



CHRISTMAS CELEBRATION PACKAGES

summer 2010

the story

The Lobby Restaurant began its life in 1968 when Parliamentarians at the old Parliament House (just over the road) decided they needed a place to entertain visiting constituents. The “eating establishment” when it was built turned out to be a first class restaurant called The Lobby. The shocked M.P's had to force the Department of Administrative Services to attach a small cafe so they could buy their long-awaited pies for their constituents. Since then The Lobby has been the scene of countless political intrigues performed over long lunches and even longer dinners. Politicians from all sides are regulars, as are lobbyists, senior public servants, diplomats, business people and journalists. The Lobby Restaurant has been guided to maintain its rightful place as one of Canberra's best establishments.

the bookings

Once you have decided on your date, we recommend that you book immediately. To confirm your booking, we require a booking fee of \$200, signed terms and conditions and credit card details for any additional costs during or after the function.

the numbers

The Lobby Restaurant can comfortably hold up to 165 people for a sit down function. An approximate number of guests must be provided at the time of booking and final numbers are required no less than 7 days in advance. Minimum spends do apply for exclusive use of the restaurant.

the contact details

King George Terrace, Parks ACT
Phone: 6273 1563 Fax: 6273 2627
Postal: PO Box 6202, Kingston 2602
Email: info@thelobby.com.au
Internet Address: www.thelobby.com.au

Although we have extensive menu options, the Chef welcomes the opportunity to customise any menu or prepare items to your personal taste.



'Christmas set menu special'

freshly baked house bread

Entrée

Togarashi tiger prawns with a citrus and summer berry salad

Main Course

*Confit turkey pie with crisp spec
Christmas vegetables, trimmings with a cranberry and port jus*

Dessert

Christmas pudding served with vanilla anglaise

\$48pp

'The Speaker of The House'

Chefs selection of 3 Canapes \$15.00 pp as part of a luncheon or dinner celebration

Pre selected 2 course set menu \$45pp

Pre selected 3 course set menu \$56pp

Pre selected 2 items 3 course, served alternately \$58pp

Three course, Two choice Menu \$61pp

Three course, Three choice Menu \$63pp

all menus served with freshly baked house breads

Salad or vegetables for the table \$3.50 per person, served as an individual side \$6.00 per person



'The Speaker of The House Menus'

Entrée

Togarashi tiger prawns with a citrus and summer berry salad

Chilli salt squid with a nam jim dressing and tomato lime relish with crispy shallots

Pink peppered kangaroo carpaccio, a rocket and pecorino salad served with roasted macadamia aoli

*Lamb brains wrapped in prosciutto and basil served with a caper
and raisin buerre noizette*

*Beetroot cured ocean trout with snow pea and caper puree, potato crisps
with orange sabayon*

*Duck and lime compression with parma ham
and a celery, walnut and frizz salad*

*Warm stack of crisp spec, slow roasted tomato bocconcini bruschetta
and basil dressing*

*Char grilled pear and squash tart
topped with a baby spinach salad with roast walnuts, shadows of blue cheese*



Main

*Twice cooked duck with udon noodles, swiss brown mushrooms,
baby bok choy and a soy reduction*

*Pan-fried Atlantic salmon on a crispy rosti, braised fennel and semi dried tomatoes
sauced with a lime beurre blanc*

Herb crumbed beef eye fillet with a panache of vegetables, caramelized onion vol au vent and mustard cream

Char grilled lamb loin with a warm potato salad, sugar snap peas and Cumberland sauce

Moroccan spiced chicken breast with jeweled cous cous, snowpea shoot salad and harissa dressing

Gingered pork cutlet with sweet potato puree, apple sage compote and English spinach

Butternut pumpkin gnocchi with roast beetroot, goats cheese, basil and watercress cream sauce

*Hiramassa kingfish with pomme frites, carrot purée and gremolata
(may change due to availability)*

