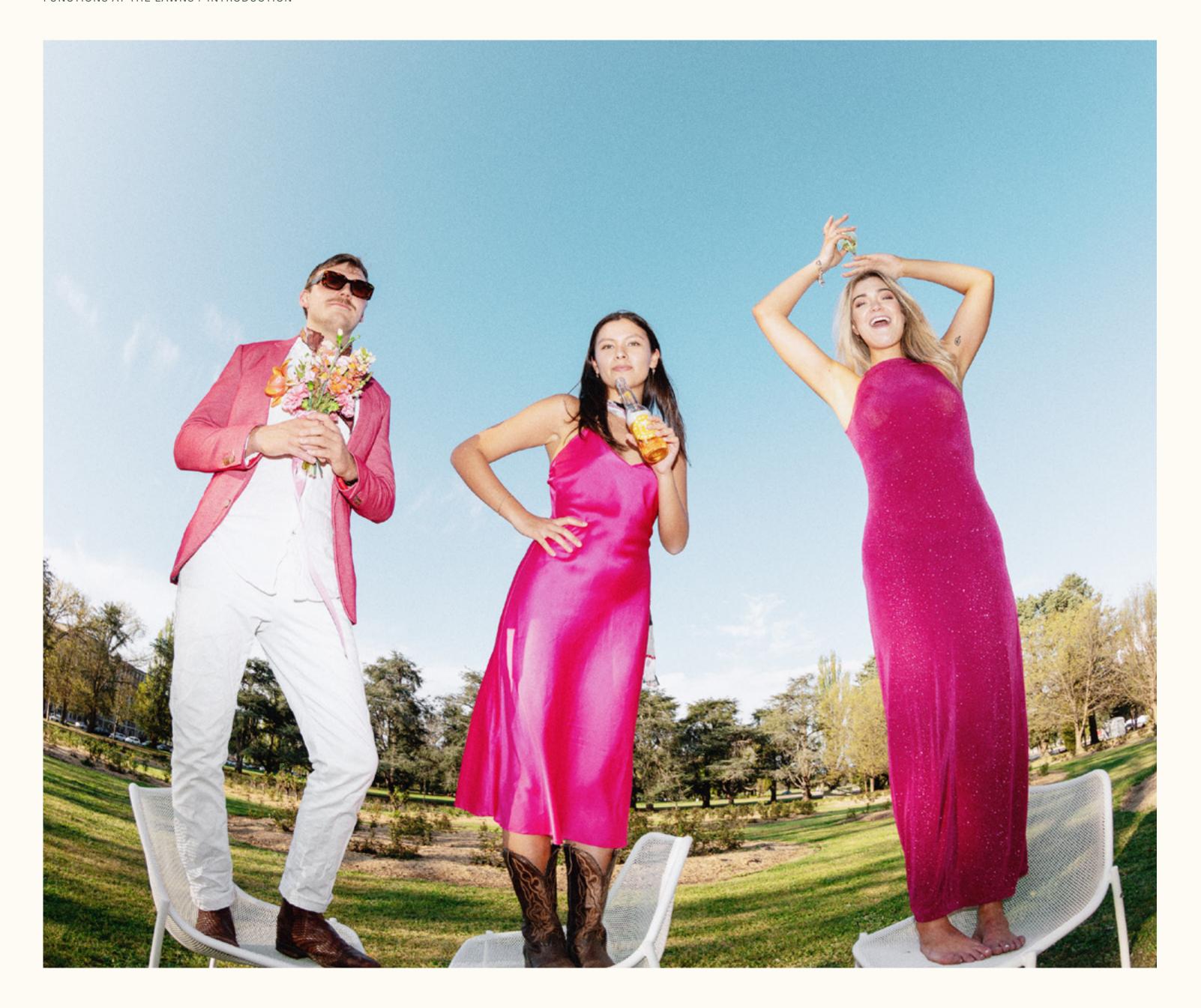
#### **FUNCTIONS AT**

## THE LAWNS NATIONAL TRIANGLE

KING GEORGE TERRACE, PARKES ACT

03 Introduction 04 Spaces 09 Food 16 Beverages 18 Terms & Conditions



# A canvas of possibilities.

#### One destination. No rules.

Welcome to The Lawns. Once home to The Lobby, this was where politicians whispered secrets, rumours were started, and some of the city's most iconic weddings unfolded. These grounds have seen it all. Now, they're ready for your version of celebration.

Set on the edge of the National Rose Gardens and just moments from the city, The Lawns is like an oasis in the heart of the National Triangle. It's lush, it's lively, and it doesn't do boring.

Whether you're planning a cocktail-fuelled party, a barefoot lawn wedding, or a feast under the stars, our precinct offers a mix of spaces to make it happen. from our striking, lantern-lit Dining Room to our open-air Terrace and sprawling lawns. Forget the formula. We do memorable, your way.

