THE LOCK IN
It’s our little secret...
**SHARED LUNCH OR DINNER**

**Availability:** Monday - Sunday  
**Function Hours:** 12:00pm - 3:30pm or 6:00pm - 9:30pm  
**Capacity:** 12 adults minimum / 18 adults maximum  
**Price:** 130.0 per adult, based on a minimum of 12 adults (Mon - Thurs)  
145.0 per adult, based on a minimum of 12 adults (Fri - Sun)

**SET MENU INCLUDES:** POTTING SHED SHARED MENU - 3 COURSE

**On Arrival**
- The Grounds bakery garlic and herb baguette  
- Roasted olives & pickles (GF on request)

**Entrée**
- Yellowfin tuna carpaccio with caper and anchovy mayo, pickled onion and jerusalem artichoke (DF)  
- Pulled chicken tostadas with guacamole, corn, jalapeno and coriander (DF/GF)  
- Cauliflower, tomato & cucumber salad with grilled halloumi, millet, roasted chickpeas, oregano and parsley (GF/DF on request)

**Mains**
- Braised lamb shoulder with cipollini onions, whipped polenta and salsa verde (GF)  
- Heirloom carrot trattole pasta with buffalo mozzarella, chervil and toasted pepitas  
- Silver dory fillet tempura with soy, green onion, coriander aioli and hand-cut chips (DF)

**Sides**
- Cauliflower beignets with taleggio, hommous and pickles (DF on request)  
- Heirloom tomato salad with olives, basil, spanish onion and brioche (GF/DF on request)  
- Roasted sweet potatoes with maple and goat’s curd (GF)(DF on request)

**Dessert**
- Pastry chefs selection on a sharing dessert board

**The Lock In Premium Beverage Package**
- See the beverage selection on page 7

**VENUE INCLUSIONS:**
- Assorted tables & chairs, cutlery, crockery, glassware, linen napkins  
- Professional waitstaff dressed in jeans, crisp white shirt, apron & bow tie  
- The Grounds in-house background music  
- Use of Plasma screen & HDMI cable to connect  
- Unlimited high speed broadband  
- Fireplace during winter months  
- 15min client access prior to your event for set up  
- Event Coordinator to assist & guide you in the lead up to your event

Please find additional information and frequently asked questions on page 8

*Note: a 10% surcharge applies to events including and between Mon 18th Nov - Fri 27th Dec  
*Menu subject to change
PLATED DINNER

Availability: Monday - Sunday
Function Hours: 3.5h event between 6:00pm - 9:30pm
Capacity: 12 adults minimum / 18 adults maximum
Price: 150.0 per adult, based on a minimum of 12 adults (Mon - Thurs)
165.0 per adult, based on a minimum of 12 adults (Fri - Sun)

ALTERNATE PLATED MENU - 3 Course

On Arrival
Grounds bakery seeded bread with fermented garlic butter
Chefs choice of canapé

Alternate Entrée (select 2 options)
Handcut spiced steak tartare with classic accompaniments and crisp toasts
Pork rillettes and duck parfait with housemade pickles, toasted brioche and gribiche
Grilled king prawns with smoked chilli butter, baby leaves and lime
Tartlet of wild mushrooms, burnt onion and pecorino with truffled soubise
Yellowfin tuna tartare, ginger and shallots with soy aioli and cos leaves
Fresh handmade burrata with asparagus tips, charred baby leeks, olives and crumbs

Alternate Main (select 2 options)
Roasted Cone Bay barramundi with baby greens, wild mushrooms and ginger emulsion
Cassarecci of pea pecorino and shaved Serrano with soft cooked hen’s egg
Fillet of pink snapper with burnt onion and bonito consommé and buffalo mozzarella
Slow cooked breast of Bannockburn chicken with potato and herb galette, baby vegetables and fermented garlic
Pan roast sirloin of Tasmanian grass-fed beef with spinach, glazed pickled onions, handcut chips and béarnaise sauce
Roasted Victorian lamb rump, roast cauliflower, green onion, minted yoghurt and almonds
all served with a garden salad with lemon vinaigrette & roasted smashed potatoes

Dessert (select one option to share)
Pastry Chefs selection of desserts to share
Selection of Australian and international cheeses served with matched condiments, crackers and breads

The Lock In Premium Beverage Package
See the beverage selection on page 7

VENUE INCLUSIONS:
Assorted tables & chairs, cutlery, crockery, glassware, linen napkins
Professional waitstaff dressed in jeans, crisp white shirt, apron & bow tie
The Grounds in-house background music
Use of Plasma screen & HDMI cable to connect
Fireplace during winter months
15min client access prior to your event for set up
Event Coordinator to assist & guide you in the lead up to your event
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*Menu subject to change

3
COCKTAIL PARTY

Availability: Monday - Sunday
Function Hours: 12.30pm - 3.30pm or 6.00pm - 9.00pm
Capacity: 20 adults minimum / 30 adults maximum
Price: 150.0 per adult, based on a minimum of 20 adults

SET MENU INCLUSIONS:
Your selection of two hot regular, two cold regular and three substantial canapés from our ever evolving canapé menu.
Please speak to your coordinator to see our current menu.
The Lock In Premium Beverage Package
See the beverage selection on page 7

VENUE INCLUSIONS:
Cocktail furnishings
Professional waitstaff dressed in jeans, crisp white shirt, apron & bow tie
Background music; The Grounds in-house bartunes
Use of Plasma screen & HDMI cable to connect
Unlimited high speed broadband
Fireplace during winter months
15 minute client access prior to the event for any special touches to the space
Event Coordinator to assist & guide you in the lead up to your event
Please find additional information and frequently asked questions on page 8

