



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
- 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.

Minimum Spend:

Monday - Thursday from \$1500 for a 4 hour duration

Friday - Sunday from \$5000 for a 4 hour duration

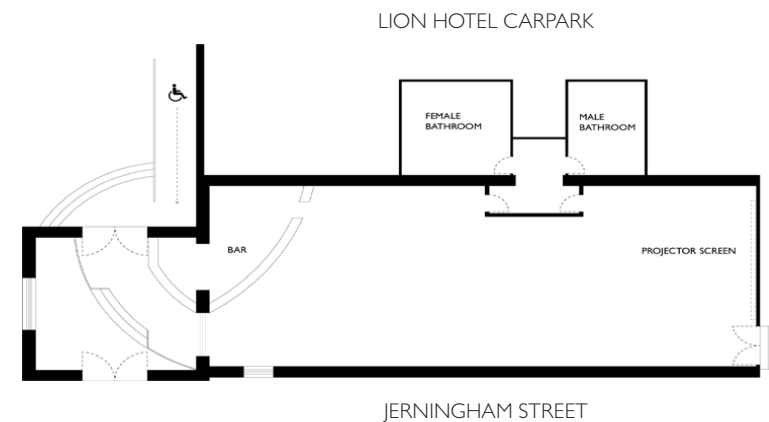
Capacity:

Cocktail Capacity:

Up to 150 ☼

Sit- Down Capacity:

Up to 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.

Minimum Spend:

Monday - Thursday from \$1000 for a 4 hour duration

Friday - Sunday from \$3000 for a 4 hour duration

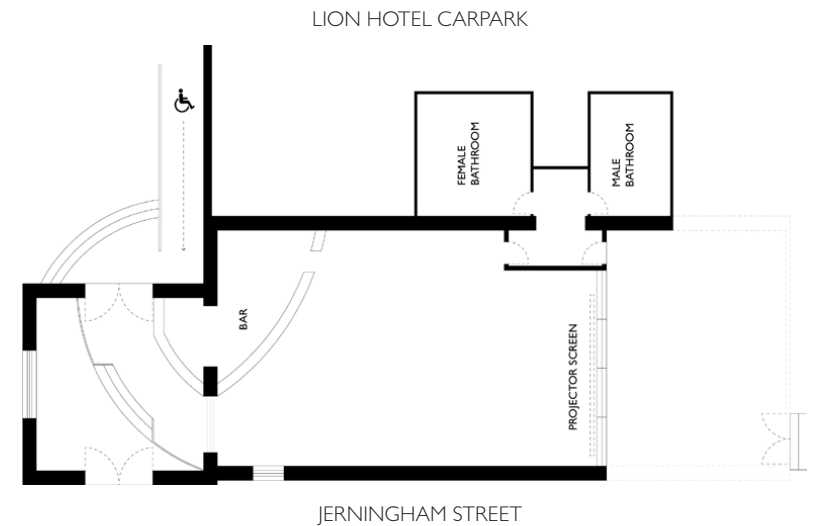
Capacity:

Cocktail Capacity:

Up to 70 ☼

Sit- Down Capacity:

Up to 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.

Minimum Spend:

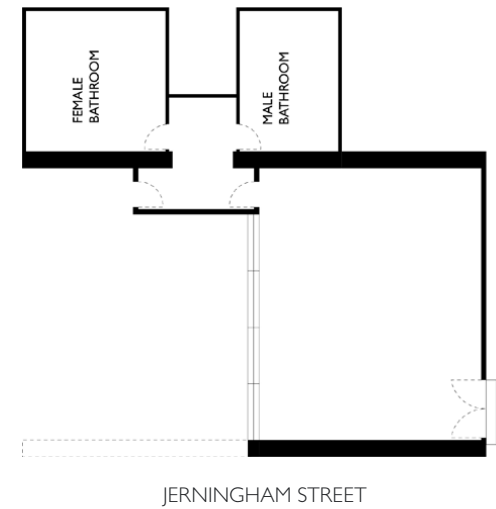
Monday - Thursday from \$1000 for a 4 hour duration

Friday - Sunday from \$2000 for a 4 hour duration

Capacity:

Sit- Down Capacity:

Up to 30 ☀



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.

