

LOCKDOWN

BAR - RESTAURANT - EVENTS

PRIVATE HIRE

LONDON CITY ISLAND



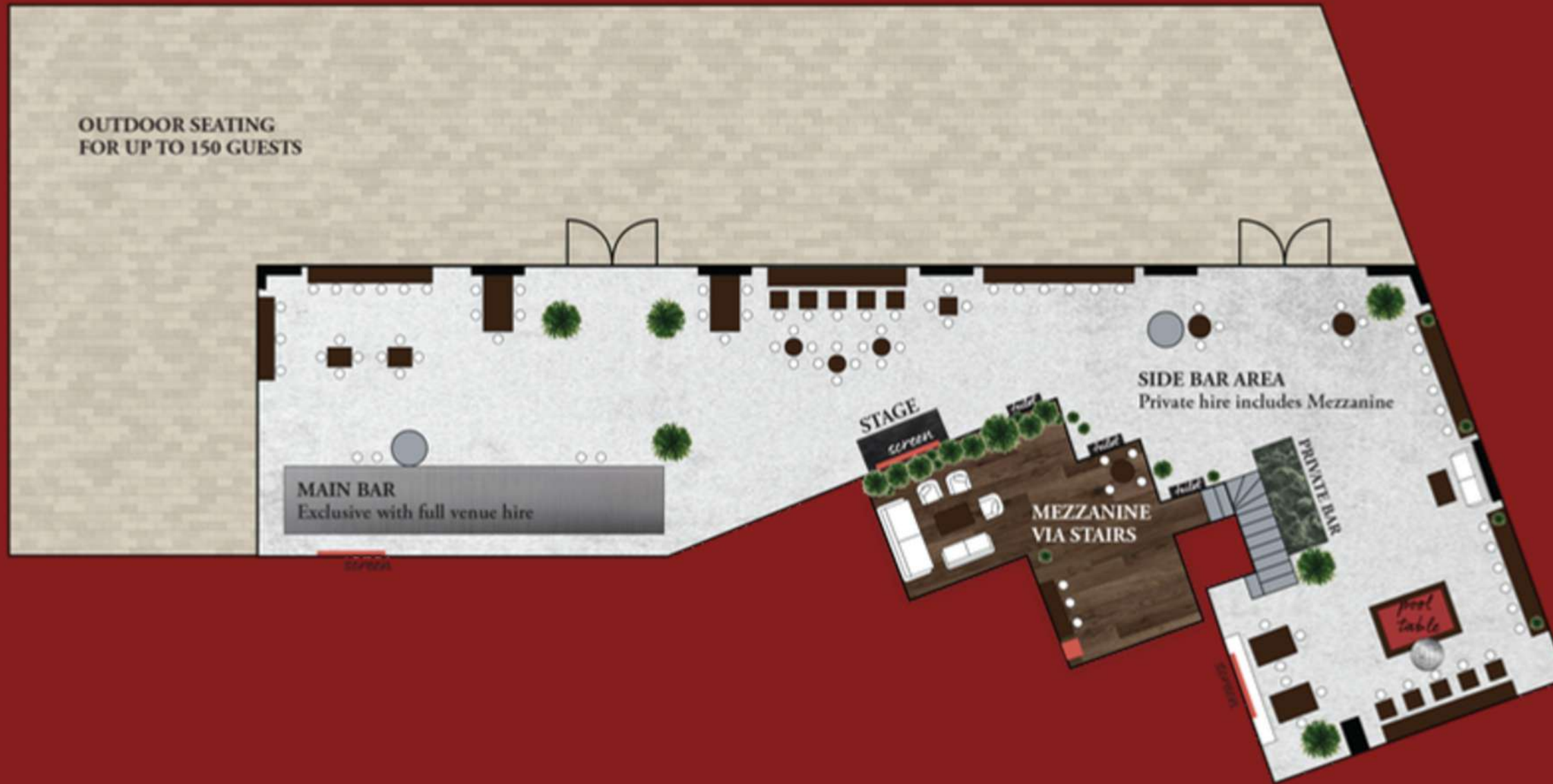
Born from community spirit in lockdown,
we've grown from a local grocery hub into one
of East London's most vibrant bars and event
spaces. From birthday bashes and office socials
to product launches and even weddings, we've
done it all!

Familiar enough for a weeknight *pint*. Loud
enough for a wedding dancefloor *takeover*.

