

FUNCTIONS

As Sydney's oldest continually licensed hotel, located in the historic rocks precinct & home of Australia's oldest brewery. The Lord is recognised around the world for its award winning beers, wine list, food & accommodation.

With two spaces available for your next function,
The Lord will help you create the perfect venue for you & your guests.

Cnr Kent & Argyle Streets, The Rocks NSW 2000

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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 & rustic charm together with exceptional food, wine & service we can turn your event into a successful & memorable one.

The room can seat up to 75 guests & stand-up events up to 100 guests. The restaurant can be reserved for private use 7 days a week for lunch & dinner. There is no room charge, however a $6000.00 minimum spend on food & beverage applies on Wednesday, Thursday, Friday & Saturday lunch & dinner. *

Drinks are charged on consumption & you are able to select them from our award-winning wine list & our own brewed in house tap beer.

We offer the following dining options:
2-course alternate-serve set menu – $79 per person
3-course alternate-serve set menu – $99 per person
Shared 'Banquet' menu – $95 per person
The Shared Roast - $80 per person
Canapé-style cocktail menu – from $50 to $79 per person

Please note that menus are supplied upon request and may be subject to change closer to the date of your event. A compulsory 10% gratuity will be added to the final bill.

TV/AV available.

**negotiable upon request*









CANAPÉ MENU

UPSTAIRS

Also available for back bar functions (minimum spend of $400 applies)

$50pp	**$69pp**	**$79pp**
choose	*choose*	*choose*
3 items from group one	3 items from group one	3 items from group one
2 items from group two	3 items from group two	3 items from group two
	1 item from group three	3 items from group three

GROUP ONE

cocktail pies - steak pie | chicken & leek pie
heirloom tomatoes bruschetta, Sonoma sourdough, native pesto vg
roasted cauliflower & carrot pakora, cucumber raita gf
shiittake mushroom & leek spring roll vg
miso eggplant spring roll v
bbq pork bun, soy sauce
beef & olive empanada, tomato relish
bowls of wedges, chilli tomato relish, sour cream, serves 10 people vg

GROUP TWO

pork and asian greens dumpling
zucchini, pea & mint arancini gf vg
lamb kofta gf | beef kofta skewers gf
chicken, shiitake & lime leaf skewer gf df
salt n pepper squid, chilli mayonnaise
chicken and prawn siu mai
sliders - southern fried chicken | classic cheeseburger | portobello mushroom & pesto v

GROUP THREE

baked gruyère & onion tart, whipped goats cheese, watercress
sydney rock oysters, saltbush, mignonette gf df
slow braised beef cheek crumpet, horseradish cream
char siu pork skewer gf df
barramundi spring roll, nam jim dressing
chorizo & manchego empanada, tomato chilli relish
assorted deserts - stout brownie | sticky toffee pudding | caramel tart

ADDITIONAL PLATTERS

serves 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 back bar space is available for groups of 25 guests sitting, or standing events up to 50 guests. Our front bar area (featured below) offers up to 20 guests seated.

No room hire charge applies however, we require a $400 minimum spend if choosing to pre order canapes.

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 noon till late.







CANAPÉ 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

Sydney rock oyster, saltbush, mignonette gf df	each	$7
sliders - southern fried chicken, classic cheeseburger or portobello mushroom	each	$7 / $8 / $7
heirloom tomatoes bruschetta, Sonoma sourdough, native pesto vg	each	$4
cocktail pies - steak pie | chicken & leek pie	each	$4
roasted cauliflower & carrot pakora, cucumber raita gf	each	$4
shiitake mushroom & leek spring roll vg	each	$4
bbq pork bun, soy sauce	each	$5
miso eggplant spring roll v	each	$5
beef & olive empanada, tomato relish	each	$5
lamb kofta skewer df | beef kofta skewer gf df	each	$6
salt n pepper squid, chilli mayonnaise	each	$5
chicken & prawn siu mai	each	$5
pork & asian greens dumpling	each	$4
chicken, shiitake & lime leaf skewer gf df	each	$7
baked gruère & onion tart, whipped goats cheese, watercress	each	$7
slow braised beef cheek crumpet, horseradish	each	$8
char siu pork skewer gf df	each	$7
bowl of wedges, chilli tomato relish and sour cream gf v	per 10 people	$16
barramundi spring roll, nam jim dressing	each	$6
assorted deserts - stout brownie | sticky toffee pudding | caramel tart	each	$6

TERMS & CONDITIONS

Minimum Spend

Canapé Functions: A minimum spend of $400 applies to all canapé functions.
Exclusive Restaurant Hire: Exclusive hire of our upstairs restaurant is subject to a $6,000 minimum spend, inclusive of food and beverages. A 10% service fee will be added to the final bill for all exclusive restaurant functions. Any applicable minimum spend must be met on the date of the function. If the agreed food and beverage spend falls below the minimum spend, the remaining balance will be charged to the final bill.

Final Guest Numbers

Final guest numbers must be confirmed no later than 72 hours prior to the function. Once final numbers have been confirmed, these numbers will be used for catering and billing purposes. Any reduction in guest numbers within 72 hours of the function may still be charged at the confirmed per-person rate.

Menus & Dietary Requirements

All food selections and dietary requirements must be submitted at least 7 days prior to the function. We will make every reasonable effort to accommodate dietary requirements when advised in advance. Dietary requirements or menu changes submitted after this deadline may not be able to be accommodated.

Cancellations

Cancellations made less than 72 hours prior to the confirmed function time are considered late cancellations. Late cancellations will incur a charge of $50 per person, based on the confirmed guest numbers at the time of cancellation.

No-Shows

In the event of a no-show, a charge of $50 per person will apply, based on the final confirmed guest numbers. For individual guests who do not attend on the day, any food ordered or prepared based on the final confirmed numbers may still be charged.

Confirmation of Booking

By confirming your function booking, you acknowledge and accept these Terms & Conditions, including the applicable minimum spends, service fees, cancellation policy and final confirmation deadlines.

We recommend notifying us of any changes to your booking as early as possible so our team can ensure your function runs smoothly.

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

All evening functions, bar & restaurant must conclude by 11pm.