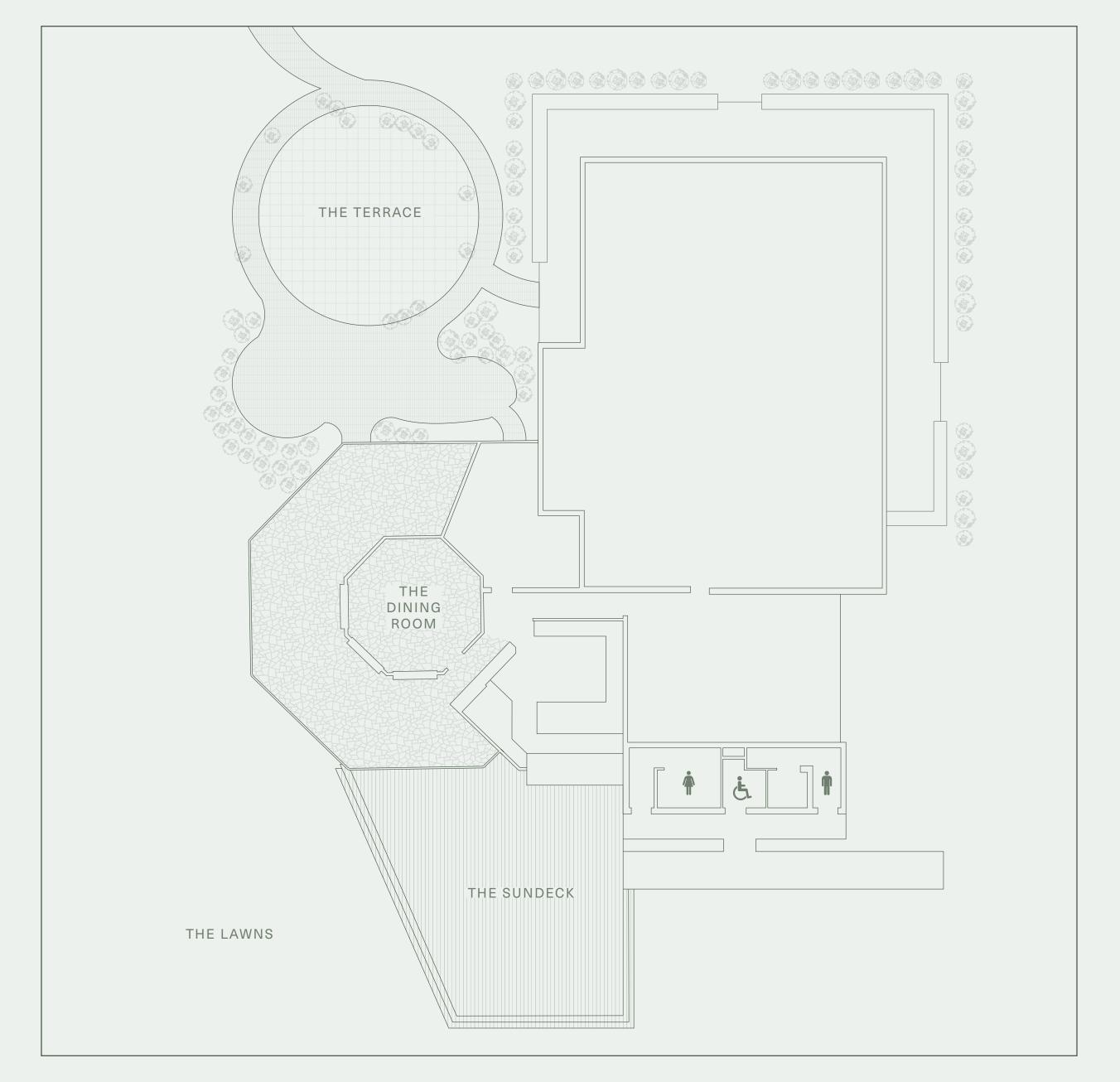
## Spaces at The Lawns.

## Choose your playground.

From intimate dinners to open-air celebrations, The Lawns is a precinct built for moments that matter—big, small, and everything in between. Whether you're chasing golden hour on the terrace, dancing barefoot on the grass, or settling in for a long lunch in our dining room, each space offers its own kind of magic.

## Need more room to play?

Talk to us about expanding your event into a sprawling precinct takeover.



PAGE 4

## The Dining Room

Polished but never stiff, lantern lit, and a central bar that sets the mood without stealing the show. The Dining Room blends easy charm with understated elegance. Open the windows to let the gardens (and a little chaos) spill in or pull the curtains and keep things intimate.

