

*The Lincoln is a grand old Carlton pub built in 1854. Our kitchen works closely with small regional suppliers and is focused on using the highest quality sustainable and seasonal produce, with as much as possible made in-house, from our bread, mustard and pickles to curing own free-range bacon.*

*Our public bar has retained its art-deco features, with 12 taps featuring craft beer, showcasing specialty brewing at its best, and trusty Carlton Draught. With a wine list focused on small interesting producers, there are pleasant surprises to be found if you are keen to try something a little different.*

*Our space lends itself to a variety of areas suitable for groups of any size and at anytime of the day, our warm and professional team will make you feel right at home.*

**Winner of Time Out Melbourne Pub of the Year 2017**

## FUNCTIONS & EVENTS PACK



Tel. +61 3 9347 4666  
91 Cardigan Street, Carlton VIC 3053

Facebook/Instagram - thelincolncarlton  
hello@hotellincoln.com.au  
hotellincoln.com.au



# FOOD

*Set menus are required for groups of 12 people or more.  
Please note these are sample menus and may change  
depending on availability of seasonal produce.*

*Our food is served sharing, family-style, with portions  
being divided between two to four people.*

*We can accommodate any dietary requirements,  
such as coeliac, vegan or vegetarians etc.  
Such sample menus can be provided on request.*

## *Set Menu Option 1: Full Lincoln \$70pp*

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Spanner crab, prawn crackers

Dr Marty's crumpets, smoked mackarel pate, cucumber, horseradish

Fried chicken, garlic, nam jim, coriander

Cured meats, local & imported

Blue eye, butternut, carrots, currants, pine nuts  
*side of broccolini, almond, chilli, lemon*

Salt bush lamb shoulder  
*sides of mash, roast pumpkin & cos hearts, fresh curd*

Sticky date pudding, butterscotch, vanilla ice cream

## *Set Menu Option 2: Half Lincoln \$50pp*

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Spanner crab, prawn crackers

Cheese & onion croquettes

Cured meats, local & imported

Salt bush lamb shoulder  
*sides of mash, roast pumpkin & cos hearts, fresh curd*

Sticky date pudding, butterscotch, vanilla ice cream

## *Option 3: Finger Food*

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Our finger food packages start at \$30pp, with items taken from our standard menu (plus some special off-menu items, such as housemade sausage rolls). We are flexible and can work within your budget. Please get in touch to discuss your requirements.



# DRINKS

We offer drinks on a consumption basis only, and can work with you to create a drinks offering for your function that is within your budget.

Guests can order and pay at the bar, or a bar tab can be set up at the beginning of your function with a specified limit. This can be increased if needed, as your function progresses.

Our tap beers and ciders change regularly and we have happy hour \$8 pints and \$15 jugs of selected beers and ciders before 6pm everyday.

The following is a sample of our drinks list and gives an idea of our price point. A current wine list can be provided on request.

## BUBBLES

NV Vallformosa Brut 'MVSA' Cava Penedès, Spain	10 / 50
NV Gosset Brut Excellence Aj, France	19 / 124

## WHITE WINE

2016 Artigiano Pinot Grigio Veneto, Italy	45
2016 Arfion Chardonnay Yarra Valley, VIC	65
2015 Mac Forbes R13 Riesling Strathbogie Ranges, VIC	72
2015 Entrefaux Crozes Hermitage Marsanne Rhone, France	95

## RED WINE

2015 Donoso Carmenere Valle del Maule, Chile	40
2016 Fairbank Syrah Sutton Grange, VIC	50
2015 Marion's Pinot Noir Tamar River, TAS	78
2010 Telmo Rodriguez Pago la Jara Tempranillo Toro, Spain	110

## COCKTAILS

Polish Apple Pie Żubrówka vodka, apple, bitters	11
Aperol Spritz Bubbles, Aperol	12
Espresso Martini Wyborowa vodka, coffee liqueur, espresso	18



# SPACES



*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.*



*Dining Room*



*The middle area is perfect for stand-up events and fits up to 80 guests.*

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

*Middle*



*The front bar is great for stand-up events. Fits up to 80 guests standing.*

*The front dining area is suitable for small groups, with easy access to the bar. Seats up to 24 guests.*

*Public Bar*





## GROUP BOOKING FORM

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

### RESERVATION DETAILS

Date: \_\_\_\_\_ Time: \_\_\_\_\_

Booking name: \_\_\_\_\_ No. of guests: \_\_\_\_\_

Occasion: \_\_\_\_\_

### CONTACT DETAILS

Contact person: \_\_\_\_\_

Company: \_\_\_\_\_

Landline: \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

### MENU SELECTION

*Option 1:* Full Lincoln

*Option 2:* Half Lincoln

*Option 3:* Finger food

N/A or custom menu

*Dietary requirements:* \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**NOTES:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### CREDIT CARD DETAILS (TO SECURE BOOKING)

Card number: \_\_\_\_\_

In name of: \_\_\_\_\_

Cardholder signature: \_\_\_\_\_ Expiry: \_\_\_\_\_ CVV: \_\_\_\_\_

### BOOKING TERMS AND CONDITIONS

Please confirm guest numbers, and dietary 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 credit card unless this occurs.

### PAYMENT

This credit card will be charged in the event the total bill outstanding is not settled on the date of reservation. Please note we will only accept one payment for the entire group – no split bills. We accept MasterCard, Visa, AMEX, EFTPOS and cash. Cheques are not accepted.

### RESTAURANT RIGHTS

We expect that all guests behave in an appropriate and respectful manner. We assume no responsibility for the loss or damage to any property belonging to the guest. No food or beverage is permitted into the premises unless prior permission has been obtained.

### I understand and agree to these terms and conditions.

Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

*Thank you and we look forward to welcoming you to The Lincoln.*

For further information, please call 03 9347 4666 or email [hello@hotellincoln.com.au](mailto:hello@hotellincoln.com.au).