

CHRISTMAS AT
LOCKDOWN
BAR - RESTAURANT - EVENTS

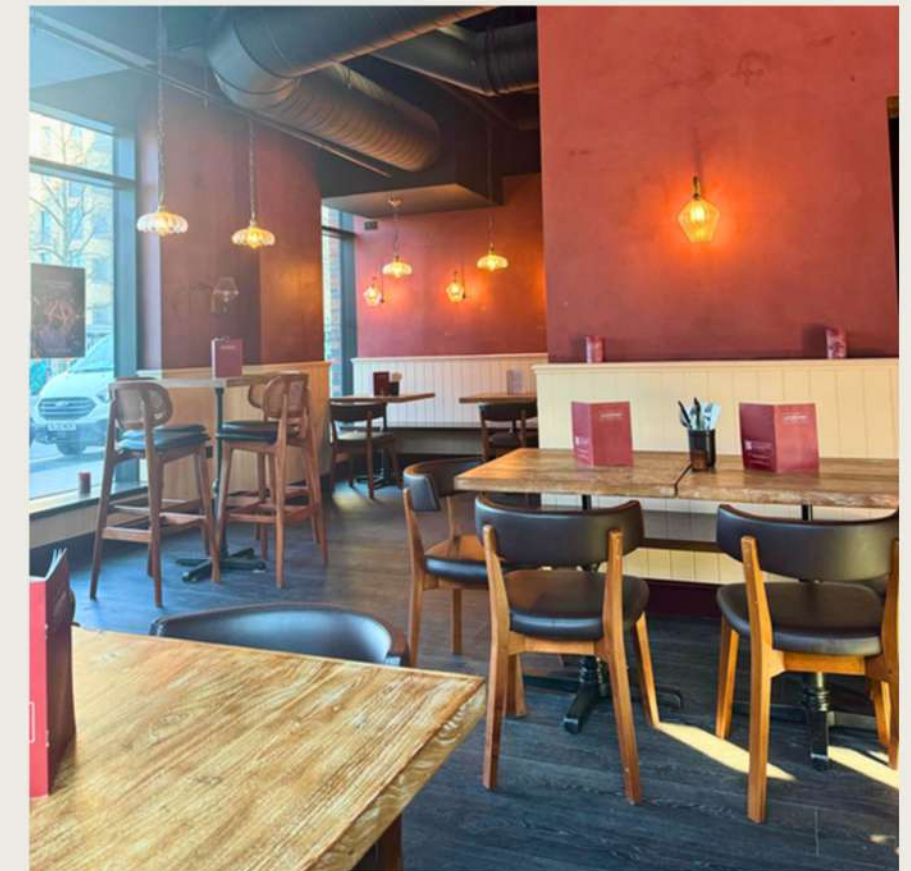
PRIVATE HIRE
CANARY WHARF



Born from the community spirit of lockdown,
Lockdown has grown into one of East
London's favourite neighbourhood bars. Our
Canary Wharf spot brings the same relaxed
energy to a more intimate setting, perfect for
festive drinks, team socials and private
celebrations.

Easy enough for an after work *drink*. Intimate
enough for a **Christmas party** that feels a
little more *special*.

Tell us what you're planning.
We'll take care of the rest.



THE VENUE

Up to 65 guests indoor capacity

Signature cocktails, local beers and a curated drinks selection

Flexible event food and canapé packages

AV setup available and connections to talented live musicians

Prime Canary Wharf location, just minutes from the Jubilee Line

Ideal for after-work drinks, team socials and private celebrations

Dedicated events team to help plan and run your event smoothly

Relaxed bar atmosphere with space to mingle, drink and celebrate



PRIVATE HIRE FEES



AREA INCLUDED: Entire venue
CAPACITY: 30 seated | 65 standing
OUTDOOR CAPACITY: 80 standing
PRIVATE BAR: Yes
HIRE FEE: £495 (off peak) | £995 (peak)
MINIMUM SPEND: Price on request

Minimum spend is dependent on overall booking details (number of guests, date etc.), our events managers will work with you to ensure the best offering. Peak is classed as Thursday - Sunday hires but this is subject to change during busy seasons and calendar events.



