



functions

as sydney's oldest continually licensed hotel, located in the historic rocks precinct and home of Australia's oldest brewery. the lord is recognised around the world for its award winning beers, wine list, food and accommodation.

with two spaces available for your next function, the lord will help you create the perfect venue for you and your guests.

cnr kent & argyle streets, the rocks nsw 2000

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www.lordnelsonbrewery.com.au



upstairs restaurant

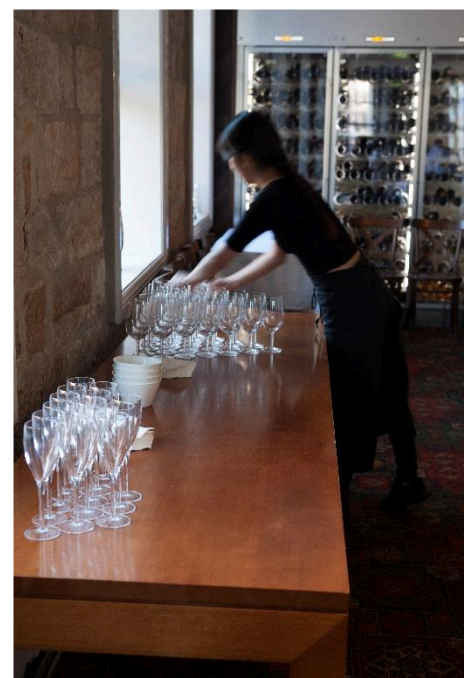
the upstairs restaurant located on the first floor of the hotel provides the perfect setting for a sit down or stand-up function. with exposed sandstone walls and rustic charm together with exceptional food, wine and service we can turn your event into a successful and memorable one.

the room can seat up to 75 guests and stand-up events up to 100 guests. the restaurant can be reserved for private use 7 days a week for lunch and dinner. there is no room charge, however a \$6000.00 minimum spend on food & beverage applies on wednesday, thursday, friday lunch and dinner and saturday night, also a compulsory service fee of 10% will be added to the final bill. a credit card booking guarantee of \$500.00 is required to finalise your booking. funds will be verified, but not charged to your card at the time of the booking.

drinks are charged on consumption, and you are able to select them from our award-winning wine list and our own tap, brewed in house beers. beverage packages are available upon request.

a set menu is required 2 course menu starts at \$82, 3 course \$95 pp and \$80 for shared plates.

TV/AV available





canape menu

upstairs also available for back bar functions (minimum spend of \$400 applies)

\$45pp	\$65pp	\$75pp
choose 3 items from group one 2 items from group two	choose 3 items from group one 3 items from group two 1 item from group three	choose 3 items from group one 3 items each from group two and three

group one

1. cocktail pies - steak pie / chicken & leek pie
2. cocktail rolls sausage rolls / spinach and feta rolls
3. heirloom tomatoes garlic evoo bruschetta (ve)
4. ricotta pastry triangles
5. steamed bbq pork bun
6. large vegetable spring roll
7. mini foccacia pizza- vegetarian, seafood and meat
8. bowls of wedges

group two

1. pork and asian greens dumpling
2. arancini balls - 2 cheese arancini (gf) (v)
3. lamb kofta / beef kofta skewers
4. karaage chicken pieces
5. salt n pepper squid / salt n pepper prawn (gf)
6. chicken and prawn siu mai
7. mini burger your choice: pulled chicken, classic beef burger or plant based patties

group three

1. seared pacific scallop salmon pearls (gf)
2. shuck to order sydney rock oysters
3. chargrill chicken skewer w satay sauce
4. prawn skewer w chilli and basil
5. traditional beef empanada
6. assorted macarons
7. mini brownies - coconut caramel / espresso / lemon crisp / red velvet / salted caramel

additional platters serve 10 people:

- cheese selection \$60
- charcuterie board \$60
- large ploughman's platter (v)\$60
- selection of dips (v) \$40



