

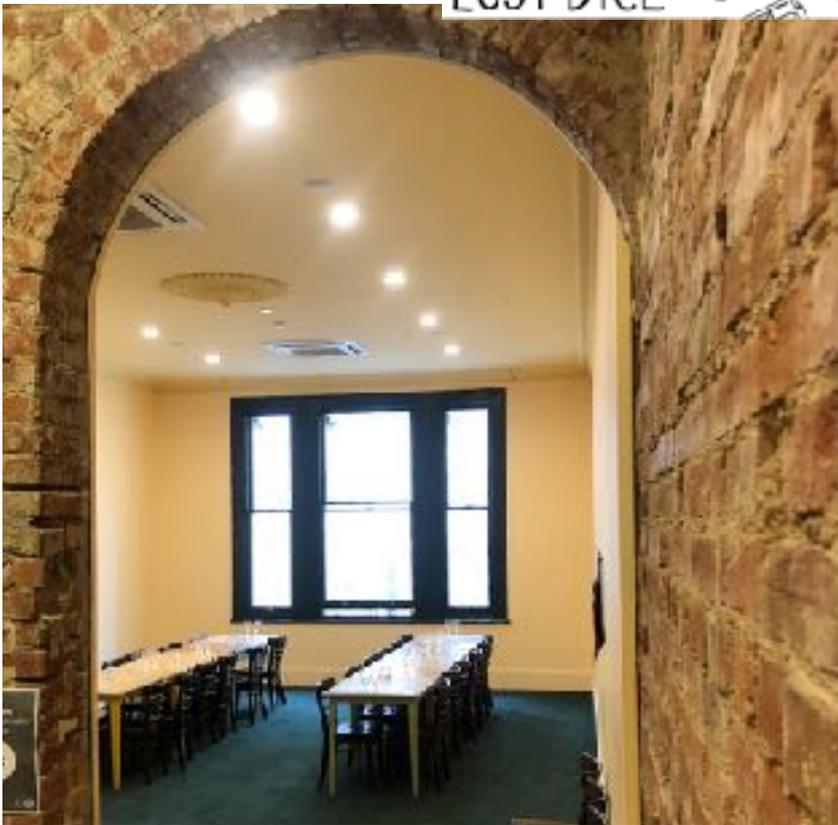
Functions At The Lost Dice

2023 Packages

111 King William Street, Adelaide, 5000
www.thelostdice.com Tel: 0425420784



LOST DICE



Thank you for giving us the opportunity to make your next event one of the best!

We have 4 spaces at The Lost Dice to suit most occasions, and of course, you can play games in all of them!

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How We Work

We are a board games restaurant and bar, and when booking an event at The Lost Dice we presume you will be playing games from our games library because this is what you love to do!

We charge \$8.50 per-person to reserve the space for your group and to allow your group access to our extensive games library.

We have a range of food and drinks packages you can enjoy as you play. We do offer our regular menu as well, dependant on minimum food and drink spend requirements; check your desired space for details.

A PA system is available for use if needed.

To book a room we have some requirements for both group sizes and minimum spends; for room-specific details please see [pages 4-7](#).

You can stick to our suggested packages, or contact us to design an event perfect for you and your group.

Alternatively, you may not want to play games 😞 and you can do this as well; please see our [Meetings and Corporate page](#).

Call us on 0425 420 784

We can also arrange for
Game Gurus!

Your own personal Game Guru To teach you games - \$50 per hour.

A Dungeon & Dragons Extravaganza is also available.

We can also accommodate team-building around board games.

Please ask us for details.

