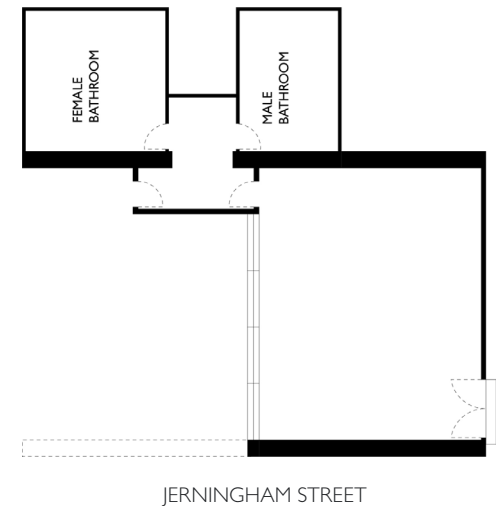
Capacity:

Sit- Down Capacity: 30 ☀



ROOM SET OPTIONS

Open Oval	24
Closed Oval	30
Open Board Room	18
Closed Board Room	20
U-Shape	N/A
Classroom Style	18
Theatre Style	24
One Long Table	15
Two Long Tables	24



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

Minimum Spend:

\$2500 minimum spend on Friday, Saturday + Sunday

Capacity:

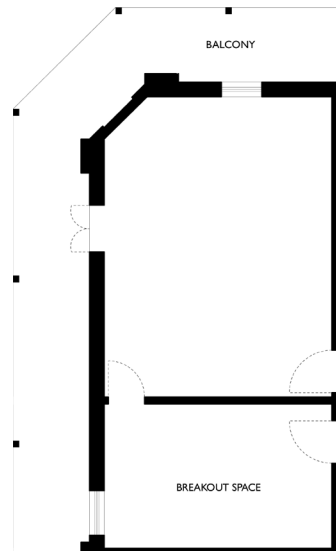
Cocktail Capacity: 20 ☼

Sit- Down Capacity: 40 ☼



ROOM SET OPTIONS

Open Oval	N/A
Closed Oval	N/A
Open Board Room	18
Closed Board Room	20
U-Shape	N/A
Classroom Style	20
Theatre Style	24
One Long Table	N/A
Two Long Tables	N/A



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

Minimum Spend:

\$2500 minimum spend on Friday, Saturday + Sunday

Capacity:

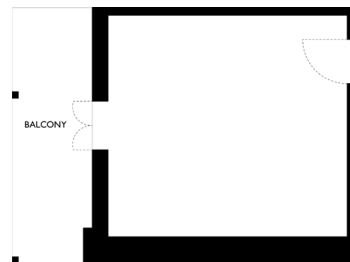
Cocktail Capacity N/A ☺

Sit- Down Capacity 10 ☀



ROOM SET OPTIONS

Open Oval	N/A
Closed Oval	N/A
Open Board Room	9
Closed Board Room	10
U-Shape	N/A
Classroom Style	N/A
Theatre Style	N/A
One Long Table	N/A
Two Long Tables	N/A



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

Minimum Spend:

\$3500 minimum spend on Friday, Saturday + Sunday

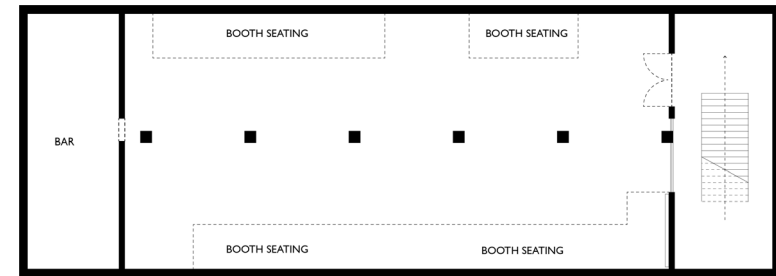
Capacity:

Cocktail Capacity 100 ☼
 Sit- Down Capacity 80 ☼



ROOM SET OPTIONS

Open Oval	N/A
Closed Oval	N/A
Open Board Room	N/A
Closed Board Room	N/A
U-Shape	N/A
Classroom Style	N/A
Theatre Style	N/A
One Long Table	42
Two Long Tables	80



