

THE CONTROLLED TO THE CONTROLL

PUBLIC BAR

DINING ROOM

BOTTLESHOP

EVENTS & PARTIES

91 Cardigan Street, Carlton VIC 3053 03 9347 4666 www.hotellincoln.com.au

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"Feeds like a restaurant. Feels like a pub.

The Lincoln offers a pub level of personal care... The food is bloody good, too. There's an understanding here of how people want to drink, with quaffable wines available by the magnum... The Lincoln, like all of Melbourne's great hospitality enterprises, takes what it does seriously, but not itself."

Time Out Melbourne
Pub Guide 2016

In a gorgeous setting reminiscent of the traditional corner English pub, the warm and professional staff at the Lincoln will help you to create and celebrate any event or party, however large or small, formal or casual.

Please email Stella, our events coordinator, at hello@hotellincoln.com.au to organise your next function with us.

Frank Camorra (MoVida) nominates The Lincoln as his 'top foodie hotspot' for a big group. "This is a great space for staff parties or birthdays. Large groups form around the double-sided bar, eating and drinking quality food and wine." Weekly Review, 19 July 2016



public bar



The first of our many versatile spaces, the front bar is great for stand-up events. Fits up to 80 guests.



The front dining area, suitable for small-group get-togethers, with easy access to the bar. Fits up to 24 guests.







middle



Our communal table, a favourite for groups of up to 14 guests.



Middle area, perfect for stand-up events. Tables also available for larger groups. Fits up to 60 guests.

dining room



Our back dining room is tucked away from the front bar, in view of the kitchen. With a flexible layout, it is perfect for any type of event. Fits up to 60 guests. If exclusive use is required, there is a minimum spend of \$3,500. Sorry, no bands or DJs!





food

OPTION 1: FULL LINCOLN \$65pp for 8-courses

SAMPLE SET MENU

Crab crackers spanner crab, corn crackers

Croquettes ham & cheese croquettes

Crumpets
Dr Marty's crumpets, duck liver pate

Charcuterie cured meats, local & imported

Snapper baby snapper, mussels, aioli, pepper sauce

Seasonal vegetables cauliflower, pomegranate, currants, buckwheat

Grass-fed rump, potato rosti, espelette butter sides of triple cooked chips & cos hearts, fresh curd

DessertBeetroot & chocolate pudding, crème anglaise

Please note this is a sample menu and will change depending on availability of seasonal produce. Please advise of any dietary requirements.

Our food is served sharing, family-style, with portions being divided between two to four people. Set menus are required for large groups of 14 or more.







food

OPTION 2: HALF LINCOLN \$45pp for 5-courses

SAMPLE SET MENU

Crab crackers spanner crab, corn crackers, espelette pepper

Charcuterie cured meats, local & imported

Seasonal vegetable cauliflower, pomegranate, currants, buckwheat

Grass-fed rump, potato rosti, espelette butter with sides of triple cooked chips & cos hearts, fresh curd

DessertCrème caramel, coffee crumbs, orange

Please note this is a sample menu and will change depending on availability of seasonal produce. Please advise of any dietary requirements.





food

OPTION 3: FINGER FOOD From \$20pp







\$20PP STANDARD MENU

Fried chicken karaage, aioli
Ham & cheese croquettes
Sausage rolls
Charcuterie
Vegetarian options available

PLEASE ASK ABOUT EXTRA OPTIONS

Oyster natural
Triple cooked chips
Pork crackling
Edamame, kelp salt
Spanner crab, corn cracker
Grilled prawns, house kimchi
Korean fried quail, spicy mayo
Lamb ribs, spices, green sauce
Cheeses, local and imported
Dessert options available

drinks



We can work with you to create a drinks option within your budget. For example, bottles of wine with your meal, with other drinks paid individually.

To give you an idea of our price point, here is a sample of our drinks list, which is subject to change based on availability.

rap beer & cider	*\$8 pints of selected beers & ciders before 6pm everyday		
Spirits	Spirits start from \$9 a 30ml		
White wine	2016	Guthrie Sauvignon Blanc Adelaide Hills, SA	45
	2014	Warner Roussanne Marsanne Beechworth, VIC	60
	2009	Yarra Yarra 'The Phoenix' SB Semillon Yarra Valley, VIC	85
	2014	Domaine Weinbach Reserve Guwurztraminer Alsace, France	120
Red wine	2015	Casa Donoso Carmenere Valle del Maule, Chile	35
	2015	Demi by Syrahmi Shiraz Heathcote, VIC	60
	2015	Josh Cooper Pinot Noir Macedon Ranges, VIC	80
	1997	Dalwhinnie Moonambel Shiraz Moonambel, VIC	160
Cocktails	Aperol Spritz Bubbles, Aperol Daiquiri Rum, lime, sugar Espresso Martini Wyborowa vodka, coffee liquer, espresso		12 17 18



GROUP BOOKING FORM

Thank you for hosting your event at The Lincoln. Please complete this form to secure your reservation.

RESERVATION DETAILS	BOOKING TERMS AND CONDITIONS
Date:	requirements 48 hours prior to the event in order for us to cater accordingly. Should you cancel or reduce your numbers within 48 hours of your reservation, a cancellation fee of \$50 per person will be charged to the credit card details provided. Please note we will not charge your
Time:	
Booking name:	
No. of guests:	
Company:	
Contact person:	
Landline:	PAYMENT
Mobile:	
Email:	total bill outstanding is not settled on the date of reservation. Please note we will only accept one
Address:	
MENU CHOICE	accept Visa, MasterCard, AMEX, EFTPOS and cash. Cheques are not accepted.
Option 1: Full Lincoln (8-courses)	RESTAURANT RIGHTS
☐ Option 2: Half Lincoln (5-courses)	
Option 3: Finger food	We expect that all guests behave in an appropriate and respectful manner. We assume no responsibility
☐ N/A or custom menu	for the loss or damage to any property belonging
Dietary requirements:	to the guest. No lood of beverage to permitted into
	the premises unless prior permission has been obtained.
	I understand and agree to these terms and conditions.
CREDIT CARD DETAILS	
Card number:	
In name of:	
Cardholder signature:	Date:
Expiry date:	-
CVV:	you to The Lincoln.
Notes:	
	T: 03 9347 4666 E: hello@hotellincoln.com.au