

THE
Laneway
Social

Functions & Events



Function Space

UPSTAIRS

Located on the first floor, our premier function space delivers an immediate "wow" factor. This character-driven room features a private bar and exclusive balcony, combining soft ambient lighting with heritage exposed brickwork to create a sophisticated backdrop for any occasion.

Premium Features:

- Full AV Suite: Data projector with pull-down screen PLUS a 50" TV screen for multi-display setups.
- Audio & Connectivity: In-house AUX audio, high-speed Wi-Fi, and wireless microphones for seamless speeches and presentations.
- Privacy: Dedicated private bathrooms and a fully serviced private bar.

Note on Accessibility: Please be advised that this character space is located on the first floor and is accessible via stairs only (no wheelchair or lift access).

DOWNSTAIRS

Downstairs Reserved Seating Located on the ground floor for easy access, our downstairs area offers the perfect semi-private setting for groups. This space puts you right next to the main bar and the action.

- Accessibility: Fully wheelchair accessible.
- Vibe: Social, vibrant, and open-plan.
- Setup: Flexible table configurations to suit your group size.

Note: This is an open-plan area; for fully private events, please see our First Floor Function Room.

Friday & Saturday from 4pm bookings over 25 persons must pay a \$200 deposit. The Deposit can be used towards food and beverage on the day. If 50% or more of the original booking number do not arrive, the deposit is forfeited.



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UPSTAIRS



DOWNSTAIRS



Function Room Hire & Terms

ROOM HIRE & MINIMUM SPEND

Booking Deposit: \$300

Minimum Spend (Sunday–Thursday):
\$700

Minimum Spend (Friday & Saturday):
\$2,000

Conferences between 9am - 5pm
Mon - Friday \$500 Minimum Spend.

The \$300 Deposit is payable at the
time of booking. The Deposit paid is
included in the minimum spend.

BOOKINGS & DEPOSIT

To confirm your booking, the \$300
deposit must be paid within 72
hours of the original booking date.

Tentative bookings will be held for
72 hours only and released if not
confirmed within that time.

Payment of the deposit implies full
acceptance of all Terms &
Conditions.

An invoice arrangement for
payment within 7 days after the
event may be approved at the time
of booking.





Function Room Hire & Terms

FUNCTION TIME

Functions run for a maximum of 5 hours, with the latest finish time at 12:30 am.

The balcony must be vacated by 12:00 am.

Events running longer than 5 hours require management approval and may incur a higher minimum spend.

MINIMUM SPEND

All functions must meet the minimum spend agreed upon at the time of booking and outlined in the booking form.

The minimum spend must be paid 14 days prior to the event. Failure to pay will result in the forfeiture of the booking slot.

CANCELLATIONS

All cancellations must be made directly to the Venue Manager or Function Manager by the individual who paid the deposit.

If a cancellation occurs less than three weeks prior to the event, the client will lose 50% of the total agreed-upon minimum spend.

If a cancellation occurs less than seven days prior to the event, the client will lose 75% of the total agreed-upon minimum spend and will also incur a charge for the full cost of all food and catering services.

If a cancellation occurs less than 48 hours prior to the event, the client will lose 100% of the total agreed-upon minimum spend, resulting in the forfeiture of the full minimum spend including all confirmed catering, beverages, and third-party hire services.

The Venue reserves the right to cancel an event at its sole discretion if it determines that the event may compromise the safety, security, reputation, or operations of the Venue, and in such instances, the Venue assumes no liability for any resulting losses or damages.

Function Room Hire & Terms

DECORATIONS

Approved Fixings: Decorations are welcome; however, Blu Tack is the only permitted adhesive for walls or floors. The use of tape, nails, or staples is strictly prohibited.

Prohibited Items: Confetti, glitter, and scattered decorations (such as rose petals or sequins) are not permitted inside the venue.

Cleaning Fee: Use of prohibited decorations will result in an automatic \$200 professional cleaning fee added to the final invoice.

Damage & Repairs: The client is liable for any damage caused by decorations. All repair costs required to restore the venue to its original state will be charged to the client.

UNDERAGE GUESTS & ID POLICY

Supervision: Minors must be accompanied by a parent or legal guardian at all times.

Alcohol: No alcohol will be served to or consumed by anyone under 18.

Identification: Staff may request valid photo ID at any time.

Compliance: Failure to provide ID or follow supervision rules may result in removal from the venue.

