



JULY 2024



FUNCTIONS



FUNCTIONS AT PROHIBITION



The Prohibition Liquor Co. Tasting Room offers a unique gin venue located in the heart of the city. taste our small batch craft gin, produced at onsite distillery from our very own 900L copper still.

With a wealth of knowledge, we take our guests (and yours) through a journey of gin, as simple or in-depth as you desire. From a guided tasting flight, where you build your own G&T with garnishes and mixers provided, to a full Masterclass in gin history, production and serving, learning from the people who make the product an interactive and educational experience.

Our food is as exceptional as our gins: choose from rich antipasto boards created with local produce, SA cheese boards, house-made dips or gourmet toasties. For a more formal function, choose one of our canape options or a grazing table to wow your guests – the choice is yours.

NEXT DOOR



PROHIBITION DISTILLERY



FUNCTION SPACE



LICENCED VENUE CAPACITY

Next Door space: seated 30 pax / standing 55 pax

Rear Distillery space: seated 40 pax / standing 60 pax

Full Distillery space: seated 90 pax / standing 114 pax

Various seating configurations



FEATURES

AV facilities

TV / Projector / Microphone / Speaker

Sound system for music*

Flip charts

Whiteboard

*CONDITIONS APPLY



CATERING OPTIONS

Grazing platters

Pizza's, canapes and sliders

Pastries and sweet tasting board selection



FULL BAR FACILITIES

Gin experiences: gin tasting flights and masterclasses

Bar offers beer, wine, cocktails and Prohibition Gins

Selected drink menus and bar tab options available from 11am

MINIMUM SPEND APPLIES TO PRIVATE FUNCTIONS AND CONDITIONS APPLY.

TERMS & CONDITIONS



SECURITY DEPOSIT

Credit card details are required in order to secure a booking and all deposits paid are non-refundable.

CLEANING

Clients are responsible for any damages which occur during an event. Confetti and any other items which require extensive cleaning will incur additional fees.

DAMAGE

You are financially responsible for the cost of repairing any damage or breakage of property caused by guests.

DECORATIONS

Perishable items which are not collected within 2 days of the function will be disposed of. All other items will incur storage and/or disposal charges. Any helium balloons brought into the venue will need to be weighted. If any balloons are released to our high ceilings they will incur a \$200 fee for removal. Any hired electrical decorations will need a test and tag certificate to be used in our venue. No scatters or glitter.

CATERING/DIETARIES

All catering decisions/menu choices need to be made 2 weeks prior to the function with dietary requirements confirmed upon finalising guest numbers. Any dietary requirements which present on the day of the event will incur additional charges. Please note all catering and drink menus supplied may be subject to change.

COVID-19 RESTRICTIONS

In the unfortunate event Government-enforced COVID-19 restrictions prohibit your event from happening, we can hold your deposit for use on any private function up to 12 months from the original function date. Capacity numbers may vary dependent on advice and requirements of Government-mandated COVID-19 Safe Plans.

PAYMENT TERMS

An invoice may be arranged to be paid within 7 days of an event's conclusion. This must be discussed, agreed upon and confirmed in writing at time of initial booking.

TENTATIVE BOOKING

We hold tentative bookings for a maximum of 7 days.

FINAL NUMBERS

Final numbers and menu selections must be confirmed one week prior to the function. Charges are based on final agreed numbers.

CANCELLATIONS

All cancellations are to be made in writing or by email. If a booking is cancelled less than 4 weeks prior to the function, the credit card will be charged 50% of the total amount agreed upon. If a booking is cancelled less than 1 week prior to the function, the credit card will be charged 75% of the total amount agreed upon.

21ST BIRTHDAY FUNCTIONS AND PARTIES

An additional cleaning & security fee of \$500 will be charged. We will require a list of guest names along with confirmation of how many Minors (under 18yo) will be attending. A Responsible Adult cannot be intoxicated when supervising Minor/s. A Responsible Adult must ensure that no alcohol is consumed by or bought for the Minor while in their company. Any unruly behaviour or illicit drugs on the premises will result in the event being terminated. Wristbands for guest identification will be supplied and are required to be worn by all guests for the duration of the event. All guests 18+ will need to provide suitable ID, e.g Proof of Age Card, Driver's license or passport. Minimum spend plus cleaning & security fee need to be paid in full prior to the event.