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



THE VENUE



Up to 350 guest capacity across multiple flexible spaces

Craft cocktails, local beers and a curated drinks selection

Flexible event food and canapé packages

Private hire areas and adaptable layouts for different event styles

Full AV capabilities with optional screen hire and entertainment options

Ideal for corporate events, celebrations, launches and large social gatherings

Dedicated events team to help plan and run your event smoothly

Prime location, just minutes from the Jubilee Line

FULL VENUE



AREA INCLUDED: Entire venue
CAPACITY: 125 seated | 350 standing
OUTDOOR CAPACITY: 500 standing
PRIVATE BAR: Yes
HIRE FEE: £2995 (off peak) | £3995 (peak)
MINIMUM SPEND: Price on request

FRONT



AREA INCLUDED: Seated area in front of main bar, roped off between entrance and pillar
CAPACITY: 24 seated | 60 standing
PRIVATE BAR: Dedicated private section of main bar
HIRE FEE: Free (off peak) | Free (peak)
MINIMUM SPEND: Price on request

SIDE



AREA INCLUDED: From side entrance/toilets, includes pool table, mezzanine and all of back section
CAPACITY: 60 seated | 130 standing
PRIVATE BAR: Available for an additional fee
HIRE FEE: £295 (off peak) | £395 (peak)
MINIMUM SPEND: Price on request

MEZZANINE



AREA INCLUDED: Upstairs seated area & floorspace with use of private fridge for drinks packages
CAPACITY: 25 seated | 40 standing
PRIVATE BAR: No, suited to self serve drinks packages
HIRE FEE: Free (off peak) | £195 (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.



DRINKS PACKAGES

WELCOME DRINKS

A selection of bottled beers, house wine & soft drinks | Prosecco | Welcome cocktail

Minimum 25 people

£6 | £7.50 | £10 per person

SPRITZ BUNDLE

Your choice of spritz served in jugs - Aperol, St Germain, Pimms, Sangria & more

Serves 12

£99.95

BOTTLED BEERS

A selection of craft beers by local brewery
Pillars

12 bottles

£49.95

HOUSE WINE PACKAGE

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

6 bottles

£159.95

PROSECCO PACKAGE

Our bestselling Molmenti & Celot, extra dry prosecco

6 bottles

£234.95

PREMIUM WINE PACKAGE

Mix & match from our Caythorpe Savignon Blanc, Pratsch Zweigelt & Fondo Antico Nero d'avola

6 bottles

£239.95

Custom packages available on request.



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

SWEETCORN RIBS (vg)

With house spice & a choice of dip
Serves 6 - £14

SKIN ON FRIES

House fries (vg) OR truffle parmesan, served with ketchup & mayo
10 portions - £42 | £52

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

PADRON PEPPERS (vg)*

Lightly charred & seasoned with sea salt
Serves 6 - £14

NIBBLES (v)

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

BAO BUNS* Hoisin BBQ pork, pickled cucumber & coriander OR King oyster mushrooms, pickled carrot & radish, vegan sriracha mayo (vg)
Includes 10 buns - £46 | £42

TRUFFLE MAC & CHEESE BALLS (v)*

With paprika aioli
Serves 10 - £42

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

*Items not from our regular menu have a minimum order of 2 platters each

Our event food is an extension of our main menu, it's served on platters sharing style for your guests to help themselves. We recommend 3 - 4 food options per guest. Minimum orders apply. Gluten free items are available.

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
BBQ pulled pork sliders with crisp apple slaw
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

Minimum of 40 guests. Minimum order quantities apply to full guest attendance numbers.

Custom packages available on request. Gluten free items are available.



OUR OTHER VENUES

LOCKDOWN Canary Wharf



Our newest member of the family, our Canary Wharf site is a smaller intimate venue serving the same great menu.

CAPACITY: 40 seated | 80 standing

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

📍 1 West Lane, E22 3AA



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

📍 New Acres, 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, we have a children's menu and provide high chairs and 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.



BAR MENU

DRINKS

WINE

BEER

COCKTAILS

NON-ALCOHOLIC

DRINKS

COCKTAILS

BEER

WINE

events@thelockdownbar.com

We would love to make your event unforgettable. Get in touch to speak to our events team or arrange a visit.

thelockdownbar.com | [@thelockdownbar](https://www.instagram.com/thelockdownbar)