



INTRODUCING.....

Welcome to the London. Step inside to experience Adelaide's premier cosmopolitan dining and club venue. Here at the London Tavern you'll experience everything you desire. Wholesome home cooked breakfast, casual fresh lunch dining, fast Friday night dinners, late night clubbing and an amazing function pack that can be tailored to your every need.

Centrally located within the heart of the city, with parking and public transport close by. The London Tavern offers you a variety of incredible function areas, our award winning venue provides you with contemporary and stylish surrounds throughout the day, followed by funky vibes and great beats with Friday and Saturday nights showcasing some of Adelaide's finest DJ's.

Whether it's your next big birthday, corporate meeting and training sessions, breakfast, social club functions, networking cocktail parties, or an end of year break-up, we can happily cater a function that suits you and your guests making it a night out to remember.

With the ability to accommodate functions for groups varying from 20 people all the way up to 535 people, why not consider the London Tavern for your next social club or after work drinks and enjoy the great food, wonderful service and outstanding design and ambience. Come in and speak to our highly qualified and enthusiastic team about catering the perfect function package for you

Booking a function with us is easy. Simply call our team on 8231 5464 or email us at londonfood@deangroup.com.au

www.thelondontavern.com.au



FUNCTION SPACES...

VIP AREA

With its modern lighting design and contemporary wallpaper, our VIP area is the perfect place to have your next social gathering, with exclusive access and its own facilities without any interruptions from other patrons. Having the ability to hold anywhere from 50-100 guests as well as providing its own private bathroom facilities, your guests can eat, drink and socialise in the comfort of private booths whilst still enjoying the ambiance and stylish vibe of the club.

The VIP area also comprises of 6 LED screens with its own internal sound system linked directly to our DJ's music for the night that can create the ultimate mood for you and your guests. This room can be secured with the room hire cost of \$150 on a Friday night and \$300 on a Saturday.

MIRRORED DEN

Situated within the main venue the mirrored den is the ultimate space for that larger function. The stylish room can be used for private sit down meals right through the day, lunch or dinner, stand up cocktail parties even corporate breakfast meetings.

This space is available for bookings during all business hours, however during the busy club periods on a Friday and Saturday night it will be necessary to ensure minimum guests or a minimum spend is achieved to allow exclusive use of the area. Having your function in this fantastic area on a busy Friday or Saturday night allows you to have a private area for you and your guests within in the main venue, but still ensuring your enjoyment of all the music and funky club vibes.

ENTIRE VENUE

With the ability to accommodate over 500 guests, the entire venue is available to bookings outside our normal trade hours, after 6pm Monday to Thursday and Sunday evenings. If you are looking for the perfect venue that can accommodate a large group of guests as well as provide wonderful food and beverage services in funky surroundings, look no further! To hire the entire venue is through negotiation with management. It will be necessary to ensure a minimum spend is achieved throughout the function and room hire fees may be applicable, price on negotiation with management.

Deposit of \$500 required within 14 days of receiving confirmation of the booking.



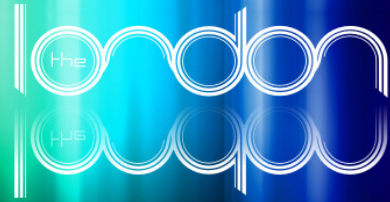
FOOD AND BEVERAGE...

Organizing a function has never been easier, with the London Tavern offering a full range of quality food and beverage packages and competitive prices it's the place to hold your next function! We happily offer you the flexibility to tailor a package that completely suits your needs and meets your budget and expectations.

The London Tavern Platter Menu

Golden fried dim sims, spring rolls and vegetarian samosas with an Asian dipping sauce	\$45
Crispy wedges with sour cream and sweet chilli sauce	\$40
Fresh vegetable crudités served with homemade dips and pita crisps	\$45
Cocktail pies, pasties and sausage rolls with spiced tomato chutney	\$50
Tandoori marinated chicken skewers with mango chutney and cucumber mint yoghurt	\$70
Crispy fried salt and pepper squid served with a house made garlic aioli	\$55
Homemade spiced meatballs with a chilli plum dipping sauce	\$60
House made oven baked golden spinach and fetta parcels	\$65
Asian crispy fried prawns served with a house made wasabi aioli	\$70
Homemade pizza with a selection of fresh toppings	\$50
<ul style="list-style-type: none">• vegetarian, fresh seasonal vegetables• Hawaiian, chunky pineapple pieces with ham• Margarita, rich traditional tomato sauce with vine ripened tomato, mozzarella and torn basil leaves• Garlic, sea salt and fresh rosemary finished with olive oil and parmesan	
Seasonal fruit platter	\$60*

*Price is determined by availability and is subject to change



SET MENU...

