

---

THE LOCKLEYS

---



# FUNCTION PACK



---

THE LOCKLEYS

---

# WELCOME

Thank you for choosing the Lockleys Hotel as a possible venue to host your special event!

We pride ourselves in being one of the best hotels in the western suburbs and have recently undergone a multimillion-dollar renovation to make us bigger and better.

While the far side of the Hotel is still undergoing renovations, we still have a range of areas to suit all your needs!

Full bar and catering facilities are available in all areas, which is overseen by our Manager Toula and our head executive Chef Kahn and their teams.

With our outstanding facilities and exceptional service from our team, you and your guests are assured of an event to remember.

With compliments:

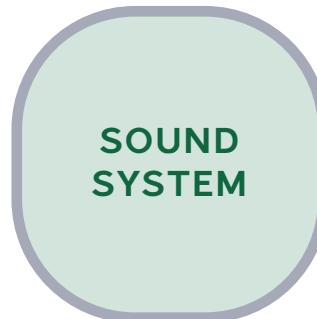
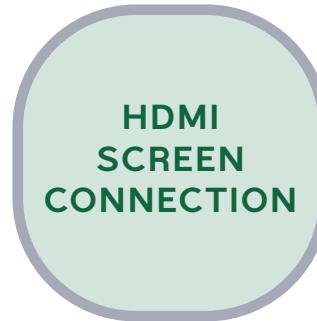
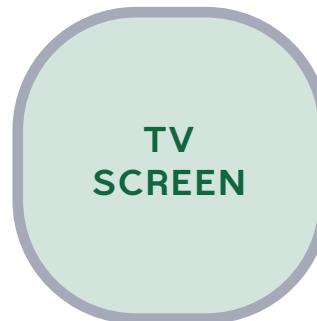
A dedicated team that will be with you in the planning of the event to make sure that all your needs are met.

Complimentary room set up, including personalized food menus.

Private area for pre-dinner drinks and canapes (pending availability)

Free car parking

## ROOM FEATURES



---

THE **LOCKLEYS**

---



## FUNCTION ROOM



Seated: 50 Guests | Cocktail: 80 Guests



Large Projector Screen



Private Bar



Private Beer Garden



Sound System

The Function Room is the ultimate space for any function.

Providing a large projector screen, capable of playing any personal or commercial content. A private bar is also provided, allowing for personalised drinks lists to cater the host's needs.

The standout for this space is it's very own private beer garden space. Providing the perfect mix of indoor/outdoor vibes.

From weddings, to wake's, to sporting watch parties, the Function Room is the ultimate experience for your special event!

---

THE **LOCKLEYS**

---



## BUSINESS POD

 Seated: 14 Guests

 TV Screen

 Sound System

 Corporate Ambience

Our Business Pod offers versatility and elegance, and is the ideal environment for creativity.

Whether you're looking for a professional setting for your team, or a private room to host an intimate event, or a welcoming atmosphere to connect with clients, we've got you covered.

With our modern amenities and central location, we can tailor to support your needs.

This room comes equipped with complimentary note pads and pens for each person.

---

THE **LOCKLEYS**

---



## THE NOOK



Seated: 36 Guests | Cocktail: 60 Guests



TV Screen



Sound System



Private Curtain Setup

Situated on the far end of the Restaurant, The Nook is an ideal spot for larger family gatherings, afternoon cocktails or private dinners.

The Nook is located directly next to the Bistro Bar, provided with its own TV screen and sound system that can be suited to your needs.

If you're after a private area, The Nook's curtain can be pulled across to offer your group its own personal space.

---

THE LOCKLEYS

---



## THE LOUNGE

- Seated: 60+ Guests | Cocktail: 80-150 Guests
- TV Screen
- Sound System
- Isolated room setup
- Private bar space

Our biggest space available! The Lounge is an ideal spot for large groups, or events requiring a little more moving-around space.

Providing a TV screen, sound system with optional microphone accessibility, and it's very own bar space.

This room can be tailored to your needs, with custom floor layouts at your disposal. This space can also become isolated, with a pull-over wall providing privacy and blocking out additional noise.



## THE FIREPLACE



Seated: 40 Guests | Cocktail: 80 Guests



TV Screen



Sound System



Isolated room setup



Fire Pit Option

Located next to a cozy fire pit, this space offers the most flexibility and isolation out of all areas.

Providing its own TV with the ability to play any personal footage of your choice, a sound system for background music, and access to its own private bar area.

