



FUNCTIONS 2022





FUNCTIONS AT PROHIBITION

THE PROHIBITION LIQUOR CO. TASTING ROOM IS A UNIQUE GIN EXPERIENCE LOCATED IN THE HEART OF THE CITY. TASTE LOCALLY MADE CRAFT SPIRITS, FROM OUR VERY OWN PROHIBITION GIN, PRODUCED, BOTTLED AND DISTRIBUTED ONSITE, TO THE BEST SA AND AUSTRALIA HAS TO OFFER.

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 CURATED GARNISHES AND MIXERS PROVIDED, TO A FULL MASTERCLASS IN GIN HISTORY, PRODUCTION AND SERVING. LEARNING FROM OUR TEAM IS AN INTERACTIVE AND EDUCATIONAL EXPERIENCE.

OUR FOOD IS AS EXCEPTIONAL AS OUR GINS: CHOOSE FROM RICH ANTIPASTO PLATTERS CREATED WITH LOCAL PRODUCE, SA CHEESE BOARDS, HOUSE-MADE DIPS OR GOURMET TOASTIES. FOR A MORE FORMAL FUNCTION, CHOOSE FROM OUR RANGE OF SLIDERS, GOURMET PIZZAS OR GRAZING PLATTERS TO WOW YOUR GUESTS.

FUNCTION SPACE



LICENCED VENUE CAPACITY

Full venue: 120 people

Tasting room (front area): 60 people

Distillery (back area): 60 people

Smaller function spaces available

*Capacities pending COVID-19 restrictions



FEATURES

Optional seating & tables if required

AV facilities

Projector / Microphone / Speaker

Sound system for music



FULL BAR FACILITIES

Gin experiences: gin tasting flights and masterclasses

Bar offers beer, wine, cocktails and Prohibition Gins

Drinks by consumption on tab



CATERING OPTIONS

Grazing platters

Gourmet pizza, toasties & sliders

Dessert board selection

Finger food packages

***MINIMUM SPEND APPLIES TO PRIVATE FUNCTIONS**

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.
- Helium Balloons – Any helium balloons brought into the venue will need to be weighted. If any balloons are to be released to our high ceilings they will incur a \$200 fee for removal.
- Electrical – Any hired electrical decorations will need a test and tag certificate to be used in our venue.

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 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.

18TH - 21ST BIRTHDAY FUNCTIONS

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. 18th birthday functions require a responsible parent/guardian to be present onsite for the entire event to take responsibility for guests. 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 gin@prohibitionliquor.co prior to your event.

AS PER OUR VENUE LIQUOR LICENSING CONDITIONS:

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

Anytime on Thursdays - Saturdays during open hours

PRIVATE BOOKINGS

No venue charge

Minimum spends apply for private function bookings

*Cleaning and security fee required for 18th - 21st birthdays & parties over 50 guests (approx \$500)

BAR TAB OPTIONS

Set bar tab

Drinks on consumption

Personalised reduced drinks menu

Original PLC gin & tonic, beer, wine, cider & non-alcoholic drinks

FLIGHT ONLY PACKAGE

\$27PP

Choice of 1x PLC Gin flight (3x20mL pours) OR 2x PLC G&T / wine / beer per person

FLIGHT & COCKTAIL PACKAGE

\$44PP

Choice of 1x PLC Gin flight (3x20mL pours) OR 2x glasses of wine/beer

1x cocktail of their choice from the menu



FOOD PACKAGES





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We can cater to all dietary/allergy requirements

AMAZING GRAZING PLATTERS (GF OPTIONS)

FROM \$10pp

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

PIZZA & SLIDERS PACKAGE (GF OPTIONS)

\$24pp

Selection of gourmet pizzas and sliders

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

CHEESEBURGER SLIDER

House-made beef patty, cheddar, gherkins, tomato sauce & american mustard

ROAST PORK SLIDER

Roast pork belly, pickled slaw & kewpie mayo

SHROOMY HALOUMI SLIDER

Haloumi, mushroom, pesto, hummus & spinach



FOOD PACKAGES CONT.

GOURMET TOASTIES (GF OPTIONS)

\$12

THANKSGIVING

Smoked turkey leg, Onkaparinga triple cream brie, cranberry sauce, rocket

THE VEGO

Thyme & garlic fried mushrooms, mozzarella, pecorino, rocket, garlic butter

THE VEGAN

Roast eggplant, roast capsicum, rocket, olive tapenade

THE REUBEN

Pastrami, jarlsberg, house made sauerkraut, mustard

DESSERT OPTIONS

SELECTION OF SWEET TREATS

FROM \$5EA

Muffins, brownies, raw sugar-free slices, butterbings, tarts & danishes

***FINGER FOOD PACKAGES AVAILABLE ON REQUEST**



PLC TASTING ROOM

22 GILBERT STREET
ADELAIDE SA 5000

OPENING HOURS

WED - SAT 11:30AM - 10PM
SUN 11:30AM - 7PM
CLOSED PUBLIC HOLIDAYS

08 8155 6007

gin@prohibitionliquor.co

prohibitionliquor.co

LICENSE NO. 57613367