EXCLUSIVE HIRE PACKAGE

A relaxed Christmas celebration in the heart of Canary Wharf, bringing together exclusive use of Lockdown, festive food and drinks, and everything you need for a great night with your people.

Enjoy a welcome drink, house drinks throughout the evening and a selection of Christmas platters, with a DJ providing the soundtrack as the night gets going. With dedicated event support and the space set up for the occasion, this package keeps things simple, sociable and easy from start to finish.

INCLUDES:

- Exclusive hire of our entire venue for up to 5 hours, plus one hour set up time, decorated for the festive season
- Event manager to help plan the finer details of your event
- On site co-ordinator for your event set up & launch
- Welcome drinks reception with a glass of prosecco per person
- Open bar for the duration of your event with choice of our house drinks (draught beer, house wines, single house spirits, soft drinks)
- Selection of Christmas platters from our event food menu (includes 5 different options)
- DJ set with party lights
- Custom branding on menus for your food & drink offering

30+ guests
£120 per person

40+ guests
£110 per person

50+ guests
£100 per person

Terms and conditions apply.

SET MENU

WELCOME DRINK

Glass of prosecco or bottled beer

STARTERS

Halloumi Strips v
served with festive jam

or

Cauliflower Bites vg
served with a choice of dip

MAINS

Festive Burger & Fries
choose smashed burger patties, grilled
chicken or falafel burger with brie,
crispy onions, cranberry & rosemary
mayo on a toasted brioche bun

or

Christmas Salad Bowl
a choice of added grilled chicken or
cauliflower bites with quinoa, lollo
lettuce, slaw, sweetcorn, cucumber,
pomegranate, orange & chipotle
dressing

FOR THE TABLE

Fresh Guacamole vg
with paprika nachos

DESSERTS

Festive Cheesecake
vanilla cheesecake served with mulled
berry compote

or

Warm Chocolate Brownie vg
orange and cinnamon

£42 per person

Includes Christmas crackers. Package is only available when pre-booked

Terms and conditions apply.

Ready to get the party started? Enquire now.

DRINKS PACKAGES

WELCOME DRINKS

Choose from:

A selection of bottled beers, house wine & sparkling tea

£7

Prosecco

£7.50

Christmas cocktail

£11

Price per person. Minimum 25 people

SEASONAL BUNDLE

Your choice of winter spritz or mulled wine served in jugs - our classics spritz are also available

Serves 12

£99.95

BOTTLED BEERS

A selection of craft beers by local brewery Pillars

12 bottles

£49.95

PROSECCO PACKAGE

Our bestselling house prosecco

6 bottles

£234.95

HOUSE WINE PACKAGE

Mix & match our house white, red or rose wines from our organic grower series

6 bottles

£159.95

PREMIUM WINE PACKAGE

Mix & match a choice of our premium wines, ask for our latest availability

6 bottles

£239.95

Custom packages available on request.



CHRISTMAS CANAPÉS

LAND

Mini Yorkshire Puddings
pulled turkey, apple sauce & stuffing crunch

Homemade Sausage Roll Bites
Christmas fig jam

Pigs in Blanket Skewers
maple & mustard glaze

SEA

Smoked Salmon Bellini
creme fraiche, dill & lemon

GARDEN

Brie Tartlets (v, gfo)
spiced cranberry jam

Caramelized Pear, Blue Cheese & Walnuts Crostini (v)

Spinach and Ricotta Puffs (v)
tomato chutney

PLANT

Roasted Chestnut & Mushroom Pâté Bellini (vg)
rosemary

Stuffed Mini Yorkshire Pudding (vg)
roasted carrot, cranberry & sage stuffing

Homemade Vegan Sausage Roll Bites (vg)
Christmas fig jam

Roasted Brussel Sprout Skewers (vg)
orange & maple glaze

SWEET

Homemade Mini Mince Pies
sweet cream cheese topping

Sweet Ricotta & Pistachio Cups
orange zest

Vegan Chocolate Brownie (vg)
dark chocolate & mint

Your choice of:
3 canapés - £15 4 canapés - £19 6 canapés - £28

A minimum order of 40 pieces applies to each canapé selection. The number of selections available will be tailored to your party size and requirements. Please speak to our team to discuss your needs.