Requires a minimum of 15 guests

Select from the following

2 courses choice of one entrée and one main \$35

2 courses choice of two entrée and two mains \$37

3 courses choice of one entrée, one main and one dessert \$39

3 courses choice of two entrée, two mains and two dessert \$45

Set Menu

Entrée

Chef's choice of soup of the day

Spinach and ricotta cannelloni served with a rich spicy tomato sauce with fresh parmesan cheese and fresh herbs

Tandoori chicken skewers served on a light pilaf rice with cucumber raitta and mango chutney

Salt and pepper squid served with a house made garlic aioli and a fresh garden salad

Main

Grilled chicken breast stuffed with spinach and ricotta, served over roasted field mushrooms and finished with a pesto cream

Roasted capsicum, olives, baby spinach and tomato in a rich Napolitana sauce topped with crumbed fetta and fresh herbs

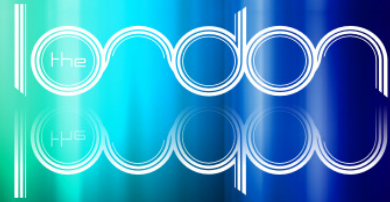
Juicy sirloin steak cooked to your liking served on green beans, potato mash truffle butter and a red wine jus

Barramundi coated in a Sichuan pepper and citrus crust served over Asian greens with a fresh lime aioli

Dessert

Sticky date pudding with a caramel sauce and fresh cream

Seasonal fruit salad with fruit gelato and almond biscotti



CONFERRING AND CORPORATE MEETINGS...

Espresso coffee and tea selection \$3.30 each bought on consumption
\$10 per head for half day conferencing
\$15 per head for full day conferencing

Soft drinks and juice \$4 each bought on consumption
\$10 per head for half day conferencing
\$15 per head for full day conferencing

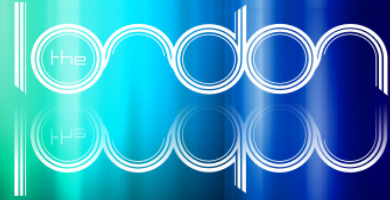
MORNING AND AFTERNOON TEA BREAKS MENU 2010

Note: all platters cater for approximately 10 people

Seasonal fruit platter	\$60*
Fresh baked croissants filled with a selection	\$45
• cheese and fresh tomato	
• bacon and cheese	
• bacon cheese and tomato	
• fresh asparagus and cheese	
Open grilled ciabatta bread with a selection	\$40
• cheese and fresh tomato	
• bacon and cheese	
• bacon cheese and tomato	
• fresh asparagus and cheese	
Assorted fresh baked danishes, muffins and cakes	\$45

*Note: price is subject to availability and is subject to change

For all conferences, meetings and training sessions we will provide water and glasses and refresher mints



BEVERAGE PACKAGES...

With all functions held at the London Tavern you have the option of choosing to run a bar tab up to a designated amount or selecting a beverage package that caters to you and your guests needs.

Standard Package

Seppelt Stony Peak Chardonnay
Seppelt Stony Peak Shiraz Cabernet
Seppelt Stony Peak Sparkling Brut
Schooners local tap beer
Soft drink and juice
2 hours: \$30 per person 3 hours: \$35 per person

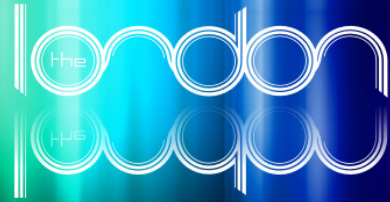
Silver Package

Seppelt Stony Peak Chardonnay
Lindemans Sauvignon Blanc
Four Sisters Semillon Sauvignon Blanc
Four Sisters Shiraz
Rosemont 'O' Ruby Delicate Bubbles
Schooners local tap beer
Soft drinks and juice
2 hours: \$40 per person 3 hours: \$45 per person

