

# 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 after-work drinks, team socials and small private celebrations.

Easy enough for an after work *drink*. Lively enough for a night that runs a little *longer*.

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



# THE VENUE

Up to 80 guests indoor capacity

Craft 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:** 45 seated | 80 standing  
**OUTDOOR CAPACITY:** 100 standing  
**PRIVATE BAR:** Yes  
**HIRE FEE:** £995 (off peak) | £1995 (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  
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:

4 canapés - £19 per person  
6 canapés - £28 per person  
8 canapés - £34 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 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

📍 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 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.



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