Minimum Spend:

Monday - Thursday from \$1000 for a 4 hour duration

Friday - Sunday from \$2000 for a 4 hour duration

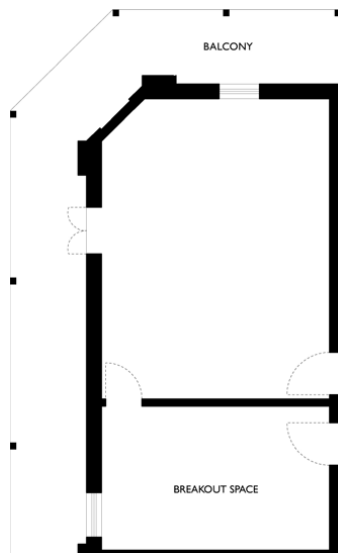
Capacity:

Cocktail Capacity:

Up to 30 ☼

Sit- Down Capacity:

Up to 20 ☼



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.

Minimum Spend:

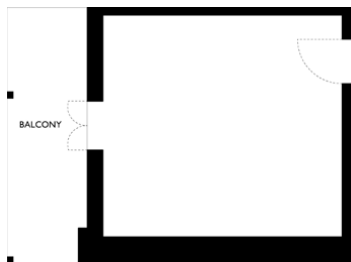
Monday - Thursday from \$800 for a 4 hour duration

Friday - Sunday from \$1500 for a 4 hour duration

Capacity:

Sit- Down Capacity

Up to 10 ☀️



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.

Minimum Spend:

Monday - Thursday from \$1500 for a 4 hour duration

Friday - Sunday from \$3500 for a 4 hour duration

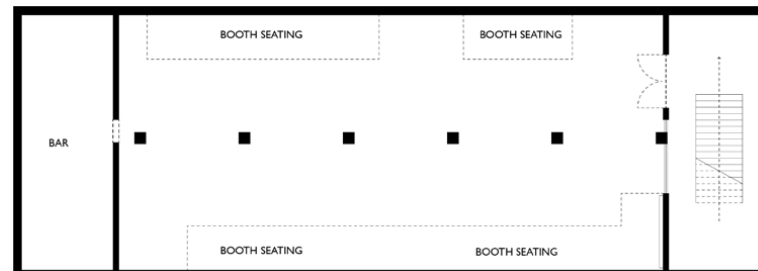
Capacity:

Cocktail Capacity

Up to 100 ☼

Sit- Down Capacity

Up to 80 ☼



COCKTAIL MENU

20 GUESTS MINIMUM

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

SAVOURY ITEMS

Gruyere, Chive And Black Pepper Gougères
Ricotta And Roasted Cherry Tomato Crostini
Kimchee Pancake, Pickled Bean Shoots, Soy Dressing
Smoked Mozzarella Parmesan Arancini
Fried Taco Chips, Avocado, Chipotle Cheese
Mini Lion Pizza Bites – Margherita

Prawn And Dill Salad On Cucumber
Smoked Salmon Crostini, Horseradish Crème Fraiche
Salt + Pepper Squid, Chilli Dipping Sauce
Baked Mussels, Parmesan And Tomato

Crispy Pork Belly Bites, Coconut Vinegar Glaze
Prosciutto Croquettes, Aioli
Mini Lion Pizza Bites – Pepperoni
Mini Lion Burgers
Pepper Beef Pies, Tomato Chutney

SWEET ITEMS

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



* 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

20 GUESTS MINIMUM

ENTRÉE

Warm Salad Of Fried Crumbed Eggplant, Tomato, Smoked Mozzarella, Fried Parsley

Kingfish Sashimi, Mandarin Kosho, Ponzu

Whitefish Ceviche, Papaya, Lemon, Mint, Shallots

Seared Salmon, Crispy Rice Cake, Avocado, Sriracha Mayo

Panfried Aphrodite Halloumi, Oven Dried Heirloom Tomatoes, Olives, Basil, Chilli Oil