VENUE DAMAGE

The Host assumes full financial responsibility for any damage caused to the Venue's property, equipment, or fixtures during the event whether, accidental or intentional. This includes damage caused by guests, contractors, or third-party vendors. The cost of all necessary repairs or full replacements will be charged directly to the Host.

WEATHER CONTINGENCY

Relocation Efforts: In the event of inclement weather, The Lane Way Social will make every reasonable effort to relocate guests indoors; however, this is strictly subject to venue capacity and availability.

Outdoor Limitations: Access to and use of outdoor areas is not guaranteed during adverse weather conditions, and the Venue reserves the right to close these spaces for safety reasons.





Function Room Hire & Terms

FOOD & BEVERAGE ORDERS

Deadlines: Final guest numbers, menu selections, and full payment for food are required 7 days prior to the event.

Outside Food: No external food or beverages are permitted without prior approval. Celebration cakes are allowed by arrangement only.

Event Charges: Any additional food or drinks ordered during the event will be added to the final invoice.

PAYMENT METHODS

Options: Payments are accepted via EFT, credit card, or cash.

Surcharges: A surcharge may apply to all credit card transactions.

GUEST NUMBERS & FINAL CONFIRMATION

Confirmation: Final guest numbers must be confirmed at least 7 days prior to the event.

Billing: This confirmed number will be used for all catering, staffing, and invoicing. No reductions can be made after this deadline.

ENTERTAINMENT, MUSIC & NOISE

Approvals: All live music, DJs, or entertainment must be approved by management in advance.

Noise Compliance: Sound levels must comply with venue policies and local regulations.

Volume Control: The Lane Way Social reserves the right to control or lower sound levels at any time during the event.

Function Room Hire & Terms

RESPONSIBLE SERVICE OF ALCOHOL

Responsible Service of Alcohol (RSA) Standards: The Lane Way Social strictly adheres to RSA regulations.

Right of Refusal: We reserve the right to refuse entry or service to any individual who is intoxicated or non-compliant with venue policies.

Bar Close: Last drinks will be called 30 minutes prior to the scheduled event finish time.

SERVICE CHARGES & PRICING

Public Holidays: A 10% service surcharge applies to all events held on public holidays

Pricing: Minimum spend requirements and menu pricing are subject to change without notice.

ADDITIONAL INFORMATION

18th Birthdays: We accept 18th birthday bookings; however, professional security must be present for the duration of the event.

Organization & Cost: Security will be organized through the Venue at the Host's expense.

Atmosphere: The Lane Way Social is a family-friendly venue; we welcome guests of all ages and ask that the conduct of all attendees reflects this environment.

Enforcement: The Lane Way Social reserves the right to cancel an event immediately if any of these Terms & Conditions are breached.



Bar Service

Cash Bar

How it works: Guests purchase and pay for their own drinks individually at the bar throughout the event.

Payment: Paid directly by guests at the time of purchase.

Best for: Casual gatherings or events where you prefer not to host a centralized tab.

Bar Tab

How it works: Only pay for what you and your guests consume. You have the flexibility to customize your tab by selecting specific drinks from our list and setting your preferred dollar limit.

Payment: The final tab balance must be paid by the host at the end of the event via EFTPOS.

Best for: Traditional hosting where you want complete control over the beverage selection and total spend.

Subsidized Drinks

How it works: A fantastic middle ground where you share the cost with your guests. Your guests pay a reduced, fixed price per drink at the bar, and the remaining balance is charged to a master tab for the host.

Payment: The accumulated master tab balance must be paid by the host at the end of the event via EFTPOS.

Best for: Making drinks highly affordable for your guests while keeping your overall hosting budget manageable.



SPARKLING

	SML	BTL
Tarot Prosecco McLaren Vale, SA	12.5	50
Josef Chromy Distant South Tas Sparkling Tasmania	13.5	54
Hentley Farm Blanc De Noir Sparkling Barossa Valley, SA	16	65
Bird In Hand Sparkling South Australia	12.5	50
Piper-Heidsieck Cuvee Brut (Reims) Champagne, France		100

WHITE

	SML	LRG	BTL
Shaw & Smith Sauv Blanc Adelaide Hills, SA	13.5	20.5	54
Isabel Estate Sauvignon Blanc Marlborough, NZ	11	16.5	44
Cloudbreak Nouveau Sauvignon Blanc Adelaide Hills, SA	13	19.5	52
Tarot Pinot Grigio McLaren Vale, SA	10	15	40
The Lane Pinot Gris Adelaide Hills, SA			72
Rieslingfreak No. 34 Clare valley, SA			54
Pewsey Vale Eden Valley Riesling Eden Valley, SA	12.5	19	50
Chapel Hill Abacus Chardonnay McLaren Vale, SA	10.5	16	42
Sidewood Chardonnay Adelaide Hills, SA	18	27	72
Petaluma BCP Chardonnay Adelaide Hills, SA			54
Olivers Taranga Small Batch Fiano McLaren Vale, SA	12.5	19	50

