



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, located on the ground floor, is the largest and most versatile space on offer. Blending contemporary design with the unique character of heritage cathedral ceilings and natural light, the Jerningham Room offers a unique setting that balances modern, sophistication and character. Offering its own private entrance foyer, an architecturally designed bar and equipped with AV facilities such as a data projector and 4x4m screen, the Jerningham Room has it all. Whether hosting an exclusive corporate gathering, a private celebration, or a chic cocktail or sit-down reception, The Jerningham Room provides the perfect backdrop for your most important occasions.

Room Spend:

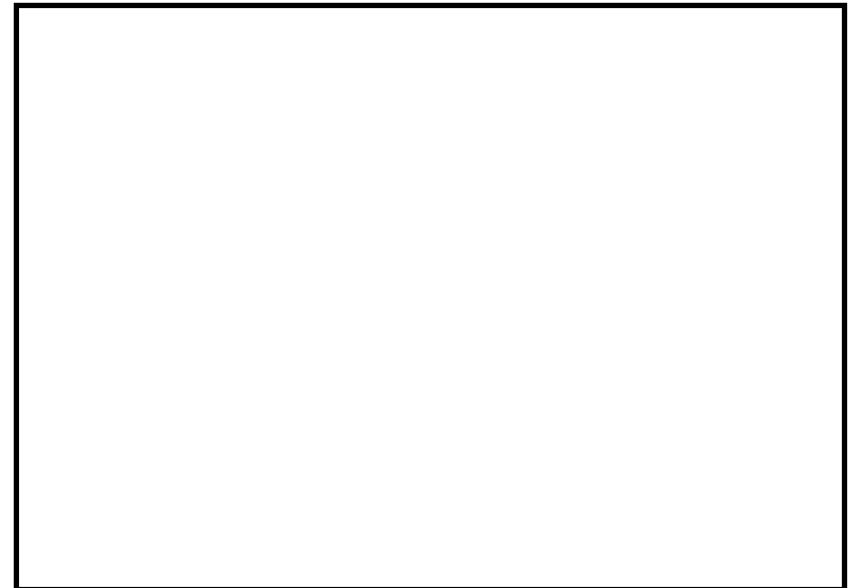
Monday - Friday	Half Day	\$1500
	Full Day	\$2500
	Evening	\$3000

Saturday - Sunday	All Day	\$5000
	Evening	\$5000

Capacity:

Capacity:

Cocktail Capacity	Up to 150
Sit- Down Capacity	Up to 100



TOWER ROOM

The Tower Room is a stylish, light-filled space ideal for smaller events that make a big impression. Featuring high cathedral ceilings, abundant natural light, and a warm atmosphere, it suits both professional and social gatherings. It includes a private entrance foyer, an architecturally designed bar, and modern AV equipment with a projector and 3.5m x 3.5m screen. Perfect for business meetings, private celebrations, or relaxed cocktail events, the Tower Room offers an elegant and unique setting.

Room Spend:

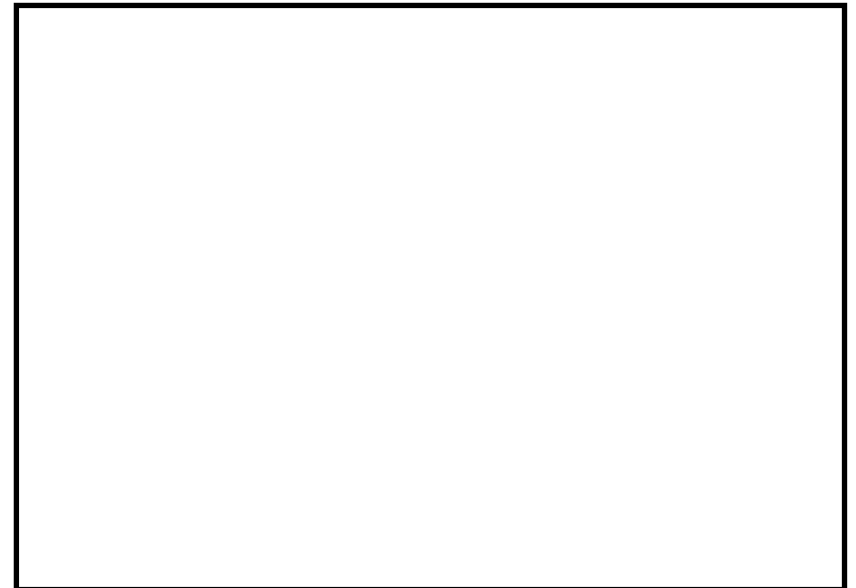
Monday - Friday	Half Day	\$1000
	Full Day	\$1500
	Evening	\$2000

Capacity:

Cocktail Capacity	Up to 65
Sit- Down Capacity	Up to 40

Saturday - Sunday	All Day	\$3000
	Evening	\$3000

Capacity:



VINE ROOM

The Vine Room is a private space located next to the hotel's restaurant, offering a unique setting with large glass windows that look out onto original bluestone and the vibrant atmosphere of the dining area. Perfect for private dinners, meetings, and presentations, the Vine Room blends privacy with a touch of character, making it ideal for both business and social occasions.

Room Spend:

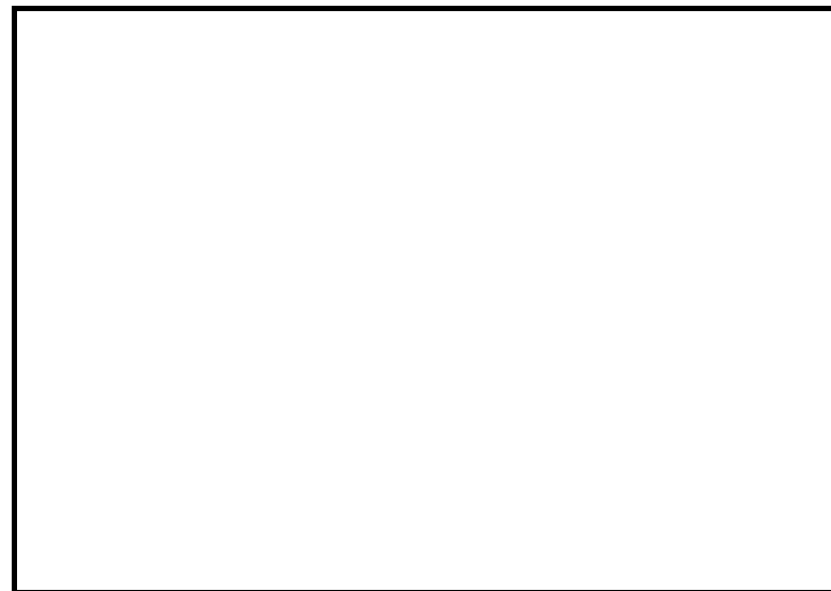
Monday - Friday	Half Day	\$600
	Full Day	\$1000
	Evening	\$1200

Saturday - Sunday	All Day	\$2500
	Evening	\$2500

Capacity:

Capacity:

Cocktail Capacity	Up to 30
Sit- Down Capacity	Up to 30



MELBOURNE ROOM

The Melbourne Room is ideal for both corporate and social events, from conferences to stylish dinners or cocktail parties. Located on the first floor, it features balcony access for pre-dinner drinks and an adjoining breakout room for added convenience. Whether hosting a business function or private celebration, the Melbourne Room offers a flexible and elegant setting for a range of occasions. Please note that being a heritage listed building, the Melbourne Room is only

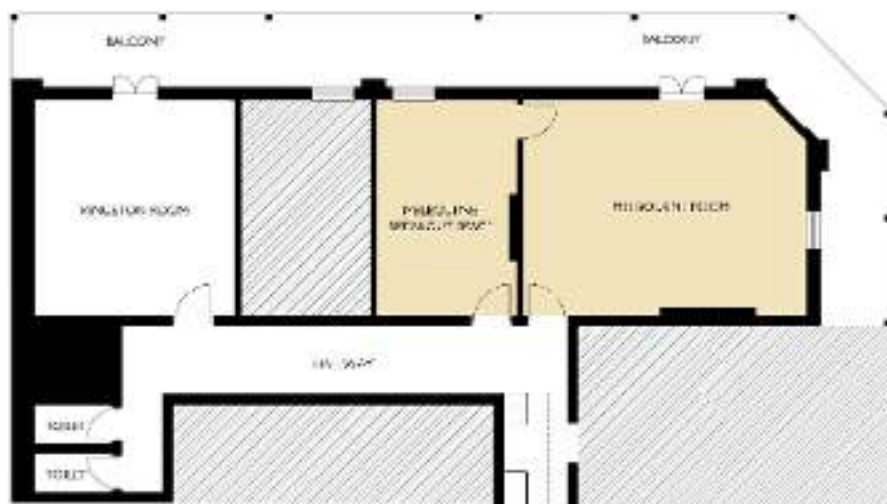
Room Spend:

Monday - Friday	Half Day	\$600
	Full Day	\$1000
	Evening	\$1200

Capacity:

Cocktail Capacity	Up to 35
Sit- Down Capacity	Up to 20

Saturday - Sunday	All Day	\$2500
	Evening	\$2500



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. Please note that being a heritage listed building, the Kingston Room is only accessible via staircase only.

Room Spend:

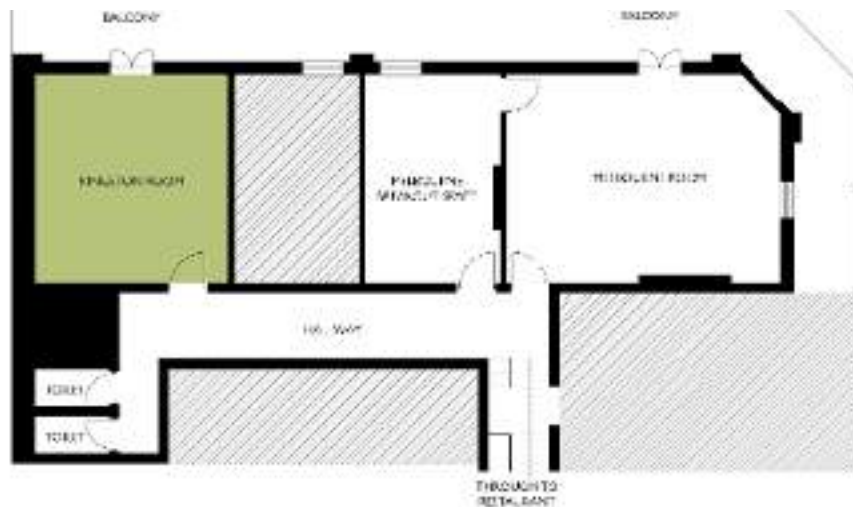
Monday - Friday	Half Day	\$600
	Full Day	\$1000
	Evening	\$1200

Capacity:

Cocktail Capacity	N/A
Sit- Down Capacity	Up to 10

Saturday - Sunday	All Day	\$2500
	Evening	\$2500

Capacity:



THE CELLAR

The Cellar is a character laden underground spece within the original Lion Brewery. With bluestone walls and original heritage floors, it is the perfect backdroip for all milestone occasions. Please note that being a heritage listed building, the Cellar is only accessible via staircase only

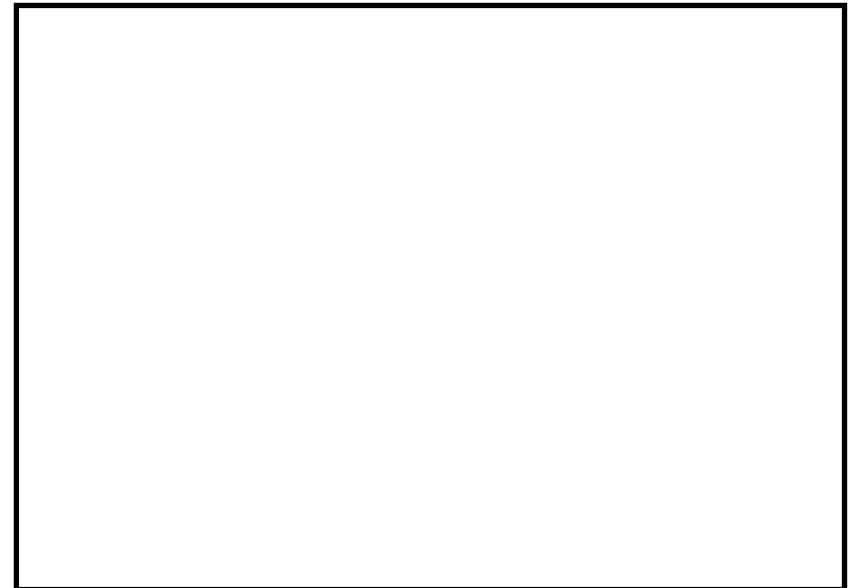
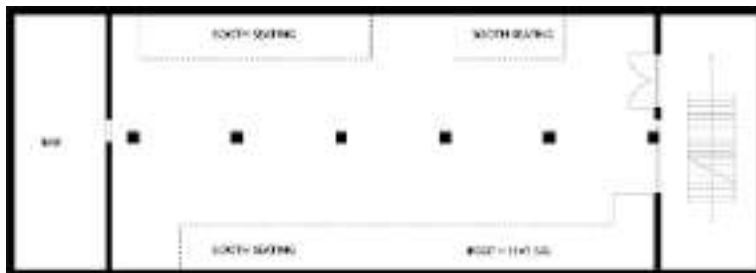
Room Spend:

Monday - Friday	Half Day	\$600
	Full Day	\$1000
	Evening	\$1200

Saturday - Sunday	All Day	\$2500
	Evening	\$2500

Capacity:

Cocktail Capacity	Up to 100
Sit- Down Capacity	Up to 70



COCKTAIL MENU

20 GUESTS MINIMUM

COLD CANAPÉS

Green goddess crostini toasted pepitas, evoo (GFO, VE)

Tortilla chips, whipped avocado, corn salsa (GF, VE)

Prawn cocktail bites (GF, DF)

Smoked Salmon witlof boat, chive creme fraiche (GF)

Rare roast beef crouete, horseradish cream, pickled shallot (GFO)

HOT CANAPÉS

Crispy baby potatoes, lime aioli, furikake (GFO, VE)

Margherita arancini, basil aioli (V)

Stuffed mushroom cups (GF, V)

Salt + pepper squid, Vietnamese dipping sauce (GF)

Sticky Pork Belly Bites, pickled radish, Vietnamese mint (GF)

Crispy southern Thai chicken, sriracha mayonnaise (GF)

Party chicken souvaliki sausage rolls, whipped fetta

Skala pepper + steak pies, tomato chutney

Mini Lion cheeseburgers (GFO)

Mini Lion Pizza Bites (ADDITIONAL \$1 FOR GF OPTION)

Margherita Toppings

Pepperoni Topping

SWEET CANAPÉS

Mini raspberry eclairs, dark chocolate

Lemon curd tartlets

Biscoff slice

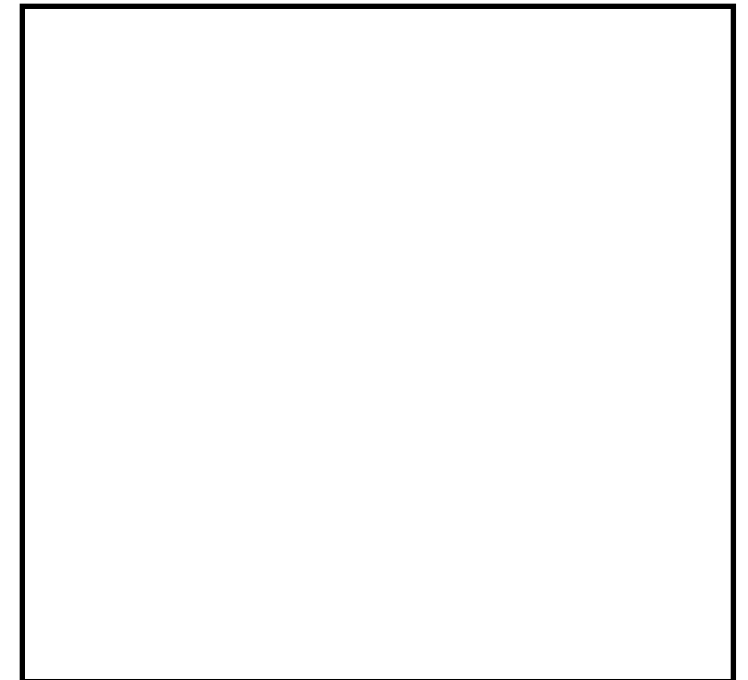
Chocolate truffles

Choose any 5 items from the menu \$30pp

Additional items \$6pp



Please note that all dietary requirements must be submitted along with the final guest numbers. While we will do our best to accommodate any late or unexpected dietary needs, we cannot guarantee availability. Our Events team will make every effort to assist where possible.