Dessert

Lemon curd tartlet with warm nectarine salsa, vanilla marshmallow and mint syrup

Espresso and tia maria semi freddo with baby macaroons and choc mint slice

*Peach bavarois with a mini cinnamon donut, peach compote
and blueberry coulis*

Pear and almond tart served with vanilla & poppy seed ice cream

Blood plum pudding with a butterscotch ice-cream and cherry coconut sherbet

White chocolate and mango brulee, with pistachio ice cream

Selection of Australian farmhouse cheese house made preserve and water crackers

Lobby Selection of Petit Fours \$6.50pp



'The Garden Deck Package'

Peking duck pancake

Tiger prawn and gruyère profiterole with tomato Aioli

Vine ripened tomato and basil bruschetta (v)

Herb crusted tenderloin beef on mini yorkshire pudding with bearnaise sauce

Provolone arancini (risotto balls) (v)

Minced pork and ginger dumpling served with soy glaze and pork floss

Tartlets, roast pumpkin and marinated fetta (v)

2 hour on site duration

Rudd Beverage Pack (1 1/2 hour duration)

\$49.00 per person

'The King George Package'

Peking duck pancake

Tiger prawn and gruyère profiterole with tomato aioli

Vine ripened tomato and basil bruschetta (v)

Rock oysters bloody mary shooter

Wasabi pannacotta with scallop ceviche

Herb crusted tenderloin beef on mini yorkshire pudding with bearnaiseauce

Caramelized shallot Broth with Parmesan Twist

Provolone Arancini (Risotto Balls) (v)

Confit Duck and Mushroom Risotto in a spoon

Tartlets, Roast Pumpkin and Marinated Fetta (v)

Lamb Kofta with Hommus

Lobby Selection of Petit Fours

Up to 3 hour on site duration

The Howard Beverage Pack (2.5 hour duration)

\$68.00 per person

Canapé Selection

Cold Canapé Selection 6.00

Wasabi Pannacotta with Scallop Ceviche
Tiger Prawn and Gruyère Profiterole with Tomato Aioli
Peking Duck Pancake
Smoked Salmon, Spinach and Parmesan Roulade
Rock Oysters Natural or with Shallot, Mirin, Soy or Bloody Mary shooter
Sugar Cured Ocean Trout, Mustard and Dill Cream
Vine Ripened Tomato and Basil Bruschetta (v)
Fresh Vietnamese rice paper rolls with peanut hoi sin dipping sauce(v)

Hot Canapé Selection 6.50

Herb crusted Tenderloin Beef on Mini Yorkshire Pudding with Béarnaise Sauce
Caramelized Eshallot Broth with Parmesan Twist
Thai Style Fish Cakes with Coriander Dipping Sauce
Crispy Wonton with Chicken and Lemon Grass
Curried Beef Pastry Puff with a Mango Relish
Lamb Kofta with Hommus
Roast Vegetable Mini Pizza (v)
Feta, Kalamata Olives and Rosemary Quiche
Minced pork and ginger dumpling served with soy glaze and pork floss
Confit Duck and Mushroom Risotto in a spoon
Individual tarts of:
- Chermoula Lamb with Tahini
- Roast Pumpkin, Fetta and Pinenuts(v)
Provolone Arancini (Risotto Balls) (v)

Dessert Canapés 5.00

Lobby Selection of Petit Fours
Caramel Tart with Cappucino Meringue
Vanilla Pannacotta with Berry Coulis
Dark Chocolate Truffles
Lemon Meringue Tart

Cocktail Upgrades

Antipasti platters \$8.00 per person
Australian farm house cheese platter \$8.00 per person

Chefs selection of 3 Canapes \$15.00 pp as part of a luncheon or dinner celebration



beverage packages

The Rudd Pack

Cockatoo Ridge Sparkling Brut (SE Australia)
Angoves Semillon Chardonnay (Renmark SA)
Angoves Shiraz Cabernet (Renmark SA)
Beer, Lobby selection draught full & light strength
Soft drinks, orange juice and mineral water
Espresso coffee

1.5 hour duration---\$22.00 per person

2 hour duration---\$25.00 per person

3 hour duration---\$27.50 per person

5 hour duration---\$34.00 per person

The Howard Pack

Cockatoo Ridge Sparkling Brut (SE Australia)
Sandalford Element Chardonnay (Swan Valley WA)
Sandalford Element Cabernet Sauvignon (Swan Valley WA)
Beer, Lobby selection draught full & light strength
Soft drinks, orange juice and mineral water
Espresso coffee