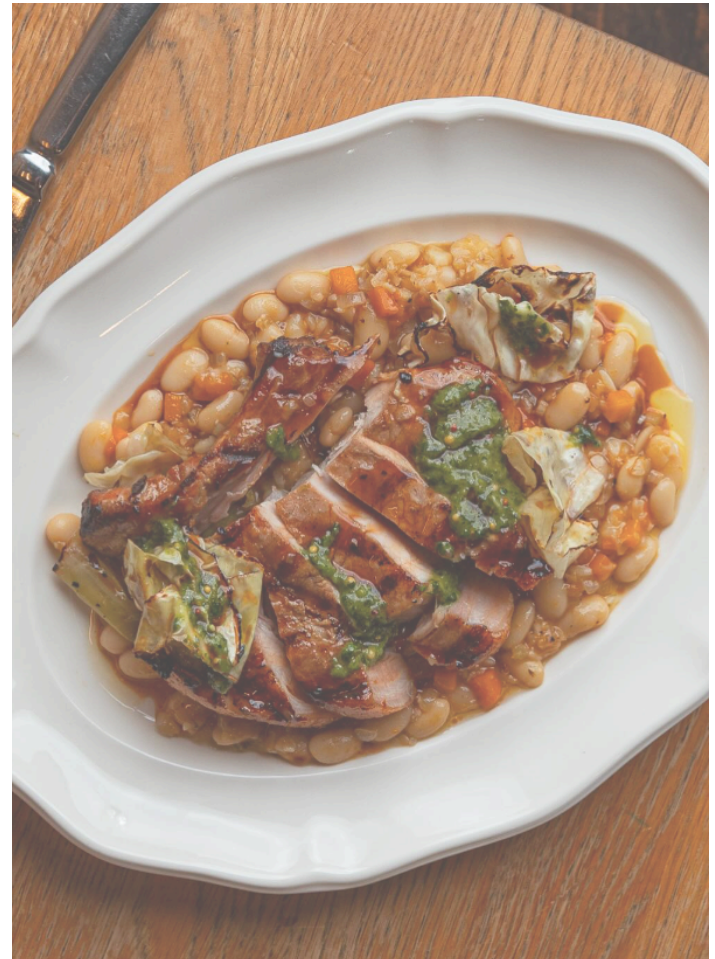
bar

functions can be held in our bar on the ground floor of the hotel. the area available is located beside our in-house brewery. the space is available for groups of 25 guests sitting or standing events up to 40 guests.

no room hire charge applies however, we require a minimum spend of \$400 in food for an exclusive booking of the area, if you would like to pre order canapes or platters a credit card booking guarantee of \$200 is required to confirm your booking.

a bar tab may be started with a credit card and id. alternatively, guests can pay for their own drinks.

bar food available everyday from 12noon till late.





canape menu

back bar platter

large ploughman's platter selection of our home-made damper, cheddar cheese, pickled onions, pickled eggs, mustard, chutney & pickles	per 10 people	\$60
selection of dips served with foccacia bread (v)	per 10 people	\$40
food selection - minimum 20 pieces	item	cost
shuck to order sydney rock oyster w chardonnay vinaigrette (gf)	each	\$7
mini burger your choice: pulled chicken, classic beef burger or plant based patties	each	\$7 / \$8 / \$6
heirloom tomatoes garlic evoo bruschetta (vegan)	each	\$3.50
cocktail pies - steak pie / chicken & leek pie	each	\$4
cocktail sausage rolls / cocktail spinach and feta rolls	each	\$5
large mixed vegetable spring roll (ve)	each	\$5
bbq pork bun	each	\$5
arancini balls - 2 cheese arancini (gf) (v)	each	\$4
ricotta cheese triangle (v)	each	\$4
lamb kofta skewer / beef kofta skewer (gf)	each	\$6
salt n pepper squid / salt n pepper prawns (gf)	each	\$4
karaage chicken pieces	each	\$4
pork & asian greens dumpling	each	\$4
chicken & prawn siu mai	each	\$6
focaccia pizza - vegetarian (v)	mini pieces	\$5
focaccia pizza - meat and seafood	mini pieces	\$5
bowl of wedges with sweet chilli and sour cream (gf)	bowl	\$12
assorted macarons	each	\$4
brownies - coconut caramel / espresso / lemon crisp / red velvet / salted caramel	each	\$4



terms and conditions

*to take bookings we require a credit card pre-
authorisation. nothing will be debited from
your card when making the booking, however,
if you cancel within 24 hours of your booking
or don't show up, a cancellation fee per person
will be taken as specified on our online booking
system.*

*If you use our sites and services, you will receive
communication via electronic messages,*

*This will include mail, text message in accordance
with the venue's privacy policy.*

*If you no longer want to be part of the venue's
customer database or to be contacted in this
manner, please unsubscribe if you receive an
email or contact the venue directly to be
removed.*

*final bill must be paid in full on the completion
of the event. it must be paid with a credit card
or cash.*

*final numbers must be confirmed 24 hours prior
to the event. this is the number of guests that
will be catered for and must therefore be paid
for.*

*any damage, loss of property or breakages must
be paid for by the client.*

*all evening functions, bar and restaurant must
conclude by 11pm.*