



Functions & Events

Voted 'Pub of the Year' by Time Out Melbourne for 2017, The Lincoln is a historic Carlton pub established in 1854.

Our kitchen is focused on using the highest quality regional, 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 art deco bar has 12 taps featuring a rotating list of Australian and New Zealand craft beers (and ol' mate Carlton Draught!), as well as a curated wine list showcasing small producers, including some of Australia's most progressive winemakers.

Our space is suitable for groups of up to 120 guests, whether for a sit-down meal or casual drinks event, and at anytime of the day, our friendly and professional team will make you and your guests feel right at home.

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Food

Set menus are required for groups of 12 people or more when dining in. A finger food option is available for casual standing functions.

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.

Stand-up Option (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.



Set Menu Option 1: Full Lincoln \$70pp

Spanner crab, prawn crackers

Dr Marty's crumpet, smoked salmon, fromage blanc, cucumber

Fried chicken, honey, soy, ginger, spring onion

Cured meats, local and imported

Sea bream, peas, bacon, cos, potato emulsion

Salt grass lamb shoulder, mash, fennel and zucchini

Red cabbage slaw apple, currants, pine nuts, mint, aged merlot

Frangipane, plums, creme anglaise, white chocolate

Set Menu Option 2: Half Lincoln \$50pp

Spanner crab, prawn crackers

Stracciatella, heirloom tomatoes, shallots, basil, olive

Cured meats, local and imported

Salt grass lamb shoulder, mash, fennel and zucchini

Frangipane, plums, creme anglaise, white chocolate

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.

Bubbles

NV Vallformosa Brut 'MVSA' Cava	<i>Penedès, Spain</i>	10/50
NV Gosset Brut Excellence	<i>Aÿ, France</i>	19/124

White Wine

2017 Guy Allion Sauvignon Blanc	<i>Loire Valley, France</i>	50
2017 Gentle Folk Chardonnay	<i>Adelaide Hills, SA</i>	68
2017 Momento Mori Give up the Ghost	<i>Heathcote, VIC</i>	100
2016 El Bandito 'Cortez' Chenin Blanc	<i>South Africa</i>	136

Red Wine

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

Cocktails

Aperol Spritz	<i>Bubbles, Aperol, soda</i>	12
Edie Highball	<i>St Germain Elderflower, Maidinii dry</i>	14
Espresso Martini	<i>Wyborowa vodka, Kahlua, Galliano, espresso</i>	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.

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



Front 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

- Stand-up Option (Finger Food)
- Set Menu Option 1: Full Lincoln \$70pp
- Set Menu Option 2: Half Lincoln \$50pp
- 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 +61 3 9347 4666 or email hello@hotellincoln.com.au.