



FUNCTION PACK



WELCOME

At the Lockleys Hotel, family is at the heart of everything we do. We believe in creating a welcoming space where everyone feels at home. Whether you're gathering for a family meal, celebrating a special occasion, or just catching up with friends.

Our team takes pride in offering genuine hospitality, great food, and a relaxed atmosphere where all generations can come together. The Lockleys isn't just a hotel, it's a place where memories are made, stories are shared, and community thrives.

Full bar and catering facilities are available in all areas, which is overseen by our Functions Manager Toulou, our Head Chef Kahn, and their respective 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

TV
SCREEN

HDMI
SCREEN
CONNECTION

SOUND
SYSTEM

MICROPHONE

TABLE
SERVICE

EXCEPTIONAL
LOCKLEYS
HOSPITALITY!

THE LOCKLEYS



FUNCTION ROOM



Seated: 50 Guests | Cocktail: 80 - 120 Guests



Large Projector Screen



Private Bar



Private 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 its very own private garden space. Providing the perfect mix of indoor/outdoor vibes.

From weddings, to wake's, to birthdays and anniversaries, the Function Room is the ultimate experience for your special event!



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 NOOK



Seated: 36 Guests | Cocktail: 50 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 it's 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 it's own personal space.



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 it's own TV with the ability to play any personal footage of your choice, a sound system for background music, and access to it's 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.



GARDEN BAR



Cocktail: 100 - 150 Guests



Big Screen TV



Sound System



Bar Area

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

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, or acommodating very large audiences.

ROOM VARIATIONS & CHARGES

BUSINESS POD

Room Hire | 100

Board Room or Private Dining

THE NOOK

Room Hire | 200 (minimum 20 people)

Private Dining

THE LOUNGE

Mon-Thur Room Hire | 200

Mon-Thur Minimum Spend | 1500

Fri-Sun Room Hire | 400

Fri-Sun Minimum Spend | 2500

THE FIREPLACE

Mon-Thur Room Hire | 200

Mon-Thur Minimum Spend | 1500

Fri-Sun Room Hire | 400

Fri-Sun Minimum Spend | 2500

LOUNGE + FIREPLACE

Room Hire | 750

Minimum Spend 4500

FUNCTION ROOM

Complimentary Room Hire | June-Aug

Mon-Thur Minimum Spend | 2000

Fri-Sun 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

GARDEN BAR + LOUNGE

ROOM HIRE | 1000

Minimum Spend | 7500

GARDEN BAR + LOUNGE + FIREPLACE

ROOM HIRE | 1500

Minimum Spend | 15000

subject to availability. minimum numbers apply.

public holiday charges apply to all areas

BEVERAGE MENU

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
Dandelion Wishing Clock Sauvignon Blanc
Wirra Wirra 'Mrs Wrigley' Grenache Rosé
Jim Barry Watervale Riesling
Alpha Box & Dice Very Special 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
First Drop Mothers Milk Shiraz
Ministry of Clouds Tempranillo Grenache

Aperol Spritz on arrival | 15pp

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

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

ROASTED MUSHROOMS & TALEGGIO
TARTLETS | 110

ROASTED PORK BELLY & PETITE
VIETNAMESE SALAD, CASSAVA CRACKER
(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), SELECTION OF
GRILLED BREADS, SEASONAL RAW &
PICKLED VEGETABLES (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 GOUJONS 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

cakeage | 25

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

FUNCTION MENU

2 MAIN, 2 DESSERT

alternate drop \$59 | guest choice \$70

1 ENTREE, 2 MAIN, 1 DESSERT

alternate drop \$71, guest choice \$78

2 ENTREE, 2 MAIN

alternate drop \$60 | guest choice \$72

3 ENTREE, 3 MAIN, 3 DESSERT

guest choice \$92

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

ENTREE

BABY BURRATA

charred zucchini, chilli, parsley, sherry
vinaigrette

SESAME CRUSTED YELLOWFIN TUNA

miso cucumber, daikon, tobikko, chilli soy

BEEF CARPACCIO

truffle aioli, parmigiano, capers, truffled potato
crisps

CHICKEN & PISTACHIO TERRINE

balsamic pickled onion, cornichons & toasts
| gfo

OKONOMOYAKI

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

MAINS

STRIPLOIN 250g

mushrooms, jus

CHICKEN KIEV

butter braised savoy cabbage

ROASTED MARKET FISH

fennel, capers, lemon butter, bisque oil

SPICE ROASTED PORK BELLY

asian slaw, soy chilli crunch

LEBANESE SPICE ROASTED CAULIFLOWER

coconut yoghurt, chickpeas, pomegranate,
almonds, mixed grains

LAMB RUMP

smoked eggplant, labneh, red pepper, sumac

DESSERT

VALRHONA DARK CHOCOLATE TART

honeycomb, whipped ganache, pure cream

STICKY DATE PUDDING

butterscotch sauce, pure cream

LEMON MERINGUE TART

lime caviar, mascarpone | gfo +4

COCONUT PANNACOTTA

pistachio, passionfruit

CHEESE SELECTION (2)

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

cakeage | 25

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 damaged 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 aske 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.

Weather Policy

20. Upon poor weather, Garden Bar bookings are subject to be accommodated elsewhere, as long as adequate notice has been given to us by the host. Failure to give efficient notice may result in alternate areas being booked out by other groups.

Special Requests

20. For any additional requests please see our function manager Toulia at the hotel.