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LENNOX



*Events*



Located in one of the most popular suburbs in Melbourne, Lennox 3188 offers exclusive events catering for up to 140 people.

Lennox 3188 embodies the town's ethos of effortless serenity, community togetherness, and chilled vibes with sustainable modern Australian cuisine. Mediterranean-inspired with a mix of indoor and outdoor seating, Lennox is located on Hampton Street in the heart of Hampton.

Let us tailor a package to suit your specific needs and watch our team of professional, friendly staff provide the level of service that you desire to wow your guests.

Pre- and post-wedding celebrations, birthdays, anniversaries, engagements, Christmas or corporate functions – we do it all! Lennox 3188 is the perfect location for you to host a celebration, catch up with family and friends, or hold a charity event.

# Floorplan





# Courtyard

The back courtyard provides a beautiful backdrop to your event or photoshoot. This space can host seated or standing events with a capacity of 60 people. It can be hired during the day or night.

Features: 2 cabanas (with roof), sun umbrellas, outdoor heaters, tables, benches and outdoor couches.

Extras: Pop-up white wooden private bar & White 3x3 marquees as shelter from the rain

# Interior

The natural light and Mediterranean style provide a beautiful blank canvas on which to create your occasion.

Capacity- 40 seated / 60 standing

Operating as a cafe during the day, Lennox is closed to the public at night so all night event bookings get use of the whole venue. During the day, we can close the cafe to the public for your event but this will be a higher hire fee.

Features: Tables, chairs, armchairs, wall bench seating, full-service bar and coffee area, room for soft play set-up, airconditioning & heating and fireplace







# Platters

## Grazing Platter

Combination of cured meats, warmed olives, char-grilled vegetables, cheeses accompanied by fresh sourdough, crackers, and housemade dips.

Serves 20 guests- \$400  
Serves 40 guests- \$685  
Serves 60 guests- \$825  
Serves 100 guests- \$1200

## Seafood Platter

a selection of Australian seafood including Moreton Bay Bug, king prawns, coffin bay oysters, smoked salmon, mussels, gazpacho calamari and fresh sourdough.

Serves 20 guests- \$500  
Serves 40 guests- \$1000  
Serves 60 guests- \$1500  
Serves 100 guests- \$2000

## Vegan Platter

Combination of savory pastries, warmed olives, nuts, char-grilled vegetables, vegan nut cheeses, housemade dips accompanied by fresh sourdough and crackers.

Serves 20 guests- \$400  
Serves 40 guests- \$685  
Serves 60 guests- \$825  
Serves 100 guests- \$1200

## Seasonal Fruit Platter

Combination of seasonal fruit, berries, sweet dips and biscuits.

Serves 20 guests- \$200  
Serves 40 guests- \$400  
Serves 60 guests- \$600  
Serves 100 guests- \$1000



# Savoury Canapes

Oysters & finger lime dressing

Louisiana popcorn chicken bao with hoisin mayo

Asian duck pancakes with micro herbs and dipping sauce

Heirloom tomatoes, stracciatella, pangrattato, basil oil, focaccia

House-made beef spring rolls with garlic aioli

Beef sliders on a brioche mini bun with tomato sauce, lettuce, and cheese

Mini Mac and cheese croquettes with truffle oil and mayo

Salt & pepper calamari mini basket with herb Salsa

Mini pull pork or vegetarian taco with avo and tomato Salsa

Root vegetable samosa with herb chutney

Lamb kofta, preserved lemon, parsley, flatbread

Crab & bug cakes with dill horseradish cream

Tempura prawns with mayonnaise

Arancini with roasted red pepper sauce

Tempura eggplant fingers, spiced mayo

Hot chips with kewpie mayo and tomato sauce

Assortments of sushi rolls

Vegetarian, chicken or prawn rice paper rolls with fresh herbs and dipping sauces



Your choice of 7 canapes - \$50pp

Your choice of 9 canapes - \$65pp

Your choice of 12 canapes - \$85







# Sweets

The perfect way to finish a party

Either with a large cake that you can BYO and get delivered straight to the venue before your party, or with a grazing table sampling a selection of delicious cakes. We are known for our cake selection and for our variety of gluten-free and vegan options. We will always make the opportunity for you to taste the cakes that will be served, prior to your final decision, should you wish.