Alternative Choice

Mitchelton (Imprint) Sparkling NV (VIC)

Sandalford Element Merlot

\$39.50 per person



The Keating Pack

Sparkling Taltarni T-Series Brut NV (Pyrenees VIC/TAS)

Taltarni T-Series Sav/Blanc Semillion 09(Pyrenees VIC)

Taltarni T-Series Shiraz 07 (Pyrenees VIC)

Beer, Lobby selection draught full & light strength

Soft drinks, orange juice and mineral water

Alternative Choices

The Ned Sauvignon Blanc 09 (Marlborough NZ)

\$46.50 per person

The Hawke Pack

Taltarni Sparkling Brut NV(Pyrenees VIC/TAS)

Shaw Vineyard Semillion Sav/Blanc 09(Murrumbateman,NSW)

Shaw Vineyard Cab/ Merlot 07 (South Eastern NSW)

Beer, Lobby selection draught full & light strength

Soft drinks, orange juice and mineral water

Alternative Choices

Shaw Vineyard Cabernet 06 (South Eastern NSW)

Shaw Vineyard Riesling 08(Murrumbateman,NSW)

\$51.00 per person

The Fraser Pack

Taltarni Sparkling Tache 08(Pyrenees VIC/TAS)

Brokenwood Unwooded Chardonnay 08 (McLaren Vale SA)

Knapstein Cabernet Merlot 08 (Clare Valley SA)

Beer, Lobby selection draught full & light strength

Soft drinks, orange juice and mineral water

Alternative Choice

The Ned Pinot Gris 09 (Marlborough NZ)

St Hallet's 'Faith' Shiraz 08(Langhorne Creek SA)

Katnook 'Founders Block' Cabernet Sauvignon (Coonawara SA)

\$55.00 per person



The Holt Pack

Grandin Cremant de Loire 07 (France)
Pikes Sauvignon Blanc Semillon 07 (Margaret River WA)
Hollicks Wrattonbully Shiraz 07 (Langhorne Creek SA)
Beer, Lobby selection draught full & light strength
Soft drinks, orange juice and mineral water

Alternative Choices

Pikes Riesling 07 (Clare Valley SA)
Shaw and Smith Sauvignon Blanc 09 (Adelaide Hills SA)
Brokenwood Pinot Noir 08 (Beechworth)
Henschke Henry Seven Shiraz Grenache Viognier 07 (Barossa SA)
\$58.50 per person

The Barton Pack

cellar suggestions....

Loius Roederer Brut 04 (Champagne France)
Pikes Riesling 97 (Clare Valley SA)
Bannockburn Chardonnay 98 (Geelong, VIC)
Bowen Estate Cabernet Sauvignon 98 (Yarra Valley VIC)
Beer, Lobby selection draught full & light strength
Soft drinks, orange juice and mineral water

Alternative Choices

Petaluma Chardonnay 04 (Margaret River WA)
Bowen Estate Cabernet Sauvignon 98 (Yarra Valley VIC)
Mt Edleston Shiraz 97 (Barossa Valley SA)
St Hallets Old Block Shiraz 94 (SA)

POA from our cellar selections

(This pack is sold on a pre allocated amount - 1 bottle combined sparkling, white and red per person, vintages may change with availability from our cellar)

Beverage Packages are based on up to 5 hours duration.

Lunch Packages must finish by 3.30pm

Dinner Packages must finish by 11.00pm

These all inclusive packages are not subject to any other changes or discounts.

