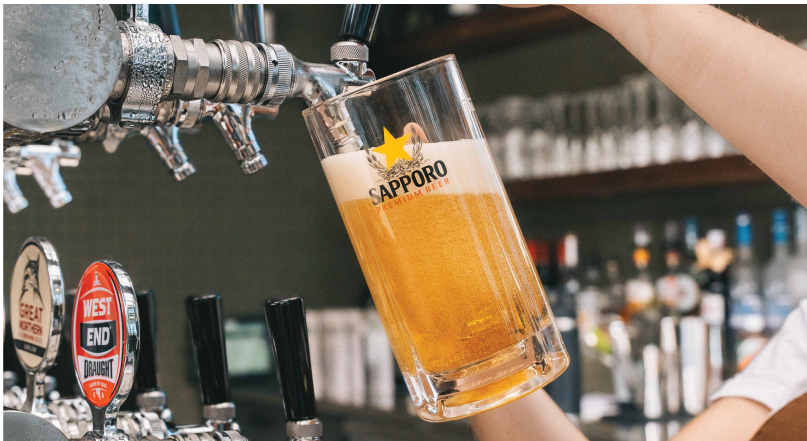


— THE LOCKLEYS —



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 Toulia 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

**TV
SCREEN**

**HDMI
SCREEN
CONNECTION**

**SOUND
SYSTEM**

MICROPHONE

**TABLE
SERVICE**

**EXCEPTIONAL
LOCKLEYS
HOSPITALITY!**

————— **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 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 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.

ROOM VARIATIONS & CHARGES

subject to availability

BUSINESS POD

ROOM HIRE | 250

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 | 650

Minimum Spend | 5000

GARDEN BAR

ROOM HIRE | 500

Minimum Spend Sun-Thurs | 2500

Minimum Spend Fri-Sat | 3000

Minimum Spend Long Weekends | 3000

Minimum Spend Public Holidays | 3000

HALF GARDEN BAR

ROOM HIRE | 350

Minimum Spend | 2000

GARDEN BAR + LOUNGE

ROOM HIRE | 750

Minimum Spend | 5000

GARDEN BAR + LOUNGE + FIREPLACE

ROOM HIRE | 1200

Minimum Spend | 7000

— **THE L^oCKLEYS** —

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

KINGFISH CEVICHE & TOSTADA (GF) | 110

STEAK TARTARE & BRIOCHE TOAST (GFO)
100

HOT SMOKED SALMON WITH CAPER,
CUCUMBER, DILL & CULTURED CREAM
PIKLETS | 110

POTATO & LEEK FRITTATA (GF, VEG) | 85

ASPARAGUS & GOAT CHEESE TARTS | 110

ROASTED PORK BELLY & PETITE
VIETNAMESE SALAD (GFO) | 95

PRAWN TOAST BAO BUNS | 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

VICTORIA 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 CHICKEN & POTATO
CROQUETTE | 80

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

MINI MEATBALL SUBS 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 | 350

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

1 ENTREE, 2 MAIN, 1 DESSERT

alternate drop \$70, guest choice \$76

2 ENTREE, 2 MAIN

alternate drop \$59 | guest choice \$70

3 ENTREE, 3 MAIN, 3 DESSERT

guest choice \$90

*all mains served with mixed leaves & virgin dressing *

ENTREE

CHICKEN & PISTACHIO TERRINE

balsamic pickled onion, cornichons & toasts
gf

KINGFISH CEVICHE

latin style ceviche, tapioca crisp | gf

FIOR DI LATTE

dried olive & chilli crisp, basil & focaccia
v | gfo

CASARECCE

beef ragu, parmigiano

SMOKED PORK HOCK CROQUETTES

radish & petite herb, spiced apple chutney
salad

MAINS

CHAR GRILLED STRIPLOIN

mung bean & capsicum salad, jus | gf

CHICKEN BREAST

sweet corn, roasted peppers, potato fondant &
chicken jus | gf

PAN FRIED BARRAMUNDI

cauliflower puree, tomato & black olive dressing
gf

ROASTED PORK BELLY

fennel & radicchio slaw, agro dolce & aged
balsamic | gf

PEARL BARLEY & FARRO RISOTTO

charred leeks, peas & goats curd

GRILLED LAMB RUMP

baba ganoush, labneh, tomato, parsley salad | gf

DESSERT

CHOCOLATE MARQUIS

coffee & almond | gf

STICKY DATE PUDDING

butterscotch, cultured cream

CREME CARAMEL

seasonal berries & coconut | 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 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 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.