



LION  
THE



2012

LION CATERING



STATE WINNER - BEST RESTAURANT  
1998, 2001, 2002, 2006, 2007  
NATIONAL WINNER - BEST RESTAURANT  
2008, 2009



## CATERING

### THE LION HOTEL

provides catering and total event management to clients throughout South Australia. No matter how unusual a concept or location, no matter how large or small, trust us to convert your vision into an unforgettable reality.

### EVENT MANAGEMENT

A successful event requires the coordination of a multitude of details. The right menu is crucial, taking into account the season and the venue. Specific knowledge is required when hiring equipment - how many? What colour? We have the experience to know exactly what is required - from cutlery, glassware and plates to linen, dance floors and AV equipment. We will supervise the set up and coordinate any changes with the hire companies. Beverage can be difficult to transport, and what about the ice? Let us do it! We can also source all those other items that may be required depending upon your location - lighting, toilets, generators, bottle removal, security. THE LION HOTEL can tie all of these details together. We are a one-stop-shop!

### FOOD

It starts with the food....be it a bbq, cocktail party or your wedding reception...our Lion Hotel chefs will provide the best quality produce that South Australia has to offer.

### BEVERAGE

Forget the hassle of beverage. Simply choose a package, and we will deliver, serve and take all of the empties away.

### STAFF

We can provide a team of dedicated and highly skilled staff. From waiters and bartenders to chefs of the highest standard.

Front of House Staff	\$33.50 per hour
Chefs	\$35.50 per hour
Security	\$45.50 per hour

### HIRE

let us take care of all of your equipment hire.

We have the experience to know exactly what is required. We can determine what quantities you need and make changes as your guest list fluctuates.





## COCKTAIL SELECTION

### \$2 PER ITEM

- Truffled Risotto Balls w Herb Aioli
- Mixed Sushi w Wasabi, Pickled Ginger & Soy
- Tomato, Basil & Bocconcini Bruschetta
- Mini Chicken Caesar
- Pork Larp on Cucumber
- Housemade Pizza
- Asian Style Pork & Coriander Meatballs

### \$2.90 PER ITEM

- Selection of Mini Quiches (incl vegetarian)
- Mini Lion Prawn Cocktail
- Seared Tuna on Sushi Rice w Wakame
- Smoked Salmon & Crème Fraiche on Dill Rosti
- Natural Oysters in Half Shell w Lime
- Mini Perrymans Pies & Pasties
- Prawn, Chorizo & Tomato on Crouton
- Dry Fried Ribs w Asian Dipping Sauce

### \$3.90 PER ITEM

- Mini Lion Burgers w Tomato Relish
- Mini Gourmet Lion Hotdogs
- Mini Beef Ragu Tart with Lemon Brioche Crumbs
- Chicken, Pesto & Fetta Hot Roti Wrap
- Mini Scotch Fillet Yiros w Aioli
- Chick Pea & Potato Roti Wrap
- Beer Battered Fish & Chip Cones (available if Deep Fryer hired)
- Salt & Pepper Squid with Herb Aioli (available if Deep Fryer hired)

### \$4.50 PER ITEM

- Noodle Box filled w Chicken Tikka Masala & Rice
- Noodle Box filled w Lamb Madras & Rice
- Noodle Box filled w Red Ginger Beef & Rice

### DESSERT COCKTAIL ITEMS \$2.50 PER ITEM

- Mini Donut (iced & sugar cinnamon)
- Chocolate Arancini
- Truffles
- Friand (gluten free)





## MENU SELECTION

### CANAPES TO START

These are based on chef's choice

A selection of 2 canapés to start \$4pp

A selection of 3 canapés to start \$6pp

### ENTRÉE

Steamed Asparagus with Poached Free Range Egg, Pumpkin Seeds, Fetta Crumble and Blood Orange

Kingfish Ceviche with Pickled Cucumber, Tomato Jelly, Radish and Shaved Calamari

Pan-seared Duck Breast with Bitter Chocolate, Spiced Beetroot and Coffee

Sambal Prawns with Sticky Rice, Chilli Relish and Lime

The Lion Thai Beef Salad with Bean Sprouts, Shredded Carrot, Iceberg Lettuce and Toasted Sesame Seeds

### MAIN

MSA Graded Coorong Angus Scotch Fillet with Creamy Mash and Smoked Tomato Chutney

Fish of the Day—your Waiting Staff will advise

Pan-seared Chicken Breast with Salted Peanut Slaw and Roasted Red Peppers

Spiced Cauliflower, Pumpkin and Pea Pithivier with Cinnamon Tomatoes, Salted Date Puree and Saffron Cream

*Includes House Bread with Balsamic and Olive Oil and Green Salad*

### DESSERT

Chocolate Melting Moment with Peanut Butter Parfait and Salted Caramel

Vanilla Sable with Honey Mascarpone and Raspberries

Walnut Financier with Lemon Cheesecake Ice Cream and Candied Carrot

New Zealand Cheddar & Tasmanian Brie with House Made Relish & Lavosh

*Served with Lion Blend Tea and Vittoria Coffee*

### BASE MENU COST

2 Course Menu  
(no choice)  
1 : 1 = \$48.50pp

3 course Menu  
(no choice)  
1 : 1 : 1 = \$58.50

### ADDITIONAL CHOICES—ALTERNATE DROP

Any additional choices WITH ALTERNATE DROP per course are \$5 per person. For example; -