COCKTAIL MENU

20 GUESTS MINIMUM

Choose any 5 items \$30pp
Additional items \$6pp

SAVOURY ITEMS

- Goat Curd, Semi-dried Tomato, Grilled Zucchini Tartlet
- Prosciutto Croquettes, Aioli
- Spiced Paneer On Pickled Cucumber
- Pancetta Wrapped Scallop, Cauliflower Cream
- Kohlrabi Pakhoras, Tamarind Chutney
- Smoked Mozzarella + Parmesan Arancini
- Salt + Pepper Squid, Chilli Dipping Sauce
- Fried Potato, Bacon, Cheese, Sour Cream
- Crispy Fried Eggplant, Chilli Pepper Salt
- Crispy Fried Tofu, Ginger, Shallot, Soy
- Sweetcorn + Spring Onion Fritter, Prawn, Avocado
- Smoked Salmon Crostini, Horseradish Creme Fraiche
- Sweet Potato + Caramelised Onion Sausage Rolls
- Mini Lion Burger
- Vegan Dumplings, Chilli Garlic Sauce
- Pepper Pies, Tomato Chutney
- Mini Lion Pizza Bites - Pepperoni + Fior Di Latte
- Margherita

SWEET ITEMS

- House Made Petit Fours
- Caramel Slice
- Citrus Squares
- Hedgehog Slice
- Lemon Curd Tartlets

ADD ON PLATTERS

- Antipasto Board \$80
- Seasonal Fruit \$60



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

SIT DOWN MENU OPTIONS

15 GUESTS MINIMUM

OPTION 1 (ALTERNATE DROP)

2 Course menu | \$65pp

3 Course menu | \$80pp

Choose 2 dishes from each course

OPTION 2 (CHOICE)

2 Course menu | \$75pp

3 Course menu | \$95pp

Choose 2 dishes from each course

Served individually to each guest

OPTION 3 (SHARED)

2 Course menu | \$70pp

3 Course menu | \$85pp

Choose 2 dishes from each course

Served sharing in the centre of the table

ADDITIONS

Extra entrée, main or dessert option \$10pp

(Maximum of 4 options per course)

OPTIONAL SIDES FOR THE TABLE

Oregano + parmesan fries \$10

Blanched broccolini \$10

Rocket + pear salad \$10

Duck fat roasted potatoes \$10



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

SIT DOWN MENU

15 GUESTS MINIMUM

ENTRÉE

Rare Beef Salad

Beetroot, Rocket, Goats Curd Crouton,
Balsamic Dressing

Tea Smoked Teriyaki Salmon

Soba Noodles, Edamame, Pickled Vegetables

Kingfish Sashimi

Ponzu, Mandarin Kosho, Avocado

Chickpea Fritter

Muhammara, Pomegranate, Labneh, Walnuts

Smoked Chicken Croquette

Chipotle Mayo, Roast Capsicum Salad

Warm Stir Fried Miso Beef

Crispy Rice Cakes, Fresh Kimchi

Harissa Roasted Vegetables

Tahini Yoghurt, Fried Chickpeas

Grilled Butterflied Quail

Roasted Mushrooms, Pesto

MAIN

Chargrilled Wagyu Beef Rump

Paris Mash, Onion Relish, Jus

Spiced Lamb Cutlets

Saffron Couscous, Barberries, Mint Yoghurt

Roasted Pork Belly

Crispy Radish Cake, Asian Greens,
Chilli Chutney

Confit Duck Leg

Pickled Red Cabbage, Braised White Beans

Chicken Pithivier

Leeks, Taleggio, Dijon Cream

Panfried SA Fish

Potato Galette, Capers, Fennel Cream,
Burnt Butter

Eggplant Parmigiana

Rocket, Parmesan

Vegan Pie

Lentils, Cavolo Nero, Mushroom,
Tomato Glaze



DESSERT

Seasonally changed, please ask our staff for current menu.

** Please note menu items may change due to seasonal availability.*

Our events team will confirm menu options when finalising your function details.

EVENT BEVERAGE PACKAGES

15 GUESTS MINIMUM

STANDARD PACKAGE

4 Hour Beverage Package \$50pp
5 Hour Beverage Package \$55pp

(Choice of 4 Wines)

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

Coopers Pale Ale
Hahn Super Dry
Barossa Apple Company Apple Cider

Soft Drink
Juice

PREMIUM PACKAGE

4 Hour Beverage Package \$60pp
5 Hour Beverage Package \$65pp

(Choice of 4 Wines)

The Lane "Lois" Sparkling Blanc de Blancs
Vickery "Watervale" Riesling
Saint & Scholar Sauvignon Blanc
The Lane Rosé
Wicks Estate Pinot Noir
Kaesler "Stonehorse" Shiraz

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

Soft Drink
Juice

CELEBRATION PACKAGE

4 Hour Beverage Package \$75pp
5 Hour Beverage Package \$80pp

(Choice of 5 Wines)