*Note: a 10% surcharge applies to events including and between Mon 18th Nov - Fri 27th Dec
POKER NIGHT

Availability: Monday - Sunday
Function Hours: 6:00pm - 10:00pm
Capacity: 8 adults minimum / 12 adults maximum
Price: 160.0 per adult, based on a minimum of 8 adults

INCLUSIONS:
Menu
  Shared snacks for the table
The Lock In Premium Beverage Package
  See the beverage selection on page 7

VENUE INCLUSIONS:
Assorted tables & chairs, felt poker mat, poker chips & cards
Professional waitstaff dressed in The Grounds uniform
Background music; The Grounds in-house bartunes
Fireplace during winter months
15 minute client access prior to the event for any special touches to the space
Event Coordinator to assist & guide you in the lead up to your event
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*Note: a 10% surcharge applies to events including and between Mon 18th Nov - Fri 27th Dec
WHISKEY TASTING

Availability: Monday - Sunday
Function Hours: 6:00pm - 9:30pm
Capacity: 10 adults minimum / 18 adults maximum
Price: $160.0 per adult, based on a minimum of 8 adults

INCLUSIONS:
Menu
Bites to enjoy with your whiskey
Beverages
Sample Whiskey during tasting & table water
Additional beverages can be ordered on consumption. Please speak directly with your coordinator

VENUE INCLUSIONS:
Assorted tables & chairs
Professional waitstaff dressed in The Grounds uniform
Background music; The Grounds in-house bartunes
Fireplace during winter months
15 minute client access prior to the event for any special touches to the space
Event Coordinator to assist & guide you in the lead up to your event
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*Note: a 10% surcharge applies to events including and between Mon 18th Nov - Fri 27th Dec
THE LOCK-IN/THE POTTING SHED PREMIUM BEVERAGE PACKAGE

Choice of 1 White Wine
- Sauvignon Blanc Haha 2016 (Marlborough, NZ)
- Riesling Jim Barry 2017 (Clare Valley, SA)
- Pinot Grigio Tiefenbrunner 2017 (Alto Adigo, Italy)

Choice of 1 Red Wine
- Malbec Alamos 2016 (Mendoza, Argentina)
- Merlot Smith & Hooper 2015 (Wrattonbully, SA)
- Pinot Noir Opawa 2016 (Marlborough, NZ)

Choice of 1 Sparkling wine
- Prosecco La Riva del Frati (Italy)
- Barringwood Tasmanian Cuvée (Barrington, TAS)

Choice of 2 Seasonal Potting Shed tap Beers
- Cricketer’s Arms
- Hawke’s Larger
- Mountain Goat

Also includes
- Water, juice, soft drink, espresso coffee and tea
**THE LOCK IN FAQ**

**Where is The Lock In?**
To enter the Lock In, please direct your guests to The Potting Shed host desk. The Lock In is located behind the Potting Shed and is a private space which can hold a maximum of 18 people seated or 30 people cocktail style.

**Site Visits:**
The event staff are here for appointments from Mon - Fri from 9am - 4:30pm. Please contact us to arrange a suitable time to see the space.

**Food and Beverages:**
Menus are subject to change. Please speak to your event coordinator about beverage upgrades.

**Special Diets:**
Dietary requests are a chef’s selection. Please speak to your event coordinator about any dietary restrictions.

**Kids:**
Children under the age of 18 are not permitted into the Lock In.

**Parking:**
For up to date parking information, please visit the website www.thegrounds.com.au/parking

**Access Time:**
You can have access to the Lock In 15 minutes prior to your event for any special touches such as the place cards. Our staff are happy to assist you with this on the day.

**BYO:**
**Beverages:**
The Grounds of Alexandria is fully licensed so we do not allow BYO.

**Catering:**
The Grounds of Alexandria provides full food service, so we do not allow external catering on the premises. The only exception would be an external cake or kosher meals at an additional charge.

**External Cake:**
You are more than welcome to bring in an external cake for an event, however it will incur an external cakeage fee of 3.0 per person. This will need to be confirmed with your coordinator prior to the event.
THE LOCK IN FAQ

Weather:
The Lock In is a private enclosed room with large ceiling fans. In the case of cold weather, we are able to light the fireplace for you.

Flowers:
Clients must enquire in the first instance with the resident florist, The Grounds Florals by Silva for a quote. If you wish to enquire with an external florist and get a quote on a legitimate letterhead and our resident florist is not able to price match, then you may use your external florist within reason. For external quotes to be considered, they must be submitted to The Grounds Florals by Silva 15 business days prior to the event. You are welcome to touch base with them directly at: orders@thegroundsfloralsbysilva.com.au

Styling:
The Grounds have an in-house stylist who can assist you with any styling or design, however you are able to do your own styling as long as it doesn’t include any floral.

Music & Entertainment:
The Grounds bar tunes will be playing through the Lock In speakers however you are able to have this turned off if you wish. We are not able to have a microphone in the Lock In. There is an inbuilt plasma screen in the room which you will have access to. This space cannot facilitate any live entertainment.

Audio Visual Technology:
A standard HDMI cable for use with our Plasma TV can be provided on request, but any specific adapters are required to be brought on site by the client.

Confetti, Rice & Glitter:
We kindly ask that no confetti, rice or glitter is brought onto the premises.

Bathrooms:
There are bathrooms located directly outside the Lock In which are shared with the Potting Shed.

Staff:
Your event will be allocated our professional service staff for the duration of your event.

The Potting Shed:
The Potting Shed is open from 11:30am until late. The Potting Shed has no effect on other events on site. Please note The Potting Shed is not an ideal space for event guests to attend prior to or after an event as The Potting Shed is open to the public and has limited space.

Cancellation Policy:
All cancellations must be submitted in writing & deposits are non-refundable.