

LOTUS DINING GROUP



# PRIVATE EVENTS PACKAGES

*Festive  
Season!*

"Let us help you create the perfect event"

[www.lotusdininggroup.com](http://www.lotusdininggroup.com)



LOTUS DINING GROUP

# LOTUS BARANGAROO

Lotus Barangaroo is a stunning outdoor waterfront restaurant with a covered terrace located on the wharf of Barangaroo perfect for day or night events, where you can witness the most beautiful sunsets.



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• HENS PARTIES

• BIRTHDAYS

• OCCASIONS

• CORPORATE

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LOTUