



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, sophisticated interior. As you walk through the front door, there is a seamless transition from historic to hip.

With an award-winning restaurant, stylish bar and casual bistro, events at the Lion are a natural extension of what we do best. Our friendly, professional staff will ensure that your event is efficient, seamless and goes off without a hitch.

We have a dedicated event kitchen that focuses solely on functions. At The Lion, our food philosophy is simple: we source the freshest, seasonal ingredients from local suppliers to showcase the best of South Australia's produce. Our carefully designed event menus offer elevated, delicious food of exceptional quality.

GENERAL INFO

Our Event Packs are intended to serve as a guide to planning your event. However, we will work closely with you to create a package that not only fulfills your vision, but results in a truly memorable event.

Our function rooms include complimentary use of the following items:

- Wi-Fi (video streaming & webinars)
- Cordless microphones
- Plasma TVs or data projectors
- Whiteboards
- Flip charts
- Music connectivity
- Tealight candles
- Smart Boards (subject to availability)

JERNINGHAM ROOM

The Jerningham Room, located on the ground floor, is our largest and most versatile space. This unique setting blends contemporary design with heritage, cathedral ceilings and abundant natural light; the perfect balance of modernity, sophistication and character. It boasts its own, private entrance foyer, a marble-topped bar and AV facilities, including a projector and a 4m x 4m screen. From corporate meetings to milestone birthdays, chic cocktail parties to sit-down occasions, 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:

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 leave a big impression. Featuring heritage, cathedral ceilings and abundant natural light, its warm atmosphere suits both professional and personal gatherings. It includes a private entrance foyer, a marble-topped bar and AV facilities, including a projector and 3.5m x 3.5m screen. Perfect for business meetings, smaller birthdays or cocktail parties, the Tower Room is elegant, airy and intimate.

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



VINE ROOM

The Vine Room is adjacent to the hotel's restaurant. Its unique setting boasts large, glass windows that provide a snapshot of original bluestone walls and the restaurant's vibrant atmosphere, without ever compromising on privacy. The vine Room is sophisticated, characterful and secluded, making it well-suited to intimate dinners, meetings and presentations.

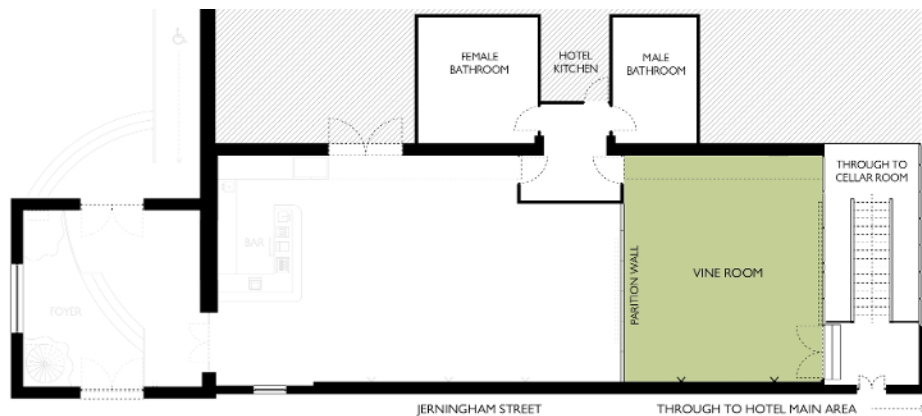
Room Spend:

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

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

Capacity:

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



MELBOURNE ROOM

Located on the first floor of the hotel, the Melbourne Room offers balcony access, ideal for pre-dinner drinks overlooking Melbourne Street, and an adjoining breakout room for added convenience. From business functions to private celebrations, the Melbourne Room is bright, elegant and adaptable for a range of occasions. Please note that our building is heritage-listed and as such, the Melbourne Room is only accessible via staircase.

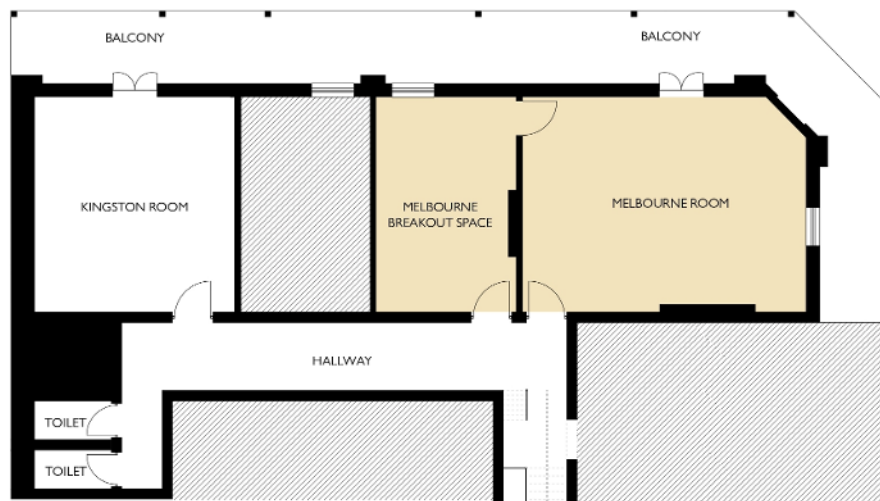
Room Spend:

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 smallest of our function spaces, the Kingston Room is intimate, light and characterful. It offers balcony access, ideal for pre-dinner drinks overlooking Melbourne Street. The Kingston Room is perfect for small meetings, interviews and private dinners. Please note that our building is heritage-listed and as such, the Kingston Room is only accessible via staircase.

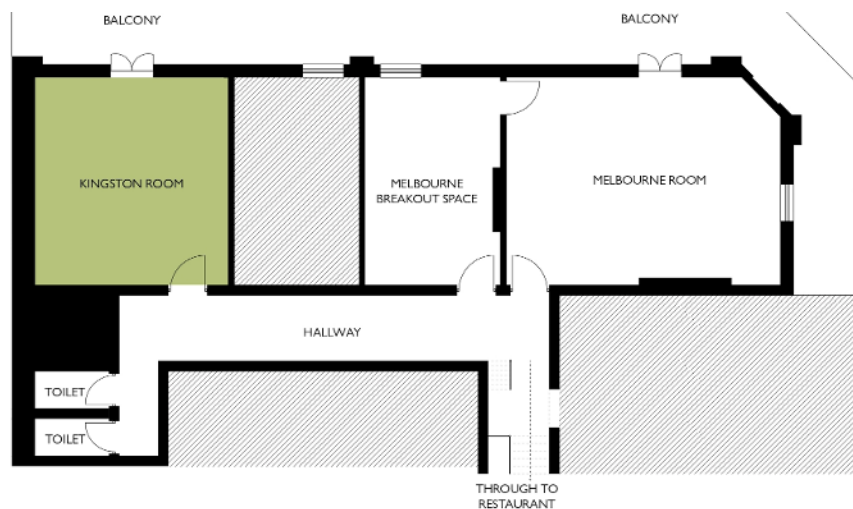
Room Spend:

Monday - Friday	Half Day	\$400
	Full Day	\$800
	Evening	\$1000

Saturday - Sunday	All Day	\$1000
	Evening	\$1000

Capacity:

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



THE CELLAR

The Cellar is characterful, underground space housed within the original Lion Brewery. With bluestone walls and original, heritage floors, it provides the perfect, moody backdrop for all large-scale, milestone occasions. Please note that our building is heritage-listed and as such, the Cellar is only accessible via staircase.

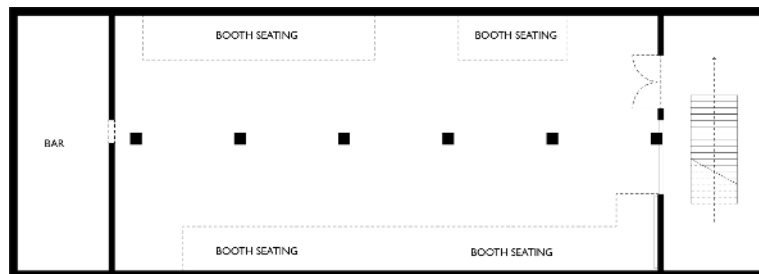
Room Spend:

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

Saturday - Sunday	All Day	\$4000
	Evening	\$4000

Capacity:

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



COCKTAIL MENU

MINIMUM 20 GUESTS

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 crème fraîche (GF)

Rare roast beef croute, 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 souvlaki sausage rolls, whipped feta

Skala pepper + steak pies, tomato chutney

Mini Lion cheeseburgers (GFO)

Mini Lion pizza bites (ADDITIONAL \$1 FOR GF OPTION)

Margherita topping

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

MINIMUM 15 GUESTS

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)

Winter greens, toasted hazelnuts, blood orange dressing, dill + tarragon cream

Mexican Prawn Cocktail (GF)

Avocado, jalapeño, 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, chickpeas, cumin yoghurt

Pumpkin Steak (GF, V)

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

Sous Vide Pork Belly (GF)

Sautéed miso mushroom, roasted fennel, green beans, pumpkin purée

Lamb Ragù (GFO)

Parmesan polenta, lemon herb pangrattato

250g Eye Fillet (GF)

Paris mash, salt + vinegar brussels sprouts, charred asparagus, baby carrots, jus

Grilled Lemongrass Chicken (GF)

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, we cannot guarantee availability.

EVENT BEVERAGE PACKAGES

MINIMUM 40 GUESTS

STANDARD PACKAGE

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

(Choose 4 wines)

Pete's Pure Prosecco
Pete's Pure Moscato
Pomona Road Sauvignon Blanc
Hesketh "Lost Weekend" Chardonnay
Pomona Road Shiraz
Rymill "Yearling" Cabernet Sauvignon

Coopers Pale Ale
Hahn Super Dry
Great Northern Supercrisp 3.5%

Soft drink
Juice

PREMIUM PACKAGE

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

(Choose 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
Great Northern Supercrisp 3.5%

Soft drink
Juice

Please note that wines may be subject to availability. All packages must be selected minimum two weeks prior to event date as per terms + conditions.

BEVERAGE LIST

WINE LIST

NV	Alpha Box & Dice 'Tarot' Prosecco	42
NV	The Lane 'Lois' Blanc de Blancs	48
2019	Deviation Road 'Loftia' Vintage Brut	75
NV	Devaux 'Cuvée D' Champagne	130
2024	Second Nature Moscato	37
2024	Pewsey Vale Eden Valley Riesling	52
2023	Mitchell Pinot Gris	48
2023	Montevento Pinot Grigio Venezia 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

BTL

BEER ON TAP Served in schooners

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

SPIRITS + SPRITZES

Threefold Lemoncello Spritz	18
Aperol Spritz	18
Standard House Spirits	11

NON-ALCOHOLIC

Juice	
Soft Drinks	4
Lemon, Lime + Bitters	4.5
Mocktails	12

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 will result in the deposit being forfeited. Cancellation must be submitted in writing. Acknowledgment of written cancellation must be sought if claiming a 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 in this pack are subject to availability and/or change. The Lion Hotel will notify you of these changes.

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 cannot guarantee meals are without traces of allergy items. 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.

Dress Code: Management reserves the right to refuse entry based on consideration of the hotel's dress code.

Bar Access cannot be guaranteed after your event.

Responsibility: Organisers are financially responsible for any damage or 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 the responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol in compliance with The Lion's 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 or 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, surface or part of the building. The use of Blu Tac 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 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 manager's discretion at 11:30pm. Your guests will be asked to vacate the function rooms no later than the agreed upon finish time. Please advise your band or DJ of this.

Children: Liquor licensing laws require the following: that we do not serve alcohol to minors (children under the age of 18); that while on our premises, children must be accompanied by an adult; and that children must leave the premises by 12:00am.

Smoke Free: Smoking or vaping is not permitted inside any of our function spaces or bathrooms at any time.

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

Parking: The Lion Hotel is not liable for any potential parking fees incurred while attending functions at our hotel.