A few steps from The Terrace, it shifts easily from quiet drinks to full-blown affairs—indoors, outdoors, or somewhere in between.

## Capacity

Seated: 66

Cocktail: 100





## The Terrace

The sweet spot between laid-back and lively. Made for golden hour cocktails, exchanging of vows, or first dances under the glow of starlight. The Terrace effortlessly turns moments into memories. Add it to The Dining Room or let it stand on its own. Either way, the good times cue themselves.

Capacity

Seated: 70

Cocktail: 150

## The Sundeck

An open-air stage for your more spirited affairs. The Sundeck has hosted more than a few chapters of celebration—sunset memories, DJ-fuelled dance floors, long lunches that turn into longer (and louder) evenings. A little chill, a little wild. Just the way we like it.

Whether it's the opening act or the headline show, The Sundeck balances ease with just the right dose of party-ready energy. Shape it your way-seated, standing, or somewhere in between.

Capacity

Seated: 72

Cocktail: 80





## The Lawns

A true blank canvas. Open green space and the National Rose Gardens just beyond the edge. Roll out the picnic rugs, roll in the drinks cart, set up lawn games or a DJ under the trees. Whether it's a chilled garden party, the ultimate kids' soiree or a full-scale festival, this space is ready to play. If you can dream it, you can throw it here.

Let the gardens frame the scene while you set the pace, slow and civilised or delightfully unhinged. However you imagine it, there's room for the story to unfold – under the stars or under the sun.

#### Capacity

Mix of seated, picnic style and cocktail: 200

# Plates with Personality. Feasts to fuel stories.

## Seated | Cocktail | Grazing Little Lawns | Breakfast Grazing

From share-style spreads to bite-sized moments, our menus are designed for conversation, connection, and a little indulgence. Choose your style, pick your pace, and let the flavours do the talking.



## Seated

Designed to sit down, slow down, and enjoy a steady flow of generous dishes. Our seated feasting is seasonal, balanced, and built for sharing. With plates piled high and dishes made to pass around, this menu sets the tone for connection. From small groups to big milestones, it's approachable, thoughtful, and flexible enough to suit any occasion. Choose your course count, pick your pace, and let the conversation flow.

## Shared-style menu

4 snacks/smalls, 2 mains, 3 sides, 1 dessert

2 courses \$90pp
Olives, pickles, bread (sourdough – olive oil, balsamic)
3 snacks/smalls, 1 main, 2 sides

3 courses \$120pp
Olives, pickles, bread (sourdough – olive oil, balsamic)



## Cocktail

For the charmers, the grazers and the dance floor devotees. Our cocktail-style menu is made for movement—bold bites and cheeky canapés that drift through the crowd, drinks that rarely touch the table, and food best eaten mid-convo or mid-groove. Perfect for celebrations, roaming gatherings or events that blur the line between dinner and dance floor.

6 canapés / 3 varieties 1 hour	\$42pp
10 canapés / 5 varieties 2 hour	\$70pp
10 canapés / 5 varieties, 1 x substantial 3 hour	\$85pp
12 canapés / 6 varieties, 2 x substantial 3 hour+	\$110pp



## Grazing Style

Casual in theory—proof that fun and flavour don't need to shout. Made for sharing, pairing, and one-handed dancing. Perfect for group catch-ups, birthdays, or post-wedding recovery sessions where no one wants to make a big decision (except for: one more slice?).

\$50pp

Grazing boards, selection of Detroit-style pizzas, green salad, fries.

\*Minimum 40 people

Grazing boards, selection of Detroit-style pizzas, \$75pp house-made pasta, green salad, fries, tiramisu



## Little Lawns

Keep the small guests happy (and big appetites fed). Shared pizzas, crispy chips, and refreshing pitchers make for an easy, crowd-pleasing spread that keeps the kids fuelled and the grown-ups off kitchen duty. Perfect for birthdays or family celebrations where the littles take centre stage — fuss-free, familiar, and made to enjoy.

Need to keep the grown-ups fed too? Toss on a grazing board and keep the peace (and the party) going strong.

Shared pizzas, chips, jugs of juice and water \$25 per child

Don't forget the adults, add a grazing board serving for 20

+\$280

\*Minimum 20 children



## Grazing Breakfast

They say breakfast is the most important meal—here, it's also the most delicious. From post-wedding reflections to morning briefings (but with much better food), we set the spread, and the tone for the day. Think warm filled croissants, savoury frittata, seasonal fruits and just-sweet-enough pastries that line the table—accompanied by coffee, tea and juice to fuel whatever's next.

Need a little something stronger?
Add a mimosa or bloody mary. History has rarely been written on an empty stomach.