SIT DOWN MENU

15 GUESTS MINIMUM

ENTRÉE

Antipasto Plate (GFO)

Nino's smallgoods, Penfields olives, gardeniera, taralli, bocconcini, basil, evoo

Thai Corn Fritters (GF, V)

Spring onion jasmine rice, peanut dressing + crispy shallots

Beetroot + Bean Salad (GF, V)

Avocado, jalapeno, tomato + chipotle

Mexican Prawn Cocktail (GF)

Avocado, jalapeno, tomato + chipotle

Sticky Pork (GF)

Garlic ginger glaze, steamed Asian greens

Beef Tataki (GF)

Yuzu dressing, garlic oil + crispy potato

MAIN

Pan Roasted Barramundi (GF)

Braised carrot, cavolo nero, chick peas, cumin yoghurt

Pumpkin Steak (GF, V)

Wild rice, currants, cannellini beans, rocket + tahini yoghurt

Sous Vide Pork Belly (GF)

Sauteed miso mushroom, roasted fennel, green beans + pumpkin puree

Lamb Ragu (GFO)

Parmesan polenta, lemon herb pangrattato

250g Eye Fillet (GF, V)

Parish mash, salt + vinegar brussel sprouts, charred asparagus, baby carrots, jus

Grilled Lemongrass Chicken (GF, V)

Rice vermicelli, cucumber, daikon + carrot pickle, Vietnamese mint + crispy chilli oil

DESSERT

Pear + Ginger Pudding (GF)

Butterscotch + vanilla bean gelato

Dubai Chocolate

Pistachio cream, kataifi, chocolate mousse

Orange + Lavender Torta (GF, VG)

Blood orange sorbet, smoked almond praline

Cheese Plate

Australian cheese, quince paste + lavosh

OPTION ONE (CHOICE)

2 Course Menu | \$75pp

3 Course Menu | \$95pp

Choose 2 dishes from each course.

Food served individually to each guest.

OPTION TWO (SHARED)

2 Course Menu | \$70pp

3 Course Menu | \$85pp

Choose 2 dishes from each course.

Food served "family" style to the centre of the table.

ADDITIONS

Extra entrée, main or dessert option \$10pp

Maximum 4 options per course

SOMETHING EXTRA

2 Canapés (select from cocktail menu) \$12pp

3 Canapés (select from cocktail menu) \$12pp

Charcuterie Boards \$100

Assorted Dips \$80

OPTIONAL SIDES

\$12EA

Fries + Aioli

Broccolini + pecorino

Duck fat roasted potatoes

Rocket + pear salad

Please note that all dietary requirements must be submitted along with the final guest numbers. While we will do our best to accommodate any late or unexpected dietary needs,

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

BEVERAGE LIST

WINE LIST

		BTL
NV	Alpha Box & Dice 'Tarot' Prosecco	42
NV	The Lane 'Lois' Blanc de Blanc	48
2019	Deviation Road 'Loftia' Vintage Brut	75
NV	Devaux 'Cuvee D' Champagne	130
2024	Second Nature Moscato	37
2024	Peswey Vale Eden Valley Riesling	52
2023	Mitchell Pinot Gris	48
2023	Montevento Pinot Grigio Venzie DOC	48
2023	Pomona Road Sauvignon Blanc	35
2024	Shaw + Smith Sauvignon Blanc	62
2023	Vasse Felix 'Filius' Chardonnay	60
2023	Heggies Estate Chardonnay	68
2023	Hahndorf Hill Pinot Noir Rosé	58
2023	Chalk Hill 'Diana Mary' Grenache Rosé	48
2024	Longview 'Twin Palms' Pinot Noir	55
2023	Dalrymple Pinot Noir	69
2023	SC Pannell Montepulciano	60
2024	Willunga 100 Grenache	60
2023	Pomona Road Shiraz	35
2021	Greenock Creek Shiraz	60
2021	Majella Cabernet Sauvignon	63
2022	Bleasdale 'Frank Potts' Cabernet	65

BEER ON TAP Served in Schooners

Great Northern Supercrisp 3.5%	6
Hahn Superdry	6
Coopers Pale Ale	7.5

SPIRITS + SPRITZ'S

Threefold Lemoncello Spritz	18
Aperol Spritz	18
Standard House Spirits	11

SPIRITS + SPRITZ'S

Juice	
Soft Drinks	4
Lemon, Lime + Bitters	4.5
Aperol Spritz	18
Standard House Spirits	11



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

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

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 or earlier access).

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 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.

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 11:30pm. Your guests will be asked to vacate the function rooms no later than the agreed finish time. 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.

Parking: The Lion Hotel is not liable for any potential parking fees incurred while attending our function rooms.