



2012

the lobby is the longest running restaurant in canberra.

the restaurant was built in 1968, after local mp's decided they wanted somewhere to eat other than the ministerial dining room. the lobby restaurant has kept with tradition for more than 40 years and still offers nothing short of the best food and most personalized and attentive service in canberra.

most of the nations leaders, movers and shakers have walked through our front doors, and the lobby's fine food, corporate functions and wedding receptions are renowned as the very best in canberra.

a beautiful space, the restaurant is wrapped in walls of floor-to-ceiling glass surrounded by ferns and bamboo and overlooking the national rose gardens.

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 \$500, 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 130 people for a sit down reception. 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 lobby restaurant for your wedding reception

simply stylish

the lobby restaurant

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'King George Cocktail Reception'

Cocktail Reception

5 hour on site duration, treasury beverage pack (4 hour duration)
Espresso coffee, flower arrangements and tea light candles, dancefloor, lectern and mic
\$105.00 per person

All Inclusive Wedding Packages

Three Course Set Menu

Chef's selection of canapés on arrival

Please select one entrée, one main course and one dessert.

Espresso coffee, treasury beverage package, table flowers, dancefloor, lectern and mic
\$118.00 per person/\$94.40pp with 20 % discount applied

Alternate Service Menu

Chef's selection of canapés on arrival

Entrée, main, dessert

Please select two entrées, two mains & two desserts to be served alternately
Espresso coffee, treasury beverage package, table flowers, dancefloor, lectern and mic
\$130.00 per person/\$104.00pp with 20 % discount applied

Two Choice Menu

**Three Choice*

Chef's selection of canapés on arrival

Guests' choice of entrée, main & dessert,

Please select two entrées, two mains & two desserts

Espresso coffee, treasury beverage package, table flowers, dancefloor, lectern and mic
\$145.00 per person/\$116.00pp with 20 % discount applied
• **\$152.00 per person**

'The Rose Garden Buffet Wedding'

Chef's selection of canapés, table buffet set menu

Espresso coffee, treasury beverage package, table flowers, dancefloor, lectern and mic
\$147.00 per person/\$117.60pp with 20 % discount applied

20% discount

Wedding receptions for 80 or more guests held on
Sunday to Friday evenings and lunchtimes are entitled to a 20% discount off the
"All Inclusive Wedding Package Prices" *

We also extend our 20% discount offer to
Winter Wedding receptions for 70 or more guests held on a Saturday evening off the
"All Inclusive Wedding Package Prices" *

**All other terms and conditions still apply, these all inclusive packages are not subject to any other changes or discounts.*
Chefs selection of canapes, \$19.00 pp as part of a luncheon or dinner celebration



Cocktail Reception Packages

'The Garden Deck'

Tempura tiger prawn with aioli and lemon

Peking Duck Pancake

Herb crusted Tenderloin Beef on Mini Yorkshire Pudding with Béarnaise Sauce

Vichyssoise (v)

Petite beef sausage roll

Little quiche of mushroom and caramelised onion

Roast Vegetable Mini Pizza (v)

2 hour on site duration

Treasury Beverage Pack (1 1/2 hour duration)

\$65.00 per person

'The King George Cocktail Reception'

Tempura tiger prawn with aioli and lemon

Peking Duck Pancake

Herb crusted Tenderloin Beef on Mini Yorkshire Pudding with Béarnaise Sauce

Tart of roast pumpkin, organic eggs and marinated fetta (v)

Vichyssoise (v)

Tasmanian smoked salmon on dill blini with baby caper cream fraiche

Rock oysters mirin, ginger, shallot and soy

Petite beef sausage roll

Little quiche of mushroom and caramelised onion

Roast Vegetable Mini Pizza (v)

Chicken yakitori skewers

Lobby selection of petit fours

Espresso coffee and tea

5 hour on site duration

Treasury beverage package (4 hour duration)

Decorative flower arrangements and tea light candles

\$105.00 per person



'The Senate Wedding' Choices

Entrées

Twice cooked pork belly carrot puree and mustard fruits relish

Country style duck terrine with crostini and red onion jam

Seared scallops with spinach and lime butter topped with shoestring fries

Warm stack of jamon with slow roasted tomato, bocconcini bruschetta and basil dressing

Warm salad nicoise of seared yellow fin tuna

*King prawn with avocado, gazpacho and topped
with a herb salad*

Spicy Napoli gnocchi with reggiano and herb salad

Oysters

Kilpatrick (bacon and Worcestershire sauce) or mornay (cheese and white sauce)

