



catering

may june july 2018

Celebrations – Birthdays – Engagements – Weddings
Presentations – Meetings – Event Launches – Conferences



The Lion | 161 Melbourne Street | North Adelaide SA 5006
Ph 08 8367 0222 | E events@thelionhotel.com | catering may-jul 2018 | #TheLion

About Us

Located in picturesque North Adelaide, The Lion is a stunning heritage listed building from the 1880's, 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 whilst reflecting the same award winning dedication to creativity and excellent product that our Restaurant is renowned for.

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.

Lion Events and Catering - anything, anywhere, any time.

General Information

Catering

Our Catering Pack contains a variety of menu options. Simply choose the style that suits your event and we'll take care of the rest.

Vegetarian and other dietary requirement menus are available on request. Beverage package options are also available on request.

Staff and administration

We have a team of professional, efficient and friendly staff from waiters to chefs to

bartenders.

Functions with food catering under \$500 incur a 10% surcharge.

Chef costs are included in all catered events over \$1500.

For all catered events under \$1500, chefs will be charged at \$37.50 per hour.

Waiting and Bar Staff are an additional cost and will be charged at \$37.50 per hour

Security Staff (if required) are also an additional cost and will be charged at \$45.50 per hour.

A surcharge of 15% will apply on Public Holidays

Catered events more than 25km from the CBD will incur a travel fee. Please ask our Event staff for a quote.

Hire equipment

We can take care of all your equipment hire needs leaving you more time to plan your event. Hire costs will be charged separately.

Children

Liquor Licensing laws require that we do not serve alcohol to minors (children under the age of 18)

Terms & conditions

For a detailed list of all our Terms and Conditions please see page 5 or visit our website

Preferred suppliers

If you are looking to theme your event, searching for entertainment or require additional lighting to set the right mood, we are happy to recommend a number of suppliers. Please ask our event staff for further details.

Cocktail menu

The Lion Cocktail Menu is designed to cater for the classic stand up cocktail event. No plates, knives or forks so your guests can enjoy delicious food without having to put down their glass or find somewhere to sit.

Snack menu

\$15.90 per person

- Chicken Dumplings with Soy Sauce (LF)
- House Made Pizza (V GF on request)
- Meatballs in Tomato Sugo (LF)
- Goat's Cheese, Potato & Leek Tart with Apple & Walnut (V, LF on request)

Deluxe menu

Choose 6 items \$23.90 per person

Choose 8 items \$29.90 per person

Choose 10 items \$36.90 per person

Cold Items

- Crushed Pea, Mint & Fetta Bruschetta (V, LF Vegan on request)
- House Made Sushi with Wasabi, Soy & Coriander (GF, LF, V on request)
- Vietnamese Pork Larp in a Cucumber Cup (LF, GF)
- Goat's Cheese, Potato & Leek Tart with Apple & Walnut (V)
- Smoked Salmon & Tarragon Pate on Toast

Hot Items

- Sriracha Beef Skewers with Honey & Sesame Seeds (LF)(GF on request)
- Prawn Spring Roll with Plum & Coconut Sauce (LF)
- Chicken Dumplings with Soy Sauce (LF)
- Mini Pies & Pasties with Tomato Sauce
- Black Truffle & Parmesan Arancini Balls (V)
- Yakitori Chicken Skewers with Cucumber & Sesame (LF GF)

Sweet Items

\$3.90 per item

- Chocolate Cherry Cheesecakes
- Honeycomb Chocolate Brownies





Sit down dinner menu

2 course, 2 choices \$52.50 per person

3 course, 2 choices \$60.00 per person

Each course is served as an alternate drop

The classic dinner party. Each guest receives an individual serving based on the number of courses you choose to serve.