BOOKING CONFIRMATION FORM

A booking confirmation form acknowledging these terms & conditions must be completed and emailed to us at gjn@prohibitionliquor.co prior to your event.

AS PER OUR VENUE LIQUOR LICENSING CONDITIONS

Live entertainment will be accepted case-by-case and must be pre-organised with the venue prior to the event. Music will need to be turned down after 10pm. Bar staff will call last drinks at 11.15pm. Guests to depart premises at 11.30pm.



DRINK PACKAGES



DRINK PACKAGES



GROUP TABLE BOOKINGS

Wednesdays – Sundays during opening hours

PRIVATE BOOKINGS

No venue charge

Minimum spends apply for private function bookings*

*Cleaning and security fee required for 21st birthdays & parties over 50 guests (approx \$500)

BAR TAB OPTIONS

Set bar tab

Drinks on consumption

Personalised reduced drinks menu

Original Prohibition G&T / beer / wine / cider / non-alcoholic drinks

Drink tokens for guests

FLIGHT ONLY PACKAGE

\$27PP

Choice of 1x Prohibition Gin flight (3x20mL pours)

OR 2x Prohibition G&T / wine / beer per person

Available for functions with a maximum of 40 guests



FOOD PACKAGES



FOOD PACKAGES



AMAZING GRAZING PLATTERS (GF OPTIONS)

FROM \$15PP

Antipasto selection, charcuterie, cheese, fruit, dips, breads, nuts & olives

PIZZA & SLIDERS PACKAGE (GF OPTIONS)

\$34PP

Selection of gourmet pizzas and sliders

PIZZA & CANAPES PACKAGE (GF OPTIONS)

\$34PP

Selection of gourmet pizzas and canapes

JUST PIZZA

\$22PP

MARGHERITA PIZZA

Tomato base, bocconcini, cherry tomatoes, pesto

MEAT PIZZA

Ham, sopressa, jamon

ITALIAN PIZZA

Sopressa, mozzarella, capsicum, kalamata olives

QUATTRO FORMAGGI PIZZA

Mozzarella, blue cheese, parmesan, bocconcini

VEGETARIAN PIZZA

Baby spinach, mushroom, capsicum, zucchini

WE CAN CATER TO ALL DIETARY/ALLERGY REQUIREMENTS

FOOD PACKAGES CONT.



JUST SLIDERS

CHEESEBURGER SLIDER	\$8 EA
House-made beef patty, cheddar, gherkins, tomato sauce, american mustard	
CHICKEN CHIPOTLE SLIDER	\$8 EA
Corn salsa, chipotle mayo, pickled onion	
SHROOMY HALOUMI SLIDER	\$8 EA
Haloumi, mushroom, pesto, hummus, spinach	

CANAPES

HALOUMI SKEWERS	\$4.5 EA
Haloumi cubes, roasted capsicum, herb oil	
CROSTINIS	\$3.5 EA
Blackberry, goats curd, mint, honey Confit tomato, garlic, chive oil Jamon, whipped feta, beetroot relish, toasted walnuts	
PIZZA	\$22 EA
As per menu	
LAMB MEATBALLS	\$4.5 EA
Lamb meatballs with swedish cream sauce	

WE CAN CATER TO ALL DIETARY/ALLERGY REQUIREMENTS.
MINIMUM AND MAXIMUM QUANTITY CONDITIONS APPLY.

FOOD PACKAGES CONT.



DESSERT OPTIONS

SELECTION OF SWEET TREATS

Muffins, brownies, raw sugar-free slices, donuts, tarts, danishes

FROM \$6.5 EA

SHARED PLATTER

Bite size sweet treats (as above) served on a platter to share

FROM \$10PP

WE CAN CATER TO ALL DIETARY/ALLERGY REQUIREMENTS



PROHIBITION DISTILLERY

22 GILBERT STREET,
ADELAIDE SA 5000

OPENING HOURS

WED-SAT 11.30AM - 10PM
SUN 11.30AM - 7PM
CLOSED PUBLIC HOLIDAYS

CONTACT

08 8155 6007
GIN@PROHIBITIONLIQUOR.CO
PROHIBITIONLIQUOR.CO