This room is ideal for custom floor layouts with the flexibility to provide high tables, low long tables, low small tables, and 2 booths. An isolation wall can also be pulled across to provide privacy.

---

THE LOCKLEYS

---



## GARDEN BAR



Seated: 100+ Guests | Cocktail: 120-150 Guests



Big Screen TV



Sound System



Bar Area



Full Room or Partial Room

This beautiful open space is great for a lazy weekend afternoon, or an after-work catch up with mates.

Equipped with it's own bar, with the whole area overlooking our giant super screen, our Garden Bar is the perfect space for watching the biggest sporting events with friends!

This space can either be booked out entirely, or a partial-space can be organised to based on your guest quantity.

---

THE LOCKLEYS

---

# ROOM VARIATIONS & CHARGES

\*subject to availability. minimum numbers apply.\*

## BUSINESS POD

ROOM HIRE | 200

Board Room or Private Dining

## THE NOOK

ROOM HIRE | 200

Private Dining, Set Menus Only

## THE LOUNGE

ROOM HIRE | 400

Minimum Spend | 2500

## THE FIREPLACE

ROOM HIRE | 400

Minimum Spend | 2500

## LOUNGE + FIREPLACE

ROOM HIRE | 750

Minimum Spend 4500

## FUNCTION ROOM

ROOM HIRE | 500

Minimum Spend | 3000

## GARDEN BAR

ROOM HIRE | 750

Minimum Spend Sun-Thurs | 3000

Minimum Spend Fri-Sat | 5000

Minimum Spend Long Weekends | 6000

Minimum Spend Public Holidays | 6000

## HALF GARDEN BAR

ROOM HIRE | 350

Minimum Spend | 2000

## GARDEN BAR + LOUNGE

ROOM HIRE | 1000

Minimum Spend | 7500

## GARDEN BAR + LOUNGE + FIREPLACE

ROOM HIRE | 1500

Minimum Spend | 15000

\*public holiday charges apply to all areas\*

THE LOCKLEYS

# BEVERAGE MENU

\*pricing per person\*

all beverage packages come with standard tap beer and soft drinks

barista made coffee can be added  
spirits can be offered on consumption  
full wine list available upon request

## OPTION ONE

4 HOURS | 45pp

5 HOURS | 55pp

### CHOICE OF:

Angus Brut Cuvee

Oxford Landing Sauvignon Blanc

Oxford Landing Shiraz

## OPTION TWO

4 HOURS | 55pp

5 HOURS | 65pp

### CHOICE OF:

The Lane 'Lois' Blanc de Blancs

Longview The Whippet Sauvignon Blanc

Wirra Wirra 'Mrs Wrigley' Grenache Rosé

Dead Man Walking Riesling

First Drop Mothers Milk Shiraz

## OPTION THREE

4 HOURS | 65pp

5 HOURS | 75pp

### CHOICE OF:

Jansz Pipers River

Shaw and Smith Sauvignon Blanc

Turkey Flat Rosé

Jim Barry Watervale Riesling

Ministry of Clouds Shiraz

Ministry of Clouds Tempranillo Grenache

\*bar tabs are also available\*

select from our range of beverages to offer your guests

set a limit, and all is charged on consumption

THE LOCKLEYS

# FUNCTION MENU

## FINGER SANDWICH (30)

EGG SALAD | 60  
CUCUMBER & CREAM CHEESE | 50  
SMOKED HAM HOCK WITH SEEDED MUSTARD | 70  
CHICKEN WITH HERB MAYONNAISE | 65  
SMOKED SALMON WITH DILL CREAM CHEESE | 85

## CANAPES

\*20 pieces per platter\*

YELLOWFIN TUNA TATAKI, GREEN ONION PONZU, FURIKAKE (GFO) | 100  
STEAK TARTARE, BRIQ PASTRY, HORSERADISH CREAM | 90  
SMOKED SALMON CRUMPETS, CAPERS, CUCUMBER, RED ONION, DILL CULTURED CREAM | 110  
POTATO & LEEK FRITTATA (GF, VEG) | 85  
ASPARAGUS & GOAT CHEESE TARTS | 110  
ROASTED PORK BELLY & PETITE VIETNAMESE SALAD (GFO) | 95  
KING PRAWN TOAST, SALMON ROE | 80

## PREMIUM CANAPES

\*deposit must be paid before below is ordered\*

CAVIAR 10g, 30g, 50g & 100g TINS SERVED ON ICE WITH CREME FRAICHE, BLINIS, BOILED EGG & MOTHER OF PEARL SPOONS (ORDERED AND PAID 1 WEEK IN ADVANCE) | POA