ROSÉ

	SML	LRG	BTL
Golding The East End Rosé Adelaide Hills, SA	12	18	48
Turkey Flat Rosé Barossa Valley, SA	13.5	20.5	54

REDS

	SML	LRG	BTL
Acme Vineyards Pinot Noir Adelaide Hills, SA	16.5	25	66
Not Your Grandma's Red Chilled Grenache Mourvedre	12	18	48
Golding Estate Pinot Noir Adelaide Hills, SA	12.5	19	50
2024 Chapel Hill Vinedresser Tempranillo McLaren Vale, SA	11	16.5	44
Hentley Farm 'Villain & Vixen' Shiraz Barossa Valley, SA	13	19.5	52
Chapel Hill MV Cab Sauv 750ml McLaren Vale, SA	16	24	64
Henschke Keyneton Estate Euphonium Shiraz Cabernet Barossa Valley, SA			94
Penfolds St Henri Shiraz (2022) Multi Region, SA			185
Penfolds Bin 389 Cabernet Shiraz (2023) Multi Region, SA			155

COCKTAILS

Limoncello, Prosecco, Soda 17

DRAUGHT BEER

	750ML	375ML
Coopers Pale Ale	10.7	10.2
Coopers Mild Ale	9.8	12.4
Coopers Australian Lager	10.4	13.2
Coopers XPA	11.6	14.8
Sapporo	13	16.6
Hard Rated	13.6	17.4

Ask our team about our rotating beer selection

PACKAGED BEER

Hahn Super Dry	11
Stella Artois	10.5
Heineken Zero	7.5
Heaps Normal XPA	8.5
Freetime Pale Ale	10
Corona	10.5
James Boag's	10.5
Sidewood Pear Cider	11
Sidewood Apple Cider	11





Platters

FRIED

Social Platters (Serves 10)

Porcini & Truffle Arancini – \$35

With fennel seed aioli.

Chicken Parmigiana Spring Rolls (10) – \$40

With smoked tomato aioli.

Mozzarella Sticks (10) – \$30

With tomato relish and parmesan.

Crumbed Prawns (10) – \$45

With tartare dipping sauce.

Salt & Pepper Calamari – \$45

With 'Nduja mayo.

House Spiced Fried Chicken – \$45

With Roquefort cheese sauce and pickles.

DIPS/GRAZING

Guac & Chips (VGN) – \$25

House guacamole, fresh chilli, and coriander, served with corn chips.

Hummus & Crudités (VGN) – \$35

Creamy chickpea hummus with a selection of fresh vegetable sticks.

Salumi – \$55

Selection of three local salumis, house pickles, and quince, served with grilled bread.

Cheese & Salumi – \$85

The ultimate spread: three local salumis, three local cheeses, quince, fresh fruit, grilled bread, and crackers.

HOT

Platters (Serves 10)

Beef & Cheese Sliders (10) – \$72

Brioche bun, beef patty, cheese, and pickles.

Fried Chicken Sliders (10) – \$65

Brioche bun, fried chicken, iceberg lettuce, aioli, and pickles.

Grilled Mortadella Milk Buns (10) – \$70

With Davidson plum ketchup.

Grilled Chicken Skewers (10) – \$40

With Agrodolce.

Angus Beef Party Pies (20) – \$55

Served with tomato relish.

Skala Mini Sausage Rolls (20) – \$55

Served with tomato sauce.

Pizza Slab (24 pieces) – \$45

Your choice of Margherita or Pepperoni (VGNO).

COLD

Freshly Shucked Oysters (10) – \$45

Natural or Mignonette, served with fresh lemon

Port Lincoln Kingfish & Rye Crostini – \$50

With caperberry, crème fraîche, and dill.

Whipped Ricotta Tarts – \$40

With caramelized onion and fried lemon thyme.

Rare Roasted Wagyu Beef – \$45

On grilled sourdough with truffle aioli.



THE
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Sit Down Menu

2-Course Share-Style Menu | \$49 per person

To Start

Herbed Focaccia with Olive Oil and Balsamic

Entrée

Select 2 items for the table to share from the following:

Fresh Port Lincoln Oysters – Mignonette & native pepper.

