



functions

as sydney's oldest continually licensed hotel, located in the historic rocks precinct and home of Australia's oldest pub 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

☎ +61 2 9251 4044

functions@lordnelson.com.au

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 70 guests and stand up events up to 100 guests.

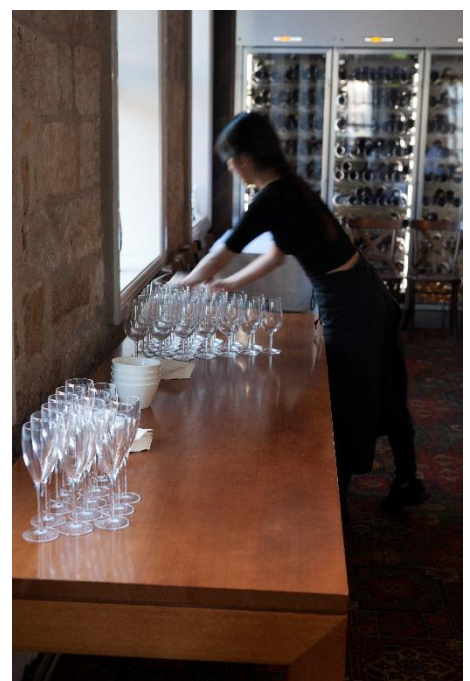
the restaurant can be reserved for private use 7 days a week for lunch and dinner.

there is no room charge, however a \$6,000.00 minimum spend on food & beverage applies on thursday, friday lunch and dinner and saturday night and a compulsory gratuity of 10% will be added to the final bill.

all alcohol is charged on consumption, and you are able to select from our award-winning wine list and our own tap beers. beverage packages are available upon request.

a set menu is required 2 course menu starts at \$82 & 3 course \$95 pp and includes bread, la barre evoo and beetroot hummus, sides with your mains and complementary coffee and tea to finish.

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. caramelized onion with gorgonzola on crispy flat bread (v)
2. aussie beef, chicken&leek or spinach&mushrooms (v) mini pie
3. ricotta & spinach pastry triangles
4. chef's selection of pizza, including vegetarian, seafood and/or meat (GF bases available upon request)
5. cauliflower tempura harissa yoghurt (v)
6. heirloom tomatoes garlic la barre evoo bruschetta (vegan)
7. steamed bbq pork bun

group three

8. seared scallop w soy and lime dressing served on the shell (gf)
9. paw paw salad w house smoked salmon (gf)
10. tandoori lamb cutlets & minted yoghurt (gf)
11. chargrill chicken skewer w satay sauce/prawn skewer w chilli and basil (gf)
12. shuck to order sydney rock oysters w chardonnay vinaigrette (gf)
13. butter prawn on betel leaves (gf)
14. mud crab and scallops dumpling
15. scallops and prawn sui mai
16. roasted duck breast plum tamarind sauce (gf)

group two

17. trio mix mushrooms dumpling (vegan)
18. mini sliders burgers choice of pulled chicken, classic beef and/or plant-based patties (v)
19. salt and pepper squid or tofu (v) w garlic, chilli and shallot on bamboo boat
20. rare roast beef horseradish and mustard mayo on on brew grain sourdough
21. lamb kofta greek salad tzatziki mini wrap
22. fish and chips
23. chocolate truffles (v) (gf)
24. seasonal fruit mini tart (v)
25. strawberries and cointreau cream (v) (gf)

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 on catering for an exclusive booking of the area. a holding deposit of \$200 is required to secure the booking. this can be used towards payment for food and beverages.

a bar tab may be started with a credit card if requested prior to commencement of function. alternatively, guests can pay for their own drinks.

an extensive assortment of platters of finger foods are available in the bar.

this option is ideal for events where you just want to have something for guests to snack on.

TV/AV available





canape menu

back bar platter

food selection	item per platter	cost per platter
large ploughman’s platter selection of our home-made damper, cheddar cheese, pickled onions, pickled eggs, mustard, chutney & pickles	For 10 people	\$60.00
selection of dips (beetroot hummus, white beans dip, black olive tapenade) served with toasted turkish bread (v)	For 10 people	\$40.00
<u>**minimum 10 pieces of the following:</u>		cost per item
shuck to order sydney rock oyster w chardonnay vinaigrette (gf)		\$6.00
selection of sliders mini burger your choice: pulled chicken, classic beef burger or plant-based patties		\$7.00/\$8.00 /\$6.00
cauliflower tempura harissa yoghurt (v)		\$4.00
heirloom tomatoes garlic evoo bruschetta (vegan)		\$3.50
ricotta triangle pastry (v)		\$3.00
mix of garlic and herb sourdough (v)		\$2.00
steamed bbq pork bun		\$4.50
dumplings your choice: mix mushrooms (v)/mud crab and scallop/scallop and prawn sui mai		\$3.80/\$4.80 /\$4.30
chargrill chicken skewer w satay sauce		\$4.50
salt and pepper squid garlic chili shallot/salt and pepper tofu garlic chili shallot		\$8.00/\$6.50
lamb kofta greek salad tzatziki mini wrap		\$6.00
butter prawn on betel leaves (gf)		\$9.00
fish and chips		\$8.00
caramelized onion with gorgonzola on crispy flat bread (v)		\$3.00
rare roast beef horseradish and mustard mayo on brew grain sourdough		\$4.00
pizza - vegetarian (v) (upon request gf)	8 slices	\$19.00
pizza - meat and seafood (upon request gf)	8 slices	\$21.00
bowl of parmesan polenta chips and truffle mayo (v)	bowl	\$13.50
bowl of rosemary chips (gf)	bowl	\$8.50
bowl of wedges with sweet chilli and sour cream (gf)	bowl	\$8.50



terms and conditions

the areas cannot be secured until the deposit has been paid. the deposit is non-refundable and non-transferable if less than one months' notice is given. all cancellations must be given in writing to functions@lordnelson.com.au

the balance of the function must be paid in full on the completion of the event. it must be paid with a credit card or cash. the deposit can be either deducted from the final bill or refunded at the end of the day on the cc details provided.

final numbers must be confirmed one week 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.

no food or beverages are to be bought into the upstairs restaurant or bar.

a gratuity of 10% will be added to your final bill for all upstairs restaurant functions, event and set menu.

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