LOBSTER ROLLS (15), BUTTER POACHED CRAYFISH, PARSLEY, SHALLOT, KEWPIE & Brioche BUN (48hrs NOTICE) | POA

SELECTION OF (24) VALRHONA CHOCOLATE PETITE FOURS (48hrs NOTICE) | POA

## SWEET CANAPES

FRESH FRUIT PLATTER WITH SEASONAL FRUITS | POA

PETITE LEMON CURD TARTS | 120

CHOCOLATE BROWNIE SQUARES | 90

SCONES WITH PURE CREAM & STRAWBERRY JAM | 80

GELATI CUPS - MIXED SELECTION OF GELISTA GELATI TUBS (GFO, VGO) | 100

BANANA BREAD WITH CREAM CHEESE FROSTING | 85

LAMINGTON SPONGE CAKE WITH STRAWBERRY JAM & CREAM | 90

## SUBSTANTIAL PLATTERS

HOUSE MADE DIPS (3) WITH SELECTION OF GRILLED BREADS (V, VEG) | 90

FRIES WITH TOMATO SAUCE (V, VG) | 60

WEDGES WITH SOUR CREAM & SWEET CHILLI (V, VG) | 65

\*20 pieces per platter\*

SOUTHERN FRIED CHICKEN SLIDER WITH KEWPIE MAYONNAISE AND LETTUCE | 130

CHEESEBURGER SLIDER WITH BEEF MINCE, CHEESE, PICKLE, ONION, TOMATO SAUCE, MUSTARD | 100

MINI VEGAN KATSU SANDOS | 105

VILLIS MINI SAUSAGE ROLLS & PARTY PIES | 85

COXHINA - BRAZILIAN STYLE JALAPENO, CHIPOTLE & CHEESE CROQUETTES, PIMENTA DE CASEIRA | 70

VEGAN EMPANADAS WITH ROMESCO (V, VG) | 90

CHICKEN OR BEEF SATAY SKEWERS WITH SATAY DIPPING SAUCE | 85

\*30 pieces per platter\*

MINI HOT DOGS WITH CHEESE, AMERICAN MUSTARD & TOMATO SAUCE | 100

ONION RINGS WITH CHIPOTLE MAYO | 65

PARTY PIES, PASTIES, SAUSAGE ROLLS | 85

EGGPLANT PARMIGIANA SUB WITH SUGO & MOZZARELLA | 95

SOUTHERN FRIED CHICKEN WITH CHIPOTLE MAYONNAISE | 95

FISH GOJONS WITH CRUMBED FISH PIECES, TARTARE & LEMON | 90

SALT & PEPPER SQUID PLATTER WITH SWEET CHILLI & LIME | 95

SPRING ROLLS, MINI DIM SIMS & SAMOSAS PLATTER | 80

SEASONAL FRUIT SKEWERS WITH HONEY YOGHURT (V, VGO) | POA

## GRAZING PLATTER (GFO)

SELECTION OF LOCAL & IMPORTED CHEESES, SLICED CURED MEATS, PICKLED & FRESH VEGETABLES, HOUSE MADE DIP, CHUTNEYS, SELECTION OF BREADS & LAVOSH | 400

wanting something more?  
speak with our manager & head chef  
and we would be more than happy to accommodate!

# FUNCTION MENU

\*pricing per person\*

## 2 MAIN, 2 DESSERT

alternate drop \$59 | guest choice \$70

## 2 ENTREE, 2 MAIN

alternate drop \$60 | guest choice \$72

## 1 ENTREE, 2 MAIN, 1 DESSERT

alternate drop \$71, guest choice \$78

## 3 ENTREE, 3 MAIN, 3 DESSERT

guest choice \$92

\*all mains served with shared sides of shoestring fries & green leaves \*

## ENTREE

### CHICKEN & PISTACHIO TERRINE

balsamic pickled onion, cornichons & toasts  
| gfo

### SESAME CRUSTED YELLOWFIN TUNA

miso cucumber, daikon, tobikko, chilli soy

### BEEF CARPACCIO

truffled potato, parmesano, capers | gf

### OKONOMOYAKI

savoury pork & cabbage pancake, katsu sauce,  
kewpie, katsuboshi

### PANZANELLA

heirloom tomatoes, capers, cucumber, red onion,  
basil, ciabatta, mini burrata | gfo | v | vgo