Porcini & Black Truffle Arancini (v) – Fennel seed aioli.

Chilli Garlic Squid – Burnt Onion Aioli, Rocket and lemon.

Heirloom Baby Carrots – Goat's curd and hazelnut agrodolce sauce.

Grilled Wagyu Skewers – Confit garlic, kombu, and sesame.

Main

Select 2 items for the table to share from the following:

Pan-Seared Humpty Doo Barramundi – Grilled Romaine lettuce, salsa verde, and confit cherry tomatoes.

Roasted Porchetta – Salsa verde, sun-dried tomatoes, and rocket; served with a toasted French baguette.

Cauliflower Steak (v) – Baba ganoush, pomegranate, herbs, smoked feta, and sumac.

Fettuccine Ricci – Slow-cooked duck leg ragu, kale, parmesan, and pangrattato.

Half Chicken – Infused with fennel, rosemary, and garlic.

Included Sides: All mains are served with Laneway Market Salad and your choice of Paris Mash or Shoestring Fries.

Dessert

Add for \$14 per person:

Pistachio & White Chocolate Tiramisu

Flourless Dark Chocolate Brownie – Dulce de leche and mascarpone.



CONFERENCE FOOD & BEVERAGE OPTIONS



Conference DDP

No Room Hire Conferences
Includes Complimentary AV

Delegate Day Packages (DDP)

The most popular choice for event planners, providing a streamlined catering flow.

The Half-Day Delegate | \$47.00 PP

Hydration: Continuous Coffee & Tea (Half Day).

Morning Tea: 1x Sweet or Savory Platter Selection + Seasonal Fruit Platter.

Lunch: Mixed Sandwich & Wrap Platter + your choice of 2x "Hot Bite" selections.

Inclusions: No Room Hire fees and complimentary AV equipment.

The Full-Day Delegate | \$60.00 PP

Hydration: Continuous Coffee & Tea (Full Day).

Morning Tea: Mini Pastries & Seasonal Fruit Platter.

Lunch: Mixed Sandwich & Wrap Platter + your choice of 2x "Hot Bite" selections.

Afternoon Tea: Mini Dessert Platter or Pastries Platter.

Inclusions: No Room Hire fees and complimentary AV equipment.



Platters & Beverages

Morning & Afternoon Tea

Seasonal Fruit Platter: \$60 (Feeds 10) | \$90 (Feeds 20)

Mini Pastry Platter (Assorted Danishes): \$40 (Feeds 10) | \$80 (Feeds 20)

Mini Ham & Cheese Croissants: \$45 (Feeds 10) | \$80 (Feeds 20)

Mini Desserts Platter: \$40 (Feeds 10) | \$70 (Feeds 20)

Petit Muffins Platter: \$40 (Feeds 10) | \$70 (Feeds 20)

Mini Quiches: \$40 (Feeds 10) | \$70 (Feeds 20)

Cheese & Salumi Board: \$85



Lunch Platters

Mixed Sandwich or Wrap Platter: \$75 (Feeds 10) | \$130 (Feeds 20)

Salami, Mortadella & cheese with aioli

Prosciutto, stracciatella, rocket and balsamic

Carrot, beetroot, cucumber, alfalfa sprout and dijon aioli

Ham, cheese & tomato

Egg Salad

Chicken and pesto

Falafel and hummus

Beef Cheese Burger Sliders (10): \$72

Pizza Slab (Pepperoni or Margherita): \$45

Skala Mini Sausage Rolls (20): \$55

Angus Beef Party Pies (20): \$55

Chicken Parmesan Spring Rolls (10): \$40

Porcini & Truffle Arancini Balls (10): \$35





THE Laneway Social

Hydration

CONTINUOUS BEVERAGE STATIONS

Prices are Per Person (PP)

Half-Day Continuous Service | \$8.00 PP

Freshly brewed coffee and a selection of herbal teas
Assorted chilled juices and soft drink selection

Full-Day Continuous Service | \$12.00 PP

Freshly brewed coffee and a selection of herbal teas
Assorted chilled juices and soft drink selection

THE BARISTA EXPERIENCE

All-Day Specialty Coffee | \$15.00 PP

All-day access to a professional barista for specialty lattes,
cappuccinos, and flat whites

Milk Options Included: Full Cream, Skim, Almond, Oat and
Lactose-Free

CASH BAR

Guests purchase and pay for their own individual drinks over the bar
on the day.

BEVERAGES ON CONSUMPTION

All drinks consumed during the event are tracked and charged to a
master tab to be paid by the host at the conclusion of the event.