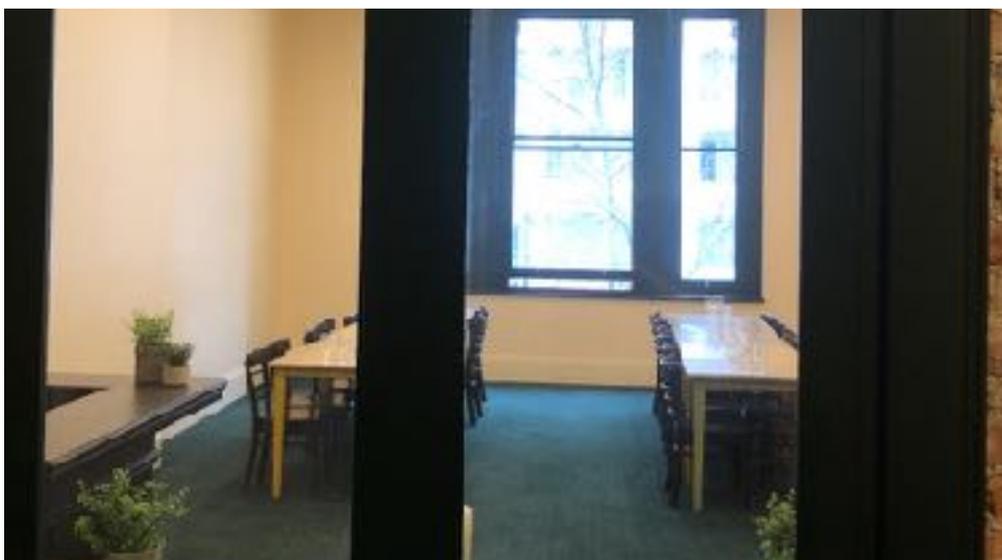
2ND FLOOR: THE THRONE ROOM

This room is designed for all types of function. It has capacity for 45 seated guests or 55 standing guests. It has its own toilets, air conditioning and an optional private bar.



Exclusive Booking Minimum Requirements:

- 20 guests or more paying the \$8.50 game play fee, and
- A minimum food and drink spend of \$20 per person (only required Friday to Sunday)



Throne Room

Second Floor



51 Stairs Up to
Throne Room
From ground floor

1ST FLOOR: DIGGORY'S ROOM

This room is popular for that more intimate function with a guest capacity of 30 (seated) to 40 (standing).



Exclusive Booking Minimum Requirements:

- ❑ 20 guests or more paying the \$8.50 game play fee, and
- ❑ A minimum food and drink spend of \$20 per person (only required Friday to Sunday)

Not available to book after 5pm
Fri-Sat.

Available for meetings or
conferences.



1ST FLOOR: BOOTHS

This room is perfect for meet-ups or get-togethers and has capacity for 45 seated guests.



Minimum Requirements to Book Exclusively:

- ☒ 20 guests or more paying the \$8.50 game play fee, and
- ☒ A minimum food and drink spend of \$20 per person (only required Friday to Sunday)

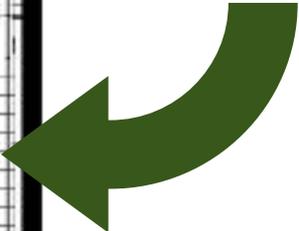
Not available to book after 5pm Fri-Sat.

Not suitable for meetings or standing guests.