Natural with shallot red vinegar or Natural with mirin, ginger and shallot sauce

Soups

Vichyssoise

Shellfish bisque

Consommé (Duck or vegetable)

*Soup may be chosen as an entrée or soup as an extra course **\$12.50pp***



Mains

Roast lamb rump with braised borlotti beans and a red onion salad topped with pesto

Char grilled beef fillet with pont neuf potatoes and sauce Bercy

Chicken breast with chat potatoes, sautéed mushrooms and persillade with a balsamic jus

*Confit duck with Lyonnais potatoes, crisp parsley
and a sorrel sauce*

Grilled barramundi fillet with braised lentils and cherry tomato salad topped with salsa verde

Crisp skinned Atlantic salmon with Pancetta, red cabbage and shallot colcannon finished with citrus beurre blanc

Mediterranean vegetable pave with pistou and roquette salad

***Salad or vegetables for the table \$5.50 per person
served as an individual side \$8.00 per person***

***Cheese can be served as individual plates or platters per table
Cheese as an extra course \$18.50pp
Platter per table \$9.00pp***



Dessert

*Belgian chocolate brownie with vanilla bean ice cream and
chai spiced syrup*

Trio of house made fruit sorbets

*Whipped Lemon curd a top raspberry parfait
with feuilleté fingers*

Vanilla panacotta with candied pineapple and lime glaze

Sticky fig pudding served with double cream and a maple glaze

Bitter sweet chocolate tart with praline mascarpone and cherry compote

Strawberry and sauternes jelly tart with a mascarpone quenelle

Lobby Selection of Petit Fours \$8.50pp

Canapé Selection

Chefs selection of 3 canapes, \$19.00 pp as part of a luncheon or dinner celebration

Cold Canapé Selection \$7.50

Tempura tiger prawn with aioli and lemon
Peking Duck Pancake
*Tasmanian smoked salmon on dill blini with baby caper
cream fraiche*
Rock oysters mirin, ginger, shallot and soy
Vine Ripened Tomato and Basil Bruschetta (v)
Hiramasa Kingfish Ceviche
Ocean trout gravalax
Ratatouille brochette with basil pesto
Gazpacho soup

Hot Canapé Selection \$7.50

Herb crusted Tenderloin Beef on Mini Yorkshire Pudding with Béarnaise Sauce
Vichyssoise (v)
Petite beef sausage roll
Roast Vegetable Mini Pizza (v)
*Pork and ginger dumpling served
with Shanghai vinegar*
Beetroot and baby spinach risotto
Little quiche of honey bacon
Little quiche of mushroom and caramelised onion
Tart of roast pumpkin, organic eggs and marinated fetta (v)
Provolone Arancini (Risotto Balls) (v)
Scallop on a rosemary skewer
W.A. Sardines on toast
Chicken yakitori skewers
Duck Consommé with shallot and oyster mushroom

Dessert Canapés

Lobby Selection of Petit Fours \$8.50pp

Cocktail Upgrades

Antipasti platters \$9.00 per person
Australian farm house cheese platter \$9.00 per person



'The Rose Garden Buffet Wedding'

Table buffet

Chef's selection of 4 canapes

Entrée

Antipasto platters consisting of

House baked turkish style breads, smokey babaganoush and hommus dips

Marinated roast vegetables, olives and grilled chorizo sausage

Char grilled chicken kebabs sliced parma ham and melon

Char grilled octopus, peeled tiger prawns, pacific oysters mirin and shallot

Mains

Double smoked leg ham with mustard fruits

Hereford sirloin with grilled onions and rich port jus

Oven baked ocean trout baked potatoes and hollandaise sauce

Baby vegetable stacks with polenta and goat's cheese

Crisp garden salad dressed with balsamic vinaigrette

Dessert

Tiny lemon meringue tarts, almond biscotti & chocolate truffles

\$104.00 per person



Wedding Menus

Chefs selection of 3 canapes, \$19.00 pp as part of a luncheon or dinner celebration

Three Course Set Menu

Chef's selection of canapés

Please select an entrée, main & dessert,

Please select one entrée, one main & one dessert

\$87.00 per person

Alternate Service Menu

Chef's selection of canapés

Please select two entrées, two mains & two desserts,

Please select two entrées, two mains & two desserts to be served alternately

\$94.00 per person

Two Choice menu

** Three choice*

Chef's selection of canapés

Guest choice of entrées, mains & desserts

Please select two entrées, two mains & two desserts

\$107.00 per person

***\$112.00 per person**

Lobby chocolate truffles \$7.50



Beverage Pack Suggestions

The Treasury Pack

The lobby selection – sparkling cuvee

The lobby selection – semillon sauv blanc

The lobby selection – shiraz cabernet

Beer, lobby selection draught full & light strength

Soft drinks, orange juice and mineral water

Espresso coffee

3 hour duration---\$28.50 per person(lunch only)