Gold Package

Seppelt Stony Peak Chardonnay
Seppelt Stony Peak Shiraz Cabernet
Seppelt Stony Peak Sparkling Brut
Devils Lair Chain of Ponds Sauvignon Blanc
Pepperjack Shiraz
Rosemont 'O' Ruby Delicate Bubbles
Schooners local tap beer
Soft drinks and juice
2 hours: \$45 per person 3 hours: \$50 per person

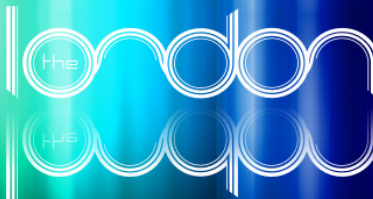
House spirits can be added to these packages for an additional \$10 per person, per hour. Spirits can only be added to a package, they cannot make up a drinks package solely by themselves. These offers are available for groups of 20+ persons.



TERMS AND CONDITIONS...

The following terms and conditions as published by The London Tavern are to be adhered to at all times.

- Cancellations made over 45 days prior to the event will receive the full deposit refunded, between 45 -10 days 50% of the deposit will be refunded. We regret to advise that we are unable to refund deposits for cancellations with less than 10 days notice. Payment of the deposit must be made within 14 days of a tentative booking. This venue hire agreement will be signed on receipt of such payment.
- Payment of food costs must be made prior to the event commencing. A dinks tab may be run for the duration of the function, but only if a valid credit card is held as a security bond. Any unpaid expenses remaining at the conclusion of the event will be charged to the held credit card, unless by prior arrangement with the venue manager.
- The venue accepts EFTPOS or credit cards, personal cheques are not accepted. Company cheques are accepted by prior arrangement only. AMEX and diners club cards will incur a 3% surcharge.
- The venue requires confirmation of the menu selection and final guest numbers 10 days prior to the event commencement. If the client fails to provide final and exact guest numbers, event costing may be based on the last available guest estimation. Any dietary requirements must be highlighted at this confirmation period.
- Only food and beverage purchased from the venue is to be consumed during the function. Special occasion cakes are permitted, however they must be HACCP recognised.
- Cakage charges will apply.
- The venue will endeavor to provide the client with all Food and Beverage requests. Should the client wish for the venue to purchase additional stock that is not kept on hand, the client may be liable for all additional purchase costs.
- The venue is able to source and provide AV Technical and Sound equipment for the Client should it be required. The venue requires the Client's confirmation of this at least 21 days prior to the event commencement. If the cancellation occurs within 7days of the event commencement, the client will be held liable for the full hire costs.
- In accordance with Licensing Laws, it is required that all persons under the age of 18 vacate the premises by 12am. All minors must be identified to the venue management prior to the event and also at the event commencement. On Friday and Saturday nights all persons under the legal age of 18 must vacate the premises by 9pm when the nightclub begins trade.
- Decorations are permitted for functions; however no decorations are to be adhered to any walls or surfaces of the venue without the prior approval from management. All decorations are to be removed at the conclusion of the event, otherwise additional cleaning costs may apply.
- General cleaning is included in the overall function package. Should the venue require cleaning that is deemed excessive, an additional charge will be charged to the client's credit card.
- Any damage and/ or excessive breakages that are deemed the responsibility of the event organizer will incur additional charges which will be charged to the client's credit card. This includes damage to hired equipment. The venue does not accept any responsibility to the damage or loss of client property left on the premises at the conclusion of the event.
- Pricing and menu options are subject to change without notice. The client will be informed of any changes as soon as they occur. The quotation of the food costs will be considered final and honored.



EVENT DETAILS

<u>DATE:</u>	
<u>EVENT NAME:</u>	
<u>CONTACT PERSON:</u>	
<u>CONTACT DETAILS:</u>	<u>PHONE (H):</u> <u>PHONE (M):</u> <u>ADDRESS:</u> <u>EMAIL:</u>
<u>STARTING TIME:</u>	
<u>FINISHING TIME:</u>	

CATERING

<u>FOOD REQUIREMENTS</u>	<u>DETAILS:</u>
<u>BEVERAGE REQUIREMENTS</u>	<u>DETAILS:</u>

PAYMENT OPTIONS

Visa [] MasterCard [] Diners/ Amex [] Cash [] Cheque []

Name on Card: _____

Card Number: _____

Expiry: _____ Security Number: _____

Signature: _____