



CORPORATE CELEBRATION PACKAGES

Summer 2012

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 140 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.



'The Garden Deck Package'

Peking duck pancake

Tempura tiger prawn with tartare cocktail aioli

Herb crusted tenderloin beef on mini yorkshire pudding with bearnaise sauce

Pork belly and wild mushroom risotto

Thai style fish dumpling with som tam dipping sauce

Petite beef sausage roll

2 hour on site duration

Rudd Beverage Pack (1 1/2 hour duration)

\$55.00 per person

'The Speaker of The House'

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

Pre selected 2 course set menu	\$47pp
Pre selected 3 course set menu	\$58pp
Pre selected 2 items 3 course, served alternately	\$60pp
Three course, Two choice Menu	\$64pp
Three course, Three choice Menu	\$68pp

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

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

Soups

Vichyssoise

Shellfish bisque

Consommé (Duck or vegetable)

*Soup may be chosen as an entrée or soup as an extra course **\$7.50pp***

the lobby

Main

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

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 feuillette 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 \$8.00pp



'The Garden Deck Package'

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

Rudd Beverage Pack (1 1/2 hour duration)

\$55.00 per person

'The King George Package'

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

Roast Vegetable Mini Pizza (v)

Chicken yakitori skewers

Lobby Selection of Petit Fours

Up to 3 1/2 hour on site duration

The Howard Beverage Pack (3 hour duration)

\$77.00 per person

Canapé Selection

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 \$8.00 per person

Australian farm house cheese platter \$8.00 per person

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



beverage packages

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

1.5 hour duration---\$22.00 per person

3 hour duration---\$28.50 per person

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

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



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)
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)
\$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 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 minimum of 70 guests unless otherwise agreed
- Saturday evening minimum spend of \$8000.00 and minimum of 80 guests 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 11.30pm

Dinner package prices include use of the restaurant for up to 4 hours

Lunchtime package prices include use of the restaurant for up to 3 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 an event, 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 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)