Price includes waiter service.

CHRISTMAS PLATTERS

SEASONAL SPECIALS

Turkey Brioche Slider
raclette, cranberry jam
serves 10

Haddock & Mint Fishcakes
mint, orange & carrot puree
serves 10

Pigs in Blanket Skewers
maple & mustard glaze
serves 10

Truffle Mac & Cheese Balls
(v)
fig chutney
serves 10

Smashed Roast Potatoes (vg)
sea salt, rosemary & thyme
serves 10

Roasted Brussel Sprout Skewers (vg)
orange & maple glaze
serves 10

Roasted Root Vegetable Skewers (vg)
rosemary, thyme
serves 10

CHARCUTERIE SKEWERS

Prosciutto, Camembert & Cornichon
serves 10

SWEET
Tiramisù Tray
serves 20

Artichoke Heart, Green Olive & Manchego cheese (v)
serves 10

£48

Smoked Tofu, Pickled Pearl Onion & Winter Pear (vg)
serves 10

£42

Served sharing style on a grazing table. Waiter service can be added for an additional cost.

Minimum order of 20 people applies

Choose your menu. We'll take care of the details.

EVENT FOOD PLATTERS

CHICKEN TENDERS

Our best selling fried chicken breast strips with your choice of dip
Serves 10 - £46

HALLOUMI SKEWERS (v)

With amarillo chilli jam
Serves 10 - £28

BANG BANG CAULIFLOWER (vg)

Spicy bang bang sauce, sesame and spring onion
Serves 10 - £28

SKIN ON FRIES

House fries (vg) OR truffle parmesan, served with ketchup & mayo
Serves 10 - £21 | £26

SLIDERS

Our famous burgers, event style. Mini versions of any 2 of our burgers - house, truffle (£5 supplement), grilled chicken, halloumi
Includes 10 sliders - £46

FRESH GUACAMOLE (vg)

With paprika nachos
Serves 10 - £32

FALAFEL SKEWERS (vg)

Served with signature sauce
Serves 10 - £28

NIBBLES (v)

Choose from a selection of gourmet nuts, hand cooked crisps or olives
Serves 6 - £14

CHICKEN WINGS

Fried chicken wings with your choice of dip
Serves 10 - £46

TRUFFLE MAC & CHEESE BALLS (v)

With paprika aioli
Serves 10 - £42

PADRON PEPPERS (vg)

Lightly charred & seasoned with sea salt
Serves 6 - £18

Not bringing a cake?

We have a great on site chef who can offer sharing style tray desserts such as brownies, cheesecake or tiramisu
Price on request

Our event food is an extension of our main menu, it's served on platters sharing style on a grazing table for your guests to help themselves. We recommend 3 - 4 food options per guest. Waiter service can be added for an additional cost. Minimum orders apply.

Available year round. You can mix this package with options from our Christmas event food menu.

CANAPES

A curated selection of handcrafted canapés celebrating bold flavours, seasonal ingredients and effortless entertaining.

LAND

Golden mini sausage rolls with sweet caramelised onion, apple & fennel
Slow cooked beef brisket croquette with caramelised onion aioli
Crispy fried chicken on mini waffles with a hot honey drizzle
Yakitori chicken glazed in sticky soy
Smoky lamb kofta with mint yoghurt

GARDEN (V)

Wild mushroom & truffle arancini
Mini spring rolls with sweet chilli dip
Caramelised onion & goat's cheese tarts
Mozzarella & heritage tomato skewer with basil oil

SEA

Lightly crisp tempura king prawns
Smoked salmon blini with crème fraîche & fresh dill
Crispy fish taco cups with chipotle & lime
Mini lobster rolls with wasabi mayo (£3 supplement)
King prawn & chorizo skewer with a chilli oil drizzle

TO FINISH

A selection of artisan macarons
Vegan chocolate brownie with coffee cream
Seasonal mini cheesecakes
White chocolate & matcha dipped strawberries

PLANT BASED (VG)

Crisp falafel with whipped tahini & pickled onion
Cashew cheese, roasted butternut squash & pomegranate crostini
Cucumber cup topped with beetroot hummus & nigella seeds
Miso glazed aubergine skewer finished with sesame
Wild mushroom & truffle arancini

Your choice of:

3 canapés - £15 per person
4 canapés - £19 per person
6 canapés - £28 per person
Add dessert - £4.50 per person

A minimum order of 40 pieces applies to each canapé selection. The number of selections available will be tailored to your party size and requirements. Please speak to our team to discuss your needs. Price includes waiter service.