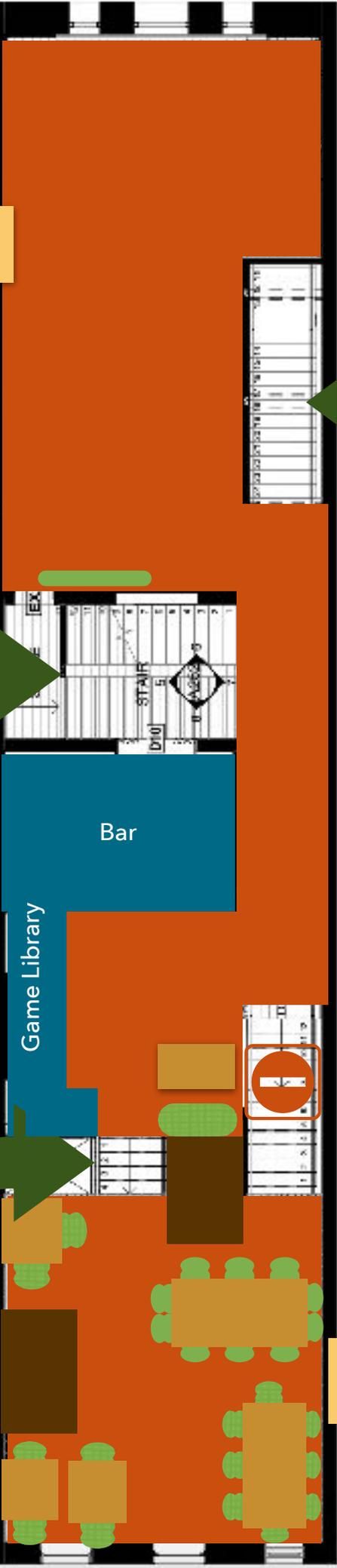


Booths

27 Stairs Up to first floor from ground floor



24 Stairs Up to Throne Room On 2nd floor



First Floor

Diggory's Room

GROUND FLOOR: SHOP

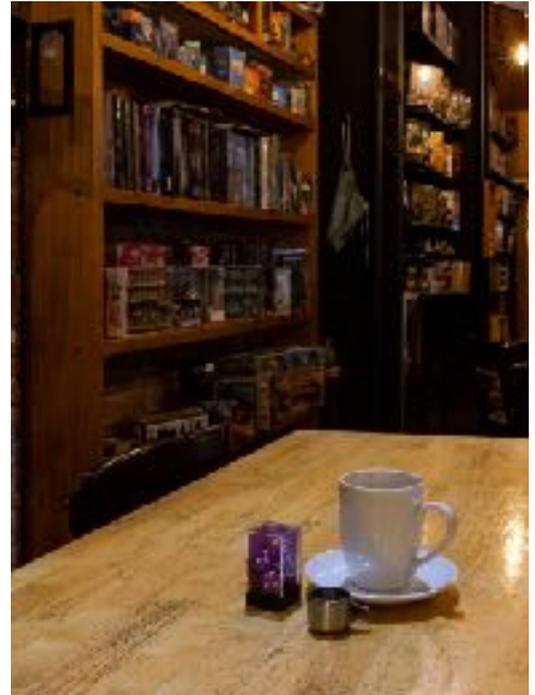
This room is designed for all types of function with a capacity of 40 seated or 55 standing guests. The space has its own private bar, bathrooms, and full disability access.

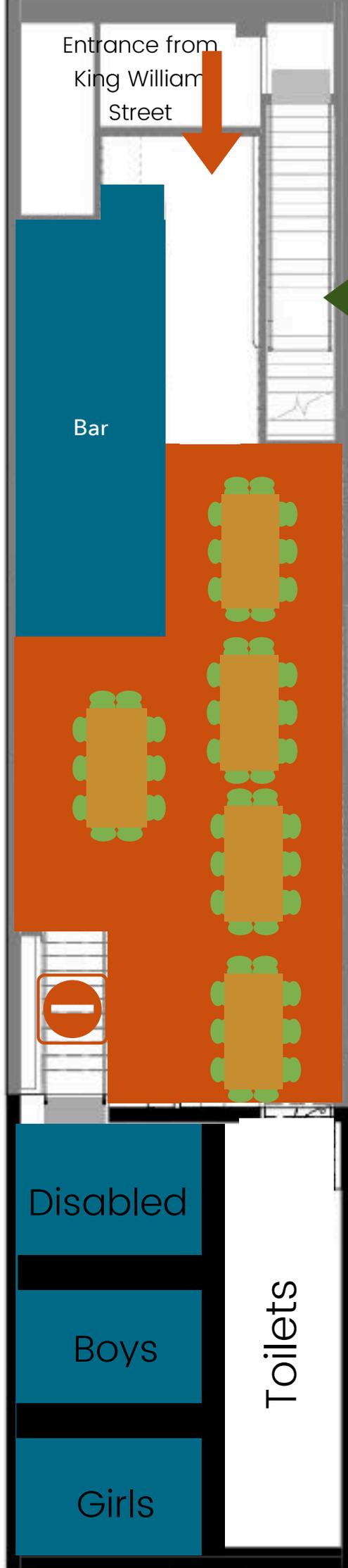


Exclusive Booking Minimum Requirements:

- 20 guests or more paying the \$8.50 game play fee, and
- A minimum food and drink spend of \$20 per person (only required Friday to Sunday)

Only available to book after 6pm.





Entrance from
King William
Street

27 Stairs Up to
first floor from
ground floor

Bar

Ground
Floor

Disabled

Boys

Girls

Toilets

BEVERAGES

All beverage packages are offered in conjunction with food.

On Consumption:

This option allows you to set a bar tab limit and choose which drinks will be made available to your guests. Guests are free to individually purchase drinks that are not included in your selection. You can sit back and relax knowing that we will stop serving once your limit has been reached. Once reached, guests can purchase drinks individually.

