

LONSDALE HOTEL

FUNCTION PACKAGE 2024

WHERE *NEIGHBOURLY* HOSPITALITY IS
SECOND NATURE, *QUALITY* PRODUCE SITS
PROUDLY AND *ALL* ARE WELCOME.





About us

The Lonsdale Hotel was established in 1974 & has been family owned & operated for over 35 years. We do our best to source our produce from local suppliers & our wine list consists of many international and local wines from amazing regions including McLaren Vale, Clare Valley, Barossa Valley & Coonawarra.

The recently refurbished 'Bistro / Dining Room' & the exquisite new space 'The Pavilion' offers fantastic service with a great selection of local beer, cider, wine and spirits. Our comprehensive Bistro Menu offers delicious, quality food with seasonal specials created by our talented Chefs.

Catch up or dine with friends, family or colleagues in the stunning beer garden surrounded by award winning tropical gardens. In the cooler months relax by the unique Eco-Fire with a glass (or bottle) of wine.

There is something for everyone to enjoy at "The Lonny".





The Pavilion

Our beautifully renovated building holds within it The Pavilion space. An elegant space featuring glass surroundings with feelings reminiscent of being inside a garden, with its high ceilings, stone floors, and beautiful greenery. It is adorned with booth seating, tall benches for entertaining with friends and family, and comfortable lower dining tables.

With our internal music system, controlled heating and cooling, and two large television screens for your audio-visual convenience, The Pavilion fashions a wonderful environment ideal for, business meetings, corporate functions, cocktail parties and more.

The Pavilion at the Lonsdale Hotel truly is the perfect place for intimate dinners or smaller to larger meetings, and luncheons, situated just off the main road (Sherriffs Road) in Lonsdale.

Capacity: Cocktail 160pax / Set Menu 100pax





The Bistro

The extensive Bistro & Restaurant at the Lonsdale Hotel is the perfect place for group bookings and larger events, with the modern refurbished space perfect for any event.

The Lonsdale Bistro & Restaurant features the progressive feature bar, high ceilings, high-tech modern features, and the famous central fireplace and offers the perfect space for group events, large weddings, large corporate events, and large presentation dinners.

The bistro has been fantastically refurbished in 2023 and brings a superb ambiance to the community of Lonsdale.

Group Bookings: Available / Exclusivity: Unavailable





Function Platters

(minimum of 50ppl per event)

Please note for all exclusive events a minimum food & beverage cost applies

Cold Platters

Mixed sandwiches (40 pieces)	\$85 p/platter
Guacamole, corn chips, tomato salsa and sour cream (vego) (gf) (Feed 10)	\$40 p/platter
Assorted flavoured wraps (30 pieces)	\$85 p/platter
Grazing Platter with marinated green olives and pepper bells, prosciutto, smoked ham, soppressa salami, duo of cheeses, Lavosh bread & grissini, duo of dips, crudités, warm pita bread and Lavosh bread(v) (Feeds 10)	\$90 p/platter
California sushi rolls (vego) (gf) (25 pieces)	\$90 p/platter
Blinis with smoked salmon and dill crème fraiche (20 pieces)	\$80 p/platter
Tomato Bruschetta, buffalo mozzarella & basil pesto (20 pieces)	\$45 p/platter
Smoked Salmon Bruschetta, pickle onion, baby capers, fresh dill & garlic aioli (20 pieces)	\$60 p/platter
Cold Rolls, chicken, or Prawn with hoisin sauce (20 pieces)	\$110 p/platter
Fried Haloumi Bruschetta, pickled watermelon, pickled, cucumber yoghurt & fresh basil (20 pieces)	\$55 p/platter

Function Platters (Cont'd)



Hot Platters

Cocktail Pies, Pasties and Sausage rolls with homemade tomato sauce (36 pieces)	\$90 p/platter
Vegetarian mini quiches (v) (36 pieces)	\$90 p/platter
Spinach filo parcels with tomato chutney (v) (30 pieces)	\$95 p/platter
Marinated chicken satay skewers (gf) (20 pieces)	\$100 p/platter
Fried Asian bites with sweet chilli sauce (45 pieces)	\$80 p/platter
Mini sliders - beef with cheese, American mustard & tomato sauce (20 pieces)	\$100 p/platter
Crumbed fish fillet strips with tartare sauce (20 pieces)	\$70 p/platter
Moroccan crumbed cauliflower bites with garlic aioli (vego) (gf) (30 pieces)	\$45 p/platter
Seasoned potato wedges with sour cream & sweet chilli sauce (v) (feeds 10)	\$60 p/platter
Salt & pepper squid with tartare sauce (30 pieces)	\$55 p/platter
Pizza - pepperoni, bacon, champagne ham, roast chicken, hollandaise sauce (Feeds 8)	\$45 p/platter
Pizza - chicken, capsicum, mushroom, Spanish onion, pineapple, oregano (Feeds 8)	\$45 p/platter
Pizza - baked butternut pumpkin, baby spinach, cherry tomatoes, basil pesto (Feeds 8)	\$45 p/platter
Prawn and Salmon Skewers, lemon dill aioli (20 pieces)	\$110 p/platter
Salt & Pepper Prawns, citrus aioli (20 pieces)	\$75 p/platter
Prawn and Crab Arancini, served with truffle aioli (20 pieces)	\$65 p/platter

Function Set Menu
(minimum of 32ppl per event)



Entrée

(Select two options served on share platters)

Lamb and Minted Yoghurt Tartlets, micro salad & comfit cherry tomatoes.