If you BYO a cake, let us take the stress and mess away and cut and serve the cake. A \$2 cakeage fee applies for cake cutting and service

- White chocolate Raspberry cheesecake (gf)
- Pistachio Raspberry cake (gf, vg)
- Orange almond Cake (gf)
- Carrot cake with Cashew Icing (vg)
- Red Velvet (vg)
- Chocolate Salted Caramel (vg)
- Raw organic slices (gf, vg)
- Sticky date pudding with butterscotch sauce (vg)
- Chocolate mousse
- Lemon coconut tart
- Mini Muffins
- Biscoff Brownie (vg)
- Scones
- Churros
- Whipped Coconut muesli cups (vg, gf)
- Selection of doughnuts
- Chocolate Dipped Strawberries (gf, vg)
- Selection of Pastries

# Brunch Package

Small brunch menu options served canape style.

CINNAMON SCROLL BRIOCHE FRENCH TOAST  
SMASHED AVOCADO ON TOAST W DUKKAH,  
CHARRED CORN, TOMATOES, FRESH HERBS  
GRANOLA CUPS W SEASONAL BERRIES  
FLORENTINE or SALMON EGG BENEDICT  
ACAI  
QUEENSLAND SPANNER CRAB OMELETTE  
PORCINI AND PINE MUSHROOMS ON TOAST  
SCRAMBLED EGGS ON TOAST  
SEASONAL FRUIT  
BANANA BREAD  
MINI PASTRIES  
HAM AND CHEESE CROISSANTS  
MINI MUFFINS  
MIMOSAS OR CHAMPAGNE

Your choice of 7 canapes - \$40pp  
Your choice of 9 canapes - \$60pp  
Private service team and Barista or  
bartender



# Seated Packages

Our seated menu is seasonal. Please contact us for this season's dishes. We can customize a menu to suit your event - just let us know the style you are after and we will create something, especially for you!

Entree & Main - \$40

Main & Dessert - \$45

Entree, Main & Dessert - \$60





# Drinks Packages

Lennox staff will look after the complete bar set up, service and cocktail making throughout the entire evening. All of their wait and bar staff are professionally trained and certified

## BAR TABS

Bar Tabs are available to ensure your guests have full flexibility to enjoy our expansive Cocktail & Drinks list.

OR

### Package one \$20PP

One signature cocktail on arrival PP for your event, all drinks after that are paid by the guest.

### Package two \$60PP

One option of red wine, one option of white wine, premium beer, and a selection of soft drinks.

### Package three \$70PP

One cocktail on arrival, two options of red wine, Two options of white wine, premium beer & cider, and a selection of soft drinks.

# Corporate Packages

## GRAZING

Combination of cured meats, olives, vegetables, cheeses, fresh sourdough, crackers & dips.

Serves 20 guests- \$400  
Serves 40 guests- \$685  
Serves 60 guests- \$825  
Serves 100 guests- \$1200

## COLD LUNCH

Selection of 2 types of salads, 3 types of finger sandwiches, frittata, crackers & dips

Serves 20 guests- \$420  
Serves 40 guests- \$840  
Serves 60 guests- \$1260  
Serves 100 guests- \$2000

## HOT CANAPES

3 hot canapes and 2 types of salads with sourdough & dips

Serves 20 guests- \$600  
Serves 40 guests- \$1200  
Serves 60 guests- \$1800  
Serves 100 guests- \$3000

## DESSERT

Selection of mini desserts- cupcakes, cheesecake, raw GF slices and brownies

Serves 20 guests- \$240  
Serves 40 guests- \$480  
Serves 60 guests- \$720  
Serves 100 guests- \$1180

## DRINKS

Cold pressed juices, coffee, tea &/or sodas - \$5pp

Bar tab available  
Wines and Spirits

## BRUNCH MENU

Order dishes off our brunch menu. If more than 20 ppl, please make your selection ahead of time to ensure all dishes can be made at the same time



# Additional Options



Prosecco Tower

10pp



Donut wall

4.5pp



Popcorn Cart

5pp