Micro & Local Drinks Packages

House Package

\$28 pp for 2 hours / \$38 pp for 3 hours
(+\$8 pp per additional pre-arranged hour)

Coopers: Pale & Light

Brew Boys: Gingerphobia, Crisp Ale, Pollen
Pincher

Prancing Pony: Stage Roadie Mid Strength,
Sunshine Ale

Canned Soft Drinks: Coca Cola, Lemonade,
Sunkist, Solo

House Wines: Sav Blanc, Shiraz, Rose,
Bubbles

Tea/Coffee

Players Package

\$38 pp for 2 hours / \$56 pp for 3 hours
(+\$10 pp per additional pre-arranged
hour)

As House Package:

+

All microbrews and ciders on our list

+

Wines of your choice from our list

+

All soft drinks on our list

Subsidised Guest Beverages - Not available

COCKTAIL FOOD

Classic Cocktail Foods \$14 pp

4 item Fixed Menu

Dukkah Squares (v) (df) (gf)

With Turkish bread, balsamic and olive oil

Chicken Satay Skewers (gf) (df)

With peanut lime chilli sauce

Party Pies

With sauces

Roast Veg Frittata (v) (df) (gf) (nf)

Seasonal roast vegetables, tomato relish and pickled onion

Grazing Menu

A light meal

7 Piece (5 options) \$30 pp

Feasting Menu

The name says it all!

10 Piece (7 options) \$40 pp

Choose options from the menu below
or let the Chefs choose and receive 5% discount

FISH

Panko Prawn (df)

Spencer Gulf prawns and spiced capsicum puree

Thai Style Fish Cake (gf) (df) (nf)

Served with radish salad and spicy dipping sauce

Smoked Salmon (nf)

Smoked salmon with goats curd, pea & quark smash,
garnished with chives and smoked paprika on toast

Cured Beetroot Ginger & Vodka Salmon (nf)

Griddle cake sour cream, wasabi, and quinoa caviar

(v) - Vegetarian
(v) - Vegan
(gf) - Gluten free
(gfoa) - Gluten
free options
available
(nf) - Nut free
(df) - Dairy free

VEGO

Vegetable Turkish (v) (nf)

Chargrill Turkish bread topped with basil, roast vegetables, and cheddar cheese

Feta & Spinach Tart (v) (nf)

Filled with feta and spinach, served with tomato jam

Cheese, Tomato & Onion Tart (v) (nf)

Caramelised onion, cherry tomato cheddar

Vegan Veg Frittata (vv) (df) (gf)

Capsicum, mushroom, spinach, rocket, red onion, garlic, cumin, basil, tofu, pine nuts, mustard, almond milk, soy sauce, black rice, flax, and tomato relish

Salt & Pepper Tofu (vv) (df) (gf)

Salt & pepper tofu cubes served with black bean sauce and shredded salad

Cauliflower Cheese Crisp (gf) (v)

House made gruyere cheese biscuit topped with cauliflower cream and chargrilled cauliflower

Imam Bayaldi (v)

Slow cooked eggplant with chermoula spices, currants, and tomato, wrapped in filo with cucumber dip

Dukkah Squares (vv) (df) (gf)

Turkish bread dipped in apple balsamic, olive oil, and dukkah spice mix

MEAT

Chorizo Goats Curd Pastry

Short crust filled chorizo and goats curd baked with quark, free range eggs, and cream

Mini Kangaroo Burger (nf)

Roo patty, spicy capsicum salsa, and cheddar cheese in a brioche bun

Pulled Pork Toppers (gf) (df) (nf)

Corn chips topped with free range pulled pork, spicy amarillo salsa, pickled red onion, and coriander

Chicken Meat Balls (gf) (nf)

Spicy free range chicken meatballs

Moroccan Chicken Skewers (gf) (df) (nf)

Chargrilled skewers of free range chicken, capsicum, and Spanish onion, marinated in harissa spice and lime dressing

Chicken Satay Skewers (gf) (df)

Chargrilled skewers of free range chicken with peanuts, lime, and chilli

Blackened Chicken Tostada (gf) (df)

Shredded free range chilli spice chicken, lime, corn salsa, and Mexican slaw on a crisp tostada

Mini Lamb Burger (nf)

A patty of lamb, fresh herbs and mustard in a brioche bun with tomato, lettuce, and beetroot relish

Lamb Pastry (df)

Yeast pastry bun stuffed with lamb, cabbage, pine nuts, pomegranate, and currants

Chermoula Lamb Filo (nf)

Feta, spinach and lamb cooked with chermoula spices with filo pastry

White Chicken (gf) (df)

Poached free range chicken with mayo, shredded vegetable omelet, and shallots

Mini Beef Burger (nf)

Patty of beef with slow cooked tomato jam, and cheddar cheese in a brioche bun

Mini Beef Burrito (nf)