2 : 2 = \$58.50  
2 : 2 : 2 = \$73.50

### ADDITIONAL CHOICES—ORDER TO BE TAKEN

To a maximum of 60 guests. Any additional choices per course are \$10 per person. For example; -

2 : 2 = \$68.50pp  
2 : 2 : 2 = \$88.50pp



## PLATTER MENU

ENTRÉE— choose one of the following options

Platters of Mixed Antipasto incl. Marinated Vegetables, Sliced Meats, Olives, Dips & Pita

Individual Entrée (choose from the entrée section on page 4)

Stand up Cocktail Entrée (select 4 canapés from page 3)

MAIN— choose 2, 3 or 4 platters from the following selection:

MSA Graded Coorong Angus Scotch Fillet with Creamy Mash and Smoked Tomato Chutney

Crispy Skin Salmon with Panzanella Salad and Citrus Aioli

Pan-seared Chicken Breast with Salted Peanut Slaw and Roasted Red Peppers

Spiced Cauliflower, Pumpkin and Pea Pithivier with Cinnamon Tomatoes, Salted Date Puree and Saffron Cream

*Served with Crusty Bread, & bowls of tossed Green Salad*

DESSERT— choose one of the following options

Select a dessert from page 4

extra \$6.50

Platter of dessert items (select 2 options from page 3)

extra \$5

A Cake - bring your own or choose one from our cake selection

## PRICE

1 entrée and 2 platters w/ bread and salad	\$45.90
1 entrée and 3 platters w/ bread and salad	\$49.90
1 entrée and 4 platters w/ bread and salad	\$54.90

The main selection 2, 3 or 4 increases the variety, the portion remains as  
1 standard main course per person



## BBQ MENU

If you're looking for a fun and casual alternative to dining, look no further than a Lion BBQ menu. The Lion Hotel prides itself on its superb BBQ's using the finest of South Australian produce from Barossa Fine Foods and other quality suppliers. We turn a BBQ into a gastronomic experience.

### CANAPES TO START

These are based on chef's choice

A selection of 2 canapés to start \$4pp

A selection of 3 canapés to start \$6pp

### BUDGET BBQ \$19.90pp

Selection of Sausages & Chevapchichi with Fried Onion

Beef Skewers with BBQ Sauce

Cajun Chicken Skewers with Herb Aioli

Selection of Vegetarian Alternatives

Sliced Bread & Condiments

### MID RANGE BBQ \$25.50pp

BBQ Minute Steak with Tomato Relish

Barossa Fine Foods Sausages

Chicken & Coriander Patties

Chorizo with Spanish Onion

Mushroom & Spinach Polenta Cakes

Char grilled Vegetable & Cous Cous Salad

Garden Salad

Pumpkin, Pine Nut & Spinach Salad

Sliced Bread

Condiments

### GOURMET BBQ \$36.50pp

Tandoori Chicken Skewers with Tzatziki

Marinated Scotch Fillet Steak with Relish

Lion Burger Patties with Tomato Relish

Duck & Veal Gourmet Sausages

Baked Field Mushrooms with Crumbled

Fetta and Rocket

Sweet Potato & Pine Nut Salad

Walnut, Rocket, Blue Cheese & Pear Salad

Caesar Salad

Condiments

Crusty Bread





## BEVERAGES

Choose a beverage package and you choose peace of mind. We will deliver all of your cold beverages and ice before your guests arrive, serve a constant flow of drinks for the allocated time-frame, and take away all your empty bottles and mess at the end. We guarantee that you will not run out of drinks, and can provide some beverage after the package ends on a consumption basis if required.

### BUDGET SELECTION

Killawarra Brut  
Stony Peak Chardonnay  
Stony Peak Shiraz Cabernet  
Coopers Pale Ale  
Softs & Water

2 hr Beverage Package \$12.50  
3 hr Beverage Package \$17.50  
4 hr Beverage Package \$22.50  
5 hr Beverage Package \$27.50

### PREMIUM SELECTION

NV Jansz  
Tapestry Sauvignon Blanc  
Chapel Unwooded Chardonnay  
Bendbrook Rose  
Stonehaven Stepping Stone Cabernet  
Tapestry Shiraz  
Coopers Pale Ale  
Softs & Water

2 hr Beverage Package \$23.00  
3 hr Beverage Package \$29.00  
4 hr Beverage Package \$34.00  
5 hr Beverage Package \$39.00

### STANDARD SELECTION

NV Orlando Trilogy Cuvee Brut  
Tapestry Sauvignon Blanc  
Two Little Dickie Birds Rose  
Tapestry Shiraz  
Coopers Pale Ale  
Softs & Water

2 hr Beverage Package \$16.00  
3 hr Beverage Package \$23.50  
4 hr Beverage Package \$28.50  
5 hr Beverage Package \$33.50

### COCKTAILS

Include one standard cocktail per person and add \$8.90pp to your package :-

Cosmopolitan  
Daiquiri  
Illusion  
Green Apple Martini

### WE CAN ALSO PROVIDE:-

Daiquiri Machines  
Beers on Tap  
Spirits  
Prices on Application

## TERMS & 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** A signed and dated booking form is required to make a tentative booking. Booking forms are attached to your quote. Confirmation comes in the form of a deposit. A deposit of 25% of your estimated total is required. Payment of this deposit is also an acceptance of the Terms and Conditions of The Lion Hotel. An event is not confirmed unless this deposit has been received, and The Lion Hotel holds no responsibility to the client until such time as the deposit has been received.