Deviation Road "Loftia" Vintage Brut
Janz Sparkling Rosé
Shaw + Smith Sauvignon Blanc
Shaw + Smith "M3" Chardonnay
Maison Saint "AIX" Rosé
Mt Difficulty "Roaring Meg" Pinot Noir
Kaesler "Reach For The Sky" Shiraz
Yalumba "The Cigar" Cabernet Sauvignon

Coopers Pale Ale
Hahn Super Dry
Peroni
Barossa Company Apple Cider

Soft Drink
Juice

*Subject to availability, packages will be confirmed two weeks prior to your event

EVENT DRINKS LIST

WINE

NV	The Lane “Lois” Blanc De Blancs	48
2019	Deviation Road “Loftia” Vintage Brut	75
NV	Bollinger	145
2021	Alasia Moscato d’Asti	55
2023	Vickery “Watervale” Riesling	45
2022	Mesh “Eden Valley” Riesling	55
2022	Saint & Scholar Sauvignon Blanc	45
2023	Shaw + Smith Sauvignon Blanc	62
2022	Hahndorf Hill Pinot Grigio	56
2023	Saint & Scholar Pinot Gris	48
2019	Levant by Levantine Hill Chardonnay	60
2022	Shaw + Smith “M3” Chardonnay	80
2022	La Vielle Ferme Rosé	55
2021	Maison AIX Rosé	60
2022	Wicks Estate Pinot Noir	48
2021	Mt Difficulty “Roaring Meg” Pinot Noir	74
2022	Torbreck “Juvenile” Grenache Blend	50
2021	Kaesler “Reach For The Sky” Shiraz	64
2019	Yalumba “The Cigar” Cabernet Sauvignon	65

BTL

BEER & CIDER ON TAP

<i>Beer by the Schooner</i>	
Barossa Apple Company Apple Cider	6
Coopers Pale Ale	7
Hahn Super Dry	6

ALTERNATIVE BEER KEGGING FEE OF \$80

BOTTLED BEER & CIDER OPTION

Please see current hotel beverage list

SPIRITS, SPRITZ’S + NON- ALCOHOLICS

Standard House Spirits	From	11
Gin Spritz		18
Aperol Spritz		18
Mocktails		10
Soft Drink		4
Lemon, Lime + Bitters		4.5
Juice		4



*Subject to availability, packages will be confirmed two weeks prior to your event

ROOM SET OPTIONS



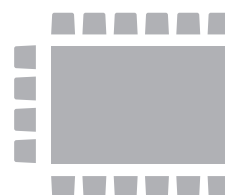
OPEN OVAL

Jerningham	80
Tower	40
Vine	24
Melbourne	n/a
Kingston	n/a
Cellar	n/a



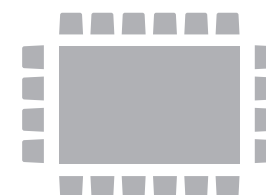
CLOSED OVAL

Jerningham	100
Tower	50
Vine	30
Melbourne	n/a
Kingston	n/a
Cellar	n/a



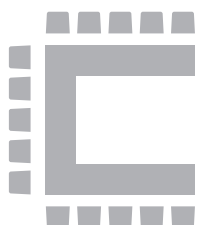
OPEN BOARD ROOM

Jerningham	39
Tower	29
Vine	18
Melbourne	18
Kingston	9
Cellar	n/a



CLOSED BOARD ROOM

Jerningham	51
Tower	32
Vine	20
Melbourne	20
Kingston	00
Cellar	n/a



U SHAPE

Jerningham	35
Tower	29
Vine	n/a
Melbourne	n/a
Kingston	n/a
Cellar	n/a



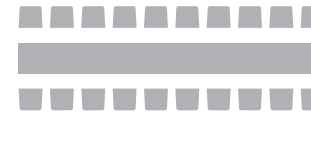
CLASSROOM STYLE

Jerningham	50
Tower	28
Vine	9
Melbourne	9
Kingston	n/a
Cellar	n/a



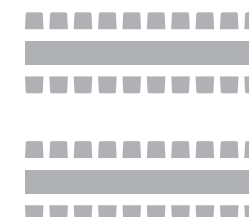
THEATRE STYLE

Jerningham	60
Tower	40
Vine	15
Melbourne	15
Kingston	n/a
Cellar	n/a



ONE LONG

Jerningham	50
Tower	34
Vine	15
Melbourne	n/a
Kingston	n/a
Cellar	42



TWO LONG

Jerningham	100
Tower	68
Vine	24
Melbourne	n/a
Kingston	n/a
Cellar	80

TERMS + 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 \$65.00 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. Alternatively a flat fee of \$25 applies if the host chooses to cut and serve themselves.

Security: Functions such as 18th 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 11:45pm. 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.