Smoked Salmon Bruschetta, pickle onion, baby caper, fresh dill & garlic aioli.

Fried Haloumi, pickled watermelon, pickled onion, cucumber yoghurt & snow pea tendrils.

Prawn and Salmon Skewers, served on mediterranean salad and topped with a lemon dill aioli.

Salt & Pepper Squid or Salt & Pepper Prawns, mixed lettuce, cucumber, Spanish onion, cherry tomato citrus dressing & dill aioli.

Mushroom & Parmesan Arancini, served with truffle aioli, shaved pecorino, pink salt & fresh lemon.

Chicken Skewers, spicy satay sauce, cucumber salad, fresh chilli & crispy shallots.

Main

(Select two options served alternate drop)

Atlantic Salmon, crispy skin Atlantic salmon, served with roasted chats, dill aioli & charred lemon.

N.T. Barramundi, served with fat chips, citrus hollandaise, rocket, red onion salad & charred lemon.

Chicken Breast, sous vide chicken breast infused with fresh aromatic herbs, served on roasted sweet potato and garlic mash, topped with asparagus & sundried tomato rose sauce.

Pork Belly, served with a quenelle of Desiree potato mash, wilted spinach, spicy BBQ sauce & apple shallot chutney.

Herb Encrusted Lamb Striploin, served on a minted pea puree, topped with caramelised onion jam & river mint red wine jus.

Black Angus Porterhouse 300gm, served with rosemary salted roast potatoes & your choice of sauce (gravy, diane, pepper, mushroom).



Function Set Menu (Cont'd)

Vegetarian Stuffed Mushrooms, charred zucchini, olives, basil oil, roasted pumpkin, fresh herbs, pecorino cheese & rocket salad.

****All mains served with shared 'green salad bowls' and/or 'green vegetable bowls'****

****All 2-course & 3-course events served with bread roll and butter portion****

Dessert

(Select two options served alternate drop)

Mocha Panna Cotta, served with cappuccino ice cream & fresh dried strawberries.

Brandy Snap Basket, filled with a trio of ice cream, fresh berries & Strawberry liquor coulis.

Raspberry Roulade, raspberry moose, encased in soft meringue, served with honey and butterscotch crumble vanilla double cream & fruit coulis.

Lemon & Lime Cheesecake, cold set lemon and lime cheesecake served with green apple sorbet, fresh strawberries & candy lime.

Package Pricing

2-Course (ENTRÉE & MAIN / MAIN & DESSERT) - \$65p/p

3-Course (ENTRÉE, MAIN & DESSERT) – \$80p/p

Extra's

Audio Visual

Lectern & Microphone - \$300 bond (\$200 will be refunded on the night of the event. Refunds are made in cash. Audio visual payments are to be made with the deposit for the event.)

Live Entertainment

*Please enquire if you seek live entertainment for your event.



Terms and Conditions

DEPOSITS: A deposit is required for event security, calculated at \$100 for all non-exclusive events. The \$100 deposit will be refunded in cash at the time of your event provided final numbers are received and adhered to.

ROOM HIRE FEES & MINIMUM SPEND: A hire fee of \$500 will be required for exclusive events excluding Friday & Saturday evenings. A hire fee of \$800 will be required for all exclusive events held of Friday & Saturday evenings with a minimum spend of \$2000 for food & \$2000 for beverage.

FINAL NUMBERS: To enable us to cater and staff accordingly for your event we require final numbers, all dietary requirements, and menu choices 7-14 days prior to the event. The final numbers will represent the minimum number of guests for which we will calculate the amount you will be charged.

PAYMENT: Deposit payments & room hire fees are due to secure the event date and time. Final payment is required 3-7 days prior to the event. If payment is required on the day, please arrange with management.

CANCELLATIONS: Deposit will be refunded if more than 30 days' notice of cancellation is given, should the notice be less than 30 days, no deposit or refund will be given. Management has the right to cancel the event if the above requirements are not met.

FOOD & BEVERAGE POLICY: We do not allow outside food to be bought into the bistro and pavilion space. Nor the sale of any food or beverage items during an event. Enquires are required to management staff about BYO prior to your event date. All food menus are subject to change. If your chosen menu item is unavailable due to supply chains, a suitable replacement of equal price and quality will be substituted with notice.

CAKEAGE: Special occasion cakes (made offsite) may be allowed, at our discretion. A cakeage charge only applies for our kitchen to cut and serve on platters at \$4 per person.

CLEANING: General room cleaning is included in the room hire cost. If cleaning is deemed excessive, additional charges will be added to your account.



RESPONSIBLE SERVICE OF ALCOHOL: We reserve the right to refuse service and / or entry to anyone deemed to be exhibiting intoxicated or inappropriate behaviour. No alcohol that has been received as a gift can be consumed on the premises. Any guest/s refused service due to intoxication will be asked to leave the venue immediately, regardless of their association with the hirer or organiser. We maintain the right to cancel an event at any stage with no remuneration if the event or its guests are deemed unsafe, unhealthy, or unruly. Please refer to management staff for more details.

RESPONSIBILITY: Organisers of the event are financially responsible for any damage or breakage sustained to the venue or the contents by the organiser, organiser's guests, invitees, or other people attending the event. We will also not accept responsibility for any items lost or damaged prior to, during and after the event. Please refer to management staff for more details on the venue.

DECORATIONS: No glitter, scatters or confetti are permitted. You may choose to decorate the room yourself, but nothing is to be nailed, screwed, or adhered to any wall or other surface or part of the building. Please refer to management staff for more details.