**PAYMENT** The remainder is due 3 days BEFORE your event. Any additional charges such as glass breakages, extra ice, missing hire equipment, or additional labor will be charged on a separate invoice after your event. This payment is due upon invoice. Cancellations will incur a loss of deposit in full or part thereof. Hire equipment is subject to the conditions imposed by the chosen hire company and any cancellation fees will be invoiced directly to the client. A copy of the hire companies terms & conditions can be sent on request.

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

**ADMIN FEE** A 5% administration fee is charged in addition to the subtotal on all goods and items ordered by and supplied by The Lion Hotel. The minimum administration fee is \$300. The Lion Hotel, on provision of these services will take the responsibility of ordering, sourcing the most suitable equipment, and ensuring the timely delivery, and pick up of the goods. The co-ordination of the many elements that go into such an event will be overseen by The Lion Hotel.

**MENU & FINAL NUMBERS** Confirmation of Menu and guest numbers must be finalized at least 4 days prior to the function so our chefs can assure the availability and highest quality of food. Hire companies require at least 2-3 days lead time to compile orders and will often not accept last minute changes.

**HIRE EQUIPMENT** The Lion Hotel will co-ordinate and manage your hire equipment if the initial order is placed by The Lion Hotel. Orders placed by the client / organizer remain the responsibility of the client and will not be managed by The Lion Hotel. Hire equipment will be delivered and picked-up by the hire company from the hours of 8am to 5pm Mon – Fri, and 8am – 12pm Sat. Outside of these hours the delivery/ pick up will incur additional charges. A responsible person must be present at the time of delivery. During busy times it is difficult for the hire company to secure an exact time of delivery and will accept a morning or afternoon arrangement only. Pick up of equipment is subject to the same arrangement. The Terms and Conditions of the hire company extend to the client, and The Lion Hotel 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 onto the client.

**CLIENT RESPONSIBILITY** The client must provide a responsible level of security to their guests and the staff of The Lion Hotel. Security guards are required for most functions over 80 pax. The Lion Hotel can provide this service. We also request that our staff work no later than 1am. In the event that staff are required after 1am additional charges will apply. If alcohol is served, the client, and the staff of The Lion Hotel must adhere to the regulations of Liquor Licensing Act 1997. It is against the law to serve intoxicated guests and this discretion will remain with the staff of The Lion Hotel. 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.

**STAFFING** Please be aware that our Staff are available until 1am only.



## BOOKING & DEPOSIT FORM

### GENERAL INFORMATION

1. THIS FORM CAN BE FAXED / EMAILED / MAILED TO -  
The Lion Hotel 161 Melbourne St, North Adelaide, 5006 fax 8367 0223  
nelle@thelionhotel.com / admin@thelionhotel.com
2.  IS YOUR EVENT...?  
 IN-HOUSE AT THE LION  
Deposits listed in pack  
 OFF PREMISE  
Deposit is 25% of estimated total
3. DO YOU REQUIRE A TAX INVOICE?  
 YES / BEFORE in order to generate payment  NO  
 YES / AFTER as receipt of payment

### BOOKING DETAILS

BOOKING NAME \_\_\_\_\_  
ACCOUNT NAME \_\_\_\_\_  
CONTACT \_\_\_\_\_  
POSTAL ADDRESS \_\_\_\_\_  
\_\_\_\_\_  
DATE OF EVENT \_\_\_\_\_ SPACE / VENUE \_\_\_\_\_  
TELEPHONE \_\_\_\_\_ FAX \_\_\_\_\_  
EMAIL \_\_\_\_\_ NO. OF GUESTS \_\_\_\_\_

### DEPOSIT DETAILS

AMEX  VISA  M/CARD  DINERS  CASH CHEQUE

CARD NUMBER \_\_\_\_\_ EXPIRY \_\_\_\_/\_\_\_\_  
NAME \_\_\_\_\_ AMOUNT \$ \_\_\_\_\_  
SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

EFT  Westpac / Acc Name : Frobisher Pty Ltd / Acc # : 117378 / BSB : 035 038 / ABN : 61074 336164

### CONFIRMATION OF ACCEPTANCE

A DEPOSIT IS CONFIRMATION OF YOUR BOOKING. IN PAYING A DEPOSIT,  
I AM ACCEPTING THE TERMS & CONDITIONS OF THE LION HOTEL

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

OFFICE USE ONLY

REC BY

DATE

DIARISED