Available year round. You can mix this package with options from our Christmas event food menu.



OUR OTHER VENUES

LOCKDOWN City Island



Our original & largest Lockdown venue, this space has multiple sections available for hire and serves the same great menu as Canary Wharf.

CAPACITY: 350

MENU: Craft beer & cocktails, sharing plates and smashed burgers.

📍 Hopewell Square, E14 0SY



THE OBSERVATORY

An exclusive 53rd- floor residents' sky lounge with sweeping views across London. The space hosts regular community events and weekly live music, as well as full hires.

CAPACITY: 60 seated | 60 standing

MENU: Brunch, all-day dining, evening dishes, and specialty cocktails.

📍 Warden, Erabus Gardens, E14 9TP



BERINGERS

The home of brunch & perfect for large events! Both of our Beringers sites feature a baby grand piano and live music schedule for the perfect jazz brunch.

CAPACITY: 300

MENU: All day brunch menu featuring showstoppers such as our lobster roll.

📍 London City Island, Hope Street, E14 0LG

📍 Wandsworth (coming soon)



THE ELEVENTH HOUR

Your neighbourhood coffee spot, serving specialty house blend and homemade pastries. Tucked away in East London, it's a hidden gem, the perfect setting for an intimate evening hire.

CAPACITY: 30 seated | 50 standing

MENU: Specialty coffee, toasties & pastries. Bar service available.

📍 Erabus Gardens, E14 9ED

FAQs

DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes, we can accommodate for dietary requirements. Our menu has been curated so your event can cater for a variety of dietaries, please ask for a copy of our allergen document to help make your selection.

CAN WE BRING OUR OWN FOOD & DRINKS?

Unfortunately all food & drink must be purchased within the space and in line with our minimum spend requirements. We do allow parties to bring a birthday or celebration cake. There are occasions where we allow food from the local street food traders to be eaten in the venue.

WHAT TIME DO YOU CLOSE?

We close at 11pm every day. For large events we can open later subject to a TENS admin fee.

ARE CHILDREN WELCOME?

Yes and we serve a children's menu. We can provide a high chair with notice but unfortunately do not have baby changing facilities. All children must be supervised and are not allowed on our mezzanine without an adult present.

DO YOU ALLOW PETS?

Yes! We allow well behaved dogs on leads. We can provide water and also sell treats. Please ask for your dog's photo to be added to our Dog Wall.

CAN WE BRING DECORATIONS?

You are welcome to bring helium balloons and table decorations. Unfortunately we do not allow anything to be attached to the walls of the space or confetit/confetti filled balloons.

TERMS

We're a friendly bunch & will do everything we can do to accommodate any changes to your booking. However, We are an independent bar and rely on reservations being honoured. We kindly ask that should you need to make any amendments to your booking that you do so as soon as possible.

HIRE FEES & DEPOSITS

A 50% deposit is required to confirm all bookings. The remainder is to be paid before your event. Hire fees and deposits are non refundable if cancellations are made less than 5 workings days in advance. If guest numbers are lower than quoted, final costs will remain as originally agreed.

FURNITURE

To help preserve the quality and condition of our space, we kindly ask that all furniture remains in its original position throughout your event. Unfortunately, we've experienced damage in the past due to furniture being moved. Thank you for your understanding and cooperation.

LENGTH OF BOOKING

Standard hire times are 5 hours plus an additional 1 hour access to the space to set up. Longer hires are available for an additional cost.

TICKETED EVENTS

No hires are to create a paid ticketed event are permitted unless agree beforehand.



Let Us Handle The Party.

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