Beverage suggestions may be interchanged, the price difference in the beverage packs will be applied to the all inclusive pack

the lobby restaurant

corporate terms and conditions

bookings

to confirm a booking, the following is required;

- a \$200 booking fee
- Please make cheques payable to – **The Lobby Pty Ltd**
Direct Credit Payments to - **BSB-633108 Account No.-134058098**
- a signed copy of our terms and conditions
- credit card details for any additional costs incurred during or after the function
- prices may be subject to periodical increases after booking has been confirmed
- food and beverage content may be subject to change
- menu or beverage packs may not be subject to any content change which reduces the total price

minimum spend and exclusive use of restaurant:

- Friday evening minimum spend of \$7500.00 unless otherwise agreed
- Saturday evening minimum spend of \$8000.00 unless otherwise agreed
- Sunday to Thursday evenings and lunch times minimum spend of \$5000 unless otherwise agreed
- Afternoon cocktail parties minimum spend of \$3000.00 (Latest finishing time of 6pm)
- Breakfast minimum spend of \$2000 (latest finishing time 10.30 am)
- If a function does not meet the minimum spend on the day then the shortfall will be an extra charge

timings

Evening functions must have a conclusion time of 12 midnight.

Dinner package prices include use of the restaurant for up to 4.5 hours

Lunchtime package prices include use of the restaurant for up to 3.5 hours and must conclude by 4.00pm

Afternoon cocktail receptions must conclude by 6pm unless it is part of a dinner event.

cancellation

- In the event of a cancellation or change of date for a reception, the booking fee will not be refunded. If the original booking date cannot be re-booked, a financial penalty equivalent to the minimum spend will be incurred.

costs / payment

Final guest numbers, menu choices and full payment must be provided 7 days prior to your booked date, there is no refund for a decrease in numbers after this time. An increase in numbers must be settled at the end of the event. The Lobby can not guarantee that it will be able to cater for and increase in guests on the day of more than 10%.

The Lobby **DOES NOT** accept over the bar individual cash payments for beverages, there may only be one account charge for beverages consumed outside beverage package parameters, and this amount must be settled in full at the end of the event, along with any other additional cost incurred.

If a function continues (all guests have not left room) over the lunch/evening time limit (4pm and 12am), an additional charge of \$500 per half hour is incurred, this amount is charged at the commencement of each half hour period.

If outstanding charges are not settled at the conclusion of the event, the amount will be deducted from the credit card provided with the booking information.

The lobby restaurant reserves the right to charge for credit card payments. This charge may vary with out notice according to our bank's facility fees. We currently charge a 2% transaction fee for mastercard, visa and bankcard transactions, and 4% for amex and diners.

The lobby prefers electronic transfers and accepts cash, personal cheques, bank cheques, money orders.

A 15% surcharge will apply for public holidays, after minimum spend has been reached and before any discount is applied.

damage and loss

the lobby restaurant will not accept responsibility for damage or loss to third party equipment or merchandise prior to, during or after functions. any damage to the lobby restaurant and its grounds incurred by those attending the reception is the financial responsibility of the client.

restaurant limitations

the layout and size of the lobby restaurant dictates certain limitations. Although we attempt to be flexible and meet client requirements, some arrangements such as overall numbers and table layouts need to be discussed and confirmed.

service of alcohol

in accordance with responsible service of alcohol guidelines, no alcohol package is to exceed a five (5) hour duration. Guidelines require that intoxicated persons will not be served. There will be no refund for people who are not served due to intoxication.

confetti, rice and glitter

the use of glitter as a table decoration and the throwing of rice or confetti on the grounds is not allowed. However, we encourage the throwing of petals or the blowing of bubbles.

Signature

Print Name and Date

the lobby restaurant
Corporate terms and conditions

This is a formal agreement with the lobby pty. ltd. (abn 358808 46573). Please ensure you have read and understand the above terms before signing this form. Please return this form complete and your \$200 booking fee to confirm your booking.

i, _____ agree to the above terms, i acknowledge that i will be liable for any cost incurred as a result of breaking these terms, and for any costs incurred for damage to the lobby restaurant.

_____ signed

Day & Date of Function _____ Approx Guest Numbers _____

Function start/final time _____

Package Quoted at time of booking _____

_____ Contact name _____ phone home _____ phone work or mobile _____

_____ Postal address _____

_____ email _____

Credit card details must be supplied to complete your booking

visa mastercard bankcard american express diners

_____ credit card number _____ / _____ expiry date _____ name written on card

_____ signature

how did you find out about the lobby restaurant?

yellow pages word of mouth attendance at another function website _____

what made you choose the lobby restaurant as your function venue?

location price package options reputation other _____

(the signed terms and conditions as well as the completed booking information act as the deposit and booking receipt)