Served with Bread Rolls, Olive Oil, Barrel Aged Balsamic and Green Salad

Entree

- Snapper Fish Cakes with Cucumber & Peanut Sauce (LF on request)
- Roasted Pumpkin & Zucchini Salad with Black Olives, Za'atar Spice, Barberries, Soy Roasted Pumpkin Seeds & Curry Dressing (LF, GF, Vegan)
- Black Truffle & Pecorino Arancini Balls with Wild Mushroom & Tomato Sugo (V)
- Poached Prawns with Apple Kimchi & Coconut Yoghurt (GF) (LF on request)
- Miso Glazed Chicken Breast with Green Papaya Salad & Nam Jim Dressing (GF LF)

Main

- Coorong Angus Scotch Fillet with Spiced Tomato Pickle & Mash (LF GF on request)
- Corn Fed Chicken Breast with Sumac Roasted Sweet Potato, Lentils & Tahini Yoghurt (GF) (LF on request)

- Coconut Barramundi with Lemongrass Brown Rice, Cashews & Chinese Cabbage (LF GF on request)
- Falafel with Pickled Cauliflower, Crushed Avocado, Green Peas, Mint & Peri Peri Dressing (GF LF Vegan)

Dessert

- Chocolate Fudge Brownie with Raspberry & Salted Peanuts (GF on request)
- Dark Chocolate Pannacotta with Macerated Orange & Sesame Brittle (GF)
- Vanilla Meringue with Chantilly Cream, Jelly & Raspberry (GF on request)
- Hard & Soft Australian Cheeses with Condiments (GF on request)

Additional choices

If you prefer your guests have a choice for each course or you would like to add more courses please ask our event staff for a quote.

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

Terms & Conditions

TERMS AND CONDITIONS QUOTES are based on the information that you have provided to us prior to your event and are subject to change. We will endeavor to be as accurate as possible however the quote should be regarded as an estimation of cost only. Your final account will be derived from your menu choice, actual hours worked, final guest numbers, actual hire delivered and will include any breakages and losses. A second account will be sent after your event for broken and missing items.

BOOKING & DEPOSIT Tentative bookings will be held for seven days. A \$500 deposit is required to confirm your booking. Payment of this deposit is also an acceptance of the Terms and Conditions of The Lion. An event is not confirmed unless this deposit has been received and The Lion holds no responsibility to the client until such time as the deposit has been received.

PAYMENT The remainder of your account is payable **ONE WEEK BEFORE YOUR EVENT**. Any additional charges such as glass breakages, extra ice, missing hire equipment or additional labour will be charged on a separate invoice after your event. This payment is due upon receipt of invoice.

PRICES are subject to change. Please allow for slight increases in charges if your event has been quoted many months prior to your event.

MENU & GUEST NUMBERS Confirmation of menu and guest numbers must be finalized seven working days prior to the function.

HIRE EQUIPMENT Orders placed by the client will remain the responsibility of the client and will not be managed by The Lion. The Lion will only co-ordinate and manage your hire equipment if the initial order is placed by The Lion. Hire equipment will be delivered and picked up by the hire company between 8am to 5pm Monday to Friday and 8am to 12 midday Saturday. Outside of these hours the delivery/pick up will incur additional charges. The Terms and Conditions of the hire company extend to the client and The Lion holds no responsibility for the actions or equipment of the hire company. Any cancellation fees, additional delivery fees or lost/damaged fees will be passed on to the client.

CLIENT RESPONSIBILITY The client must provide a responsible level of security to their guests and the staff of The Lion. Security guards are required for most functions over 80 people. The Lion can provide this service. The client is financially responsible for any damage, breakage, or loss to hire equipment from time of drop off to the time of pick up.

LIQUOR LICENSING LAWS Require that we do not serve alcohol to minors (children under the age of 18) and that we do not serve alcohol to intoxicated persons.

CANCELLATIONS will incur a full loss of deposit. You may postpone your event to a new date within twelve months of your original function date. Your original deposit can be transferred to the new date. Hire equipment is subject to the conditions imposed by the hire company and any cancellation fees will be invoiced directly to the client. A copy of the hire companies terms and conditions can be sent on request.