Tortilla wrapped around spicy beef mojo, Mexican rice, cheese, lettuce, salsa, and guacamole

DESSERT

Chocolate Brandy Tart (v)

Dark chocolate cream and brandy topped with almond praline

Banana Cake (vv) (df)

Topped with hokey pokey and chocolate

Tart Citrus (v) (nf)

Tangy lemon curd in a sweet pastry tart, garnished with orange

Chocolate Tart (v)

Dark chocolate cream in a sweet tart garnished with almond praline

Portuguese Tarts (v) (nf)

Vanilla baked custard, cream, and cinnamon

Lemon Polenta Cake (gf) (v)

Coconut and lemon cakes with tangy lemon icing

Almond Flake Biscuits (gf) (v)

Crunchy on the outside, soft in the middle

Orange Syrup Cakes (gf) (v)

Beautifully moist cake flavoured with orange and topped with orange peel

SET PRICE MENU

ENTRÉE

Mushrooms & Polenta (v)(gf)(nf)

Mushrooms sautéed with garlic, red onion and herbs, served with goats curd parmesan crisps, soft cheesy polenta, finished with red wine jus

Roast Cherry Tomatoes (vv)(nf)(df)

Cherry tomatoes roasted with garlic, served on char-grilled olive oil sourdough topped with red onion confit and silken tofu basil cream

Salmon Mille-Feuille

Salmon fillet in layers of buttery puff pastry with sweet caramelised onion, roast capsicum, and pea purée served with white wine chive cream sauce

Twice Baked 3 Cheese Soufflé (v)

A gruyere, grana padano and cheddar cheese soufflé baked with ham, cream and chives

MAIN

Eggplant Tagine (vv)(gfoa)

North African eggplant curry slow-cooked in tomato and chermoula paste, topped with silken tofu, served with minted couscous

Master Stock Chicken (nf)(gf)

Free range chicken fillet poached in Chinese master stock, served with bok choy, chilli dip, ginger relish and steamed rice

Beef Cheeks (gf)(nf)

Slow cooked in red wine spiced with star anise and liquorice, served with celeriac mash and green beans

Beef Wellington (nf)

Roast beef fillet wrapped with streaky bacon, mushroom pâté and puff pastry, served on a rich red wine jus with green beans and roast potato

Teriyaki Salmon

Marinated and then grilled with teriyaki sauce served with stir-fry vegetables and steamed rice

DESSERT

Chocolate Pudding (vv)

Served with vanilla sauce

Banana Cake (v)

With caramelised apple, ice cream and spice syrup

Sticky Date Cake (v)

Served warm with butterscotch caramel sauce and vanilla ice cream

Warm Chocolate Tart (v)

Served with vanilla sauce

(v) - Vegetarian

(vv) - Vegan

(gf) - Gluten free

(gfoa) - Gluten

free options

available

(nf) - Nut free

CONFERENCES + MEETINGS

MENU

Ham & Cheese Croissant - \$8.50

Fruit Plater for 10 - \$30

Muffin - \$6

Chicken Poppers & Peanut Dipping Sauce for 10 - \$50 per platter

Dukkah for 10 - \$35 per platter

Pizza (Veg or Pepperoni, 8 slices) - \$18

Bacon & Egg Roll - \$12

Vegetarian Dips and Crisp Pitta Chips for 10 - \$35 per platter

Hot Chips with Assorted Sauces for 10 - \$24

Spicy Chicken Meatballs for 10 - \$40

Gourmet Ham Sandwich for 12 - \$55 per platter

Gourmet Salmon Sandwich for 12 - \$65 per plater

Steak & Onion For 12 - \$60 per platter

Gourmet Chicken Tikka Sandwich for 12 - \$55 per platter

Gourmet Cheese & Tomato Sandwich for 12 - \$50 per platter

Gourmet Roast Vegetable Sandwich for 12 - \$60 per platter

Cheese Board (2 Cheeses, Dried Fruit & Lavosh) for 10 - \$40

Portuguese Tarts for 10 - \$40 per platter

Mixed Cookie Platter for 10 - \$42 per platter

A range of Soft Drinks available

Tea and Coffee

We can also provide our other menus on request

COST

Throne Room - \$250 Room Hire

Diggory's Room - \$200 Room Hire

No Minimum Spend

Tuesday - Friday 12pm - 4:30pm

DISABILITY ACCESS

We have full disability access on the Ground Floor of our establishment. Our King William St entrance is wheelchair or mobility aid accessible and our Ground Floor has a disabled/accessible toilet.