5 hour duration---\$35.00 per person

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

Alternative Choice

Mitchelton (Imprint) sparkling NV (VIC)

\$38.00 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

\$41.50 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)

\$47.50 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)

\$52.00 per person

The Fraser Pack

Taltarni Sparkling Tache 08(Pyrenees VIC/TAS)

Brokenwood Unwooded Chardonnay 08 (McLaren Vale SA)

Knappstein 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)

\$58.00 per person



The Holt Pack

Grandin Cremant de Loire 07 (France)
Pikes Sauvignon Blanc Semillon 07 (Margaret River WA)
Hollicks Wratttonbully 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)
\$62.50 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 Halleys 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. Vintages may change after booking

Lunch Packages must finish by 3.30pm

Dinner Packages must finish by 11.30pm

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

wedding terms and conditions

bookings

to confirm a booking, the following is required;

- a \$500 booking fee
- Please make cheques payable to – **The Lobby Pty Ltd**
Direct Credit Payments to - **BSB-633000 Account No.-134058098**
- a signed copy of our terms and conditions
- credit card details for any additional costs incurred before, during or after the function
- prices may be subject to periodical increases because of content or increases of CPI / food index, after booking has been confirmed
- food and beverage content may be subject to change
- All inclusive packages may not be subject to any content change which reduces the total price.

minimum spend and exclusive of restaurant:

- Lunch time bookings minimum spend \$4500 and minimum of 40 guests unless otherwise agreed and after any discount has been applied
- Saturday evening a minimum spend of \$9000.00 and minimum of 80 guests sit-down or 100 guests for a cocktail reception
- Sunday to Friday evenings minimum spend of \$8000.00 and minimum of 70 guests sit-down or 85 guests for a cocktail reception unless otherwise agreed and after any discount has been applied
- Winter Saturday evening receptions a minimum spend of \$6500 and minimum of 65 guests unless otherwise agreed and after any discount has been applied
- Afternoon cocktail parties 2 hour duration minimum spend of \$3000.00 (Latest finishing time of 4pm)
- If a function does not meet the minimum spend on the day then the shortfall will be an extra charge

Timings

Evening function may not start before 6pm.

Evening functions must have a latest conclusion time of 12 midnight.

All inclusive package prices include use of the restaurant for up to 6 hours

Lunchtime package prices include use of the restaurant for up to 4.5 hours and must conclude by 4.00pm

Afternoon cocktail receptions must conclude by 4pm 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 less costs and expenses (profit) will be incurred.

costs / payment

Final guest numbers, menu choices must be provided at least **14 days** prior to your booked date. full payment must be provided at **least 7 days** prior to the function. 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 more than a 10% increase in guests on the day.

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.

All inclusive wedding receptions for 80 or more guests held on a Friday and Sunday evenings, lunchtimes and winter weddings of 70 or more guests are entitled to a 20% discount off the "All inclusive wedding packages" only applies to sit down meal receptions. This discount is not applied to public holidays. All other terms and conditions still apply

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. If extra/different tables/equipment are needed beyond those supplied by The Lobby, The Lobby will not be responsible for organizing the extras needed.

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.

cleaning charge.. if there is excessive mess as a result of the functions activities or decorations a cleaning charge of \$150 per hour taken to clean the restaurant will be charged to the clients credit card

Client Signature

Print Name and Date

the lobby restaurant

wedding 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 \$500 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 date

Day & Date of Function _____ Approx. Guest Numbers _____

Approx. Ceremony/Function start time _____

Are you planning a sitdown dinner or cocktail reception _____

brides name phone home phone work or mobile

grooms name phone home phone work or mobile

address

email

Credit card details must be supplied to complete your booking

visa mastercard bankcard american express diners

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

signature

how did you find out about the lobby restaurant?

word of mouth $\frac{1}{2\pi}$ attendance at other reception $\frac{1}{2\pi}$ our website _____ other website $\frac{1}{2\pi}$ magazine $\frac{1}{2\pi}$

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

$\frac{1}{2\pi}$ location $\frac{1}{2\pi}$ price $\frac{1}{2\pi}$ package options $\frac{1}{2\pi}$ reputation

$\frac{1}{2\pi}$ other _____

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