



TIME OUT MELBOURNE'S PUB OF THE YEAR 2017

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.

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FUNCTIONS & EVENTS

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. Such sample menus can be provided on request.

OPTION 1: FULL LINCOLN \$70PP

Spanner crab, prawn cracker

Dr Marty's crumpet, smoked mackerel paté, cucumber, horseradish

Fried chicken, nam jin, garlic, coriander

Cured meats, local and imported

Blue eye, peas, broad beans, bacon, cos, potato emulsion
side of red cabbage slaw, apple, currants, pine nuts, mint

Salt bush slow roasted lamb shoulder
sides of mash, fennel & zucchini

Berry sorbet, meringue, fresh berries, Chantilly cream, mint

OPTION 2: HALF LINCOLN \$50PP

Spanner crab, prawn cracker

Cured meats, local & imported

Stracciatella, burnt onions, capers, parsley

Salt bush slow roasted lamb shoulder
sides of mash, fennel & zucchini

Banana cake, chocolate ganache, puffed rice, vanilla icecream

OPTION 3: FINGER FOOD

Our finger food packages start at \$20pp, 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 Aÿ, France	19/124

WHITE WINE

2016 Moorilla 'Praxis' Sauvignon Blanc Derwent Valley, TAS	50
2016 Marion's Chardonnay Tamar Valley, Tasmania	65
2016 Jamsheed Roussane Range Beechworth, VIC	80
2016 El Bandito 'Cortez' Chenin Blanc Swartland, South Africa	136

RED WINE

2015 Foster e Rocco Sangiovese Heathcote, VIC	45
2015 SC Pannell Syrah Adelaide Hills, SA	65
2015 Josh Cooper Pinot Noir Macedon Ranges, VIC	95
2015 Pierre Cotton Brouilly Gamay Beaujolais, France	106

COCKTAILS

Aperol Spritz Bubbles, Aperol, soda	12
Espresso Martini Wyborowa vodka, Kahlua, Galliano, espresso	18
Pimms Jug Pimms, fruit, lemonade, ginger ale (\$20 from 12-6pm)	35



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 by more than two people 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 more information, please call 9347 4666 or email hello@hotellincoln.com.au.