Chinese 5 Spice Duck Salad, Hoisin, Vegetables

Herb Crusted Seared Beef, Parmesan Garlic Dressing, Watercress

Thai Beef Salad, Lime + Palm Sugar Dressing, Mint, Fried Shallots



MAIN

Peri Peri Chargrilled Chicken, Crispy Chats, Sweetcorn, Spring Onion Salsa

Sweet + Sour Pork, Ginger, Garlic Sauce, Steamed Greens

Panfried Barramundi, Fennel + Chorizo Ragout, Red Capsicum, Rocket Pesto

SA Fish Fillet, Asparagus, Zucchini, Saffron, White Wine Sauce

Roasted Duck Breast
Braised Puy Lentils, Dressed Leaves, Pink Lady Apple

Chargrilled Wagyu Rump, Shoestring Fries, Greens, Béarnaise

Roasted Sirloin, Red Chimichurri Butter, Rosemary Sweet Potatoes, Smoked Paprika

Lightly Fried Tofu, Peanut Tamarind Dressing, Crispy Vegetable Salad



DESSERT

Seasonally changed, please ask our staff for current menu.

OPTION 1 (CHOICE)

2 Course menu | \$75pp

3 Course menu | \$95pp

Choose 2 dishes from each course

Served individually to each guest

OPTION 2 (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 \$12

Blanched broccolini \$12

Rocket + pear salad \$12

Duck fat roasted potatoes \$12

BEVERAGE PACKAGES

40 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
Barossa Apple Company Apple Cider

Soft Drink
Juice

ON CONSUMPTION MENU

WINE

NV	The Lane "Lois" Blanc De Blancs	48
2019	Deviation Road "Loftia" Vintage Brut	75
NV	Solara Prosecco	42
NV	Devaux 'Cuvee D' Champagne	130
2024	Second Nature Moscato	37
2023	Mitchell Pinot Gris	48
2023	Pomona Road Sauvignon Blanc	35
2024	Shaw + Smith Sauvignon Blanc	62
2023	Montevento Pinot Grigio Venzie DOC	48
2024	Pewsey Vale Riesling	52
2023	Ministry of Clouds Riesling	60
2024	Oliver's Taranga Fiano	60
2023	Heggies Estate Chardonnay	68
2023	Vasse Felix 'Filius' Chardonnay	60
2023	Handorf Hill Pinot Noir Rosé	58
2023	Chalk Hill 'Diana Mary' Grenache Rosé	48
2024	The Lane Pinot Noir	55
2023	Dalrymple Pinot Noir	69
2023	Turon Gamay	63
2023	Oliver's Taranga Mencia	68
2023	SC Pannell Montepulciano	60
2023	Pomona Road Shiraz	35
2022	Oliver's Taranga Grenache	68
2022	Oliver's Taranga 'Corrina's' Cab Sauv	68
2022	Soul Growers 'Provident' Shiraz	55
2021	Hills & Coast Cabernet Sauvignon	48

BTL

BEER & CIDER ON TAP

<i>Beer by the Schooner</i>	
Barossa Apple Company Apple Cider	6
Coopers Pale Ale	7.5
Hahn Super Dry	6

BOTTLED BEER & CIDER OPTION

Please see current hotel beverage list

SPIRITS, SPRITZ'S + NON-ALCOHOLICS

Standard House Spirits	From	12
Lemoncello Spritz		18
Aperol Spritz		18
Mocktails		12
Soft Drink		4
Lemon, Lime + Bitters		4.5
Juice		4



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

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 Spend: Any minimum spend not met by consumption at the conclusion of the event, will be charged as a room hire fee.

Access Times: Access to the area will be provided 30 minutes prior to the agreed event start time and the room must be vacated no later than 15 minutes after the agreed finish time (additional charges may apply for extended use).

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.

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 writings. 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.

Dietaries: Management can not guarantee there will be no traces of allergens present. Dietary requirements must be provided 7 days prior to the event, failure to do so may incur additional costs.

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 20% surcharge applies on Public Holidays.