On the accessible Ground Floor, you can play games, eat and drink, and host a function. We are also more than happy to move our classes to the Ground Floor if given notice upon booking.

As we are a heritage-listed building, we unfortunately only have access to the 1st and 2nd Floors via stairs. There are 27 stairs between the Ground Floor and 1st Floor, and a further 4 stairs to Diggory's Room or 24 stairs to the 2nd Floor.

Please don't hesitate to contact us if you have any questions or want to discuss our accessibility options.

TERMS AND CONDITIONS



- 1. **CATERING:** Functions at The Lost Dice may require a minimum charge on food and a minimum spend on beverages (depending on the room and day of the week, see pages 4 to 9).
- 2. **PRICING:** All prices are based on a standard 5 hour function (additional hours must be confirmed prior).
- 3. **ENTERTAINMENT:** If you require a DJ for your function The Lost Dice must be notified a month in advance (no smoke machines). The Lost Dice can also apply for a band but only a non amplified (no speakers) acoustic guitarist and singer (no drums, electric guitar etc).
- 4. **BOOKINGS:** To confirm a booking, a deposit must be paid and agreement to our terms and conditions obtained from this page.
- 5. **PUBLIC HOLIDAYS:** Public holiday functions incur a 20% surcharge on total final bill.
- 6. **FINAL NUMBERS & FUNCTION DETAILS:** To enable us to correctly cater for your function, final numbers and function details must be confirmed 5 days prior to the function.
- 7. **PAYMENT:** All accounts are to be settled in full, on, or before the function date. We accept payment by means of CASH, EFTPOS, VISA, MASTERCARD and AMEX. We can via prior arrangement, accept payment by company cheque or invoice. We do not accept personal cheques.
- 8. **SECURITY:** For birthdays under the age of 21, with a group of 30 or more guests, attract a security charge of \$60 per hour
- 9. **RESPONSIBILITY:** Organisers are financially responsible for any damage/ breakages sustained to The Lost Dice or any artwork or games in the venue by the organiser/ organiser's guests, invitees or other persons attending the function. The Lost Dice will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.
- 10. **CANCELLATION OF CONFIRMED BOOKING OR MOVE A CONFIRMED BOOKING: IN THE UNFORTUNATE EVENT THAT A CONFIRMED BOOKING IS CANCELLED, THE DEPOSIT IS NON REFUNDABLE.** It is possible to move your booking once confirmed up to 12 months from the original function date we will charge a rebooking fee of \$100.
- 11. **GOVERNMENT MANDATE: closure:** In the unfortunate event that South Australia needs to be put into lockdown or is heavily restricted due to Government regulations The Lost Dice is happy to hold your deposit for you to use on any private function up to 12 months from the original function date.
- 12. **CLEANING:** General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred (no candles, glitter or confetti).
- 13. **PERSONS UNDER 18 YEARS OF AGE / IDENTIFICATION:** Minors are welcome on the premises when in the company of a guardian adult. Minors are under no circumstances to attempt to purchase or consume alcohol whilst on the premises, and must vacate the premises by 11:00pm. Our staff will refuse to serve alcohol unless patrons are able to prove they are 18 years of age or above by producing suitable ID, e.g Proof of Age Card, Drivers Licence or Passport on request.
- 14. **OVERVIEW:** It is understood that the organiser will conduct the function in full compliance with The Lost Dice and Liquor Licensing Laws. The Management reserves the right to exclude or eject any persons from The Lost Dice without liability.

BOOKING DETAILS

EVENT NAME: _____ CONTACT PERSON: _____

POSTAL ADDRESS: _____ TELEPHONE: _____

EMAIL: _____

EVENT DATE: _____ ROOM/AREA PLEASE TICK: SHOP DIGGORY THRONE BOOTHS

NO. OF GUESTS: _____ SPECIAL CONDITIONS: _____

EVENT START TIME: _____ AM / PM

EVENT FINISH TIME: _____ AM / PM

BOOKING DETAILS

DEPOSIT DETAILS PLEASE TICK:

VISA MASTERCARD AMEX CASH

CARD NUMBER: _____ EXPIRY: _____ / _____ CCV: _____ NAME ON CARD: _____

DEPOSIT AMOUNT \$ _____

I, the organiser of this event, agree to all of the conditions outlined above in conditions 1 to 14
 The information that I have provided is correct. SIGNATURE: _____ DATE: _____