## MAINS

### STRIPLOIN 300g

asparagus, jus | gf

### CHICKEN KIEV

buttered savoy cabbage

### ROASTED MARKET FISH

lemon, caper & fennel butter, shellfish oil | gf

### FIVE SPICE ROASTED PORK BELLY

asian slaw | gfo

### CHAR GRILLED SUGAR LOAF CABBAGE

coconut yoghurt, almonds, pomegranate, herbs  
| gf | v | vg

### LAMB RUMP

carrots, tomatoes, olives, preserved lemon | gf

## DESSERT

### VALRHONA DARK CHOCOLATE TART

pure cream, honeycomb | gfo +4

### STICKY DATE PUDDING

butterscotch sauce, pure cream

### LEMON MERINGUE TART

lime caviar, mascarpone | gfo +4

### MILK TEA PANNACOTTA

brown sugar tapioca pearls | gf

### CHEESE SELECTION (2)

local & international cheese, pickles, quince &  
toast | gfo

THE LOCKLEYS

---

# TERMS AND CONDITIONS

---

## Tentative Bookings

1. All bookings are held for seven (7) days from the initial inquiry.

## Confirmations and Deposits

2. To secure your booking, the confirmation form needs to be completed and signed with the relevant room hire paid within 7 days.

3. Cancellation of function/events must be advised in writing. If the event is cancelled less than 30 days' notice all deposits will be forfeited. For bookings made within the 30 days of this period, deposits are automatically non-refundable, unless negotiated otherwise.

4. Deposits must be made within 7 days prior to making the booking. Final payment will include 100 % anticipated food and beverage cost, hire of goods cost etc.

5. Conclusion of event – any further charges on the day of the event must be paid at the conclusion of event, unless prior permission is given by the manager. In this instance an invoice will be given and paid for in full within 7 days. Credit card surcharges may apply, and are non-refundable.

## Menu Selections

6. All food and beverage selections are required in writing 7 days prior to the event. All food and beverage packages are subject to seasonal price changes and written notification will be given. However, the firm quote will be honoured if the event takes place within 3 months of the formal quote and payment of deposit.

6a. No food and beverage is allowed on premise without prior consent (excluding cake). Cakeage fee applies.

7. We require written notification of all dietary requirements 14 days prior to the event.

## Final Numbers

8. Written notification of final numbers are required 7 days prior to the event. Charges will be made based on the final numbers.

## Insurance, Damage and Cleaning

9. We cannot be held responsible for the loss or damage of items before during or after your event. No item is to be stored at the venue before, during or after the event unless you have prior permission from the Manager. We recommend appropriate insurance cover be taken out.

10. Please note that you are financially responsible for any damage caused to the property prior and during your event. Nothing is to be attached to the walls, unless prior permission is given.

11. General cleaning is included in the cost of the room hire however additional charges will be applied if the cleaning is deemed to be excessive. No table scatters or confetti, confetti cannons etc are to be used on site. these will incur extra charges. No Smoke machines or smoke canons.

## Management Fees and Labour Charges

12. A management fee will be charged at the hotels discretion to cover the cost associated with external suppliers, allowing them access to the venue and meeting held outside of business hours.

13. Any event that continues after the confirmed departure time will incur and additional charges.

14. A decrease in attending numbers by 20% of the initial booking, with less than 7 days' notice will incur a slippage fee.

# TERMS AND CONDITIONS

## Client Responsibility

15. It is the responsibility of the client to ensure that all guest is adhering to our policies, dress code and act accordingly during your event. Any guest that is not complying will be asked to leave the venue, as per our security policies.

## Security

16. Outside of our regular security arrangements, certain events may require additional security. An additional charge will apply.

## Responsible Service of Alcohol and Minors

17. We reserve the right to refuse entry and service to anyone that is deemed by management as intoxicated or behaving inappropriately. At any time, a guest is cut off due to intoxication or behaviour, regardless of the association to the Client will be asked to leave. We reserve the right to cancel or call an end to the event at any stage if it becomes unruly or deemed unsafe for the staff and other guests. No remuneration will be available.

18. Minors must at all time be accompanied with a parent or guardian. They will be required to leave any public spaces by 10pm and private spaces by midnight. Any adult seen to be giving minors alcohol will be asked to leave the venue immediately.

## Noise Restrictions

19. We appreciate that you and your guest will be courteous to our neighbours on leaving the venue. Music can be played, and entertainment can be arranged. Amplified music is not permitted.