Available from 7:30am to 11am,
Monday to Sunday

Add Mimosas

Add bottomless Mimosas\*

\$40pp



<sup>\*3</sup> hour booking maximum applies

# Plates with Personality. Feasts to fuel stories.

## Add-ons

Minimum 40 people

<u>Canapés</u>		<u>Stations</u>		<u>Desserts</u>	
Generous canapé	\$16pp	Pizza station	\$12pp	Tiramisu tray Serves approx. 25 people	\$250
1 hour of canapés 3 pieces	\$26pp	Grazing station	\$14pp	Dessert pizzas	\$10pp
				Cakeage To cut and serve on individual plates or platters	\$5pp

# Raise a Glass. Drinks that keep the party flowing.

No spreadsheets, no stress—just the good stuff, free-flowing and fun. Whether you're toasting with bubbles or chasing Bloody Marys at breakfast, we'll keep your glass (and your guests) happy.



## Woohoo Beverage Package

Keep things easy. Avoid surprises (because no one wants a budget showdown mid-party). One set price per person, free-flowing drinks for a set time, and no need to track who ordered what. It's stress-free, party-first, and ideal for keeping the fun rolling without watching the clock—or the bar tab.

<u>Timings</u>		<u>Beverages</u>
2 hours	\$47pp	Frankie's Wine Package
3 hours	\$53pp	Sparkling Sauvignon Blanc Shiraz
4 hours	\$65pp	Rosé
5 hours	\$75pp	Beer
		Seasonal taps
		1 cider (bottle)

Non-alc
Soft drinks
1 non-alcoholic beer (bottle)
Sparkling Water

#### Add-ons

Welcome cocktail	\$20pp
Champagne on arrival	\$25pp
House spirits	\$26pp/per hour*
Bar cart available upon request.	Additional fees apply

<sup>\*3</sup> hour booking maximum applies

## The Fine Print.



FUNCTIONS PAGE 18

## The Fine Print.

We like to keep things simple, here's what you need to know before locking it in.

#### Indoor events: The Dining Room

- A \$1,000 deposit is required at the time of booking to secure the dining room. This deposit is non-refundable.
- Final guest numbers, dietary requirements and full payment are due seven (7) days before your event. Full payment is either the total cost of food and beverage, or the quoted minimum spend, whichever amount is higher.
- If your guest numbers increase on the day, the additional cost will be charged and payable on the day.
- Bar tabs are also payable on the day. The bar tab minimum will be set at the amount required to meet the minimum spend.

## Outdoor Events: The Sundeck, The Lawns and The Terrace

By booking an event in any of our outdoor spaces, you acknowledge that these are open-air venues. The weather is part of the charm—and the risk.

#### **Wet Weather Policy:**

 If your outdoor event cannot be accommodated indoors, you may cancel or reschedule (subject to availability) up to **seven days prior** to the event with no penalty.

#### **Deposits for Outdoor Spaces:**

- \$1,000 deposit required for exclusive hire of The Sundeck.
- \$1,000 deposit required for bookings exceeding
  50 guests on The Lawns.

#### **Outdoor Deposit Refunds:**

- Fully refundable if cancelled two months out.
- 50% refundable up to one month out.
- 100% refundable up to five days out due to inclement weather only (not change of mind).
- Final numbers and full payment for outdoor events are due five days prior. Full payment is either the total cost of food and beverage, or the quoted minimum spend, whichever amount is higher.
- If your guest numbers increase on the day, the additional cost will be charged and payable on the day.
- Bar tabs are also payable on the day. The bar tab minimum will be set at the amount required to meet the minimum spend.

## The Fine Print.

#### Minimum Spends

- Minimum spend requirements apply for all spaces. These vary depending on the time, date, and space hired.
- Minimum spends must be met regardless of your final guest numbers or actual food and beverage consumption.
- If your total spend falls short, the difference will still be charged.
- Please note, a 10% surcharge applies to food and beverage spend for Saturday and Sunday events.

#### Damages and Venue Use

- You're responsible for any damage to the venue, furniture, or equipment during your hire.
- Third-party suppliers (e.g. stylists, DJs, florists)
  must be approved in advance. We love
  collaboration, we just want to make sure it all runs
  smoothly.
- All decorations and external equipment must be removed promptly at the end of your event.
- Venue management has the right to end proceedings if entertainment or patron behaviour becomes unreasonable or disorderly, prioritising safety and consideration for neighbouring businesses and guests.

## **Event Timing**

- Your booking comes with a confirmed start and finish time. We recommend keeping an eye on the clock—if your event runs more than 20 minutes past the agreed finish time, a \$1,000 per hour overtime fee will apply. This charge is per hour or part thereof and covers staffing and venue operation costs.
- Bump out time for suppliers will be agreed on with your function coordinator and must be adhered to.

## THE LAVIS NATIONAL TRIANGLE

Let's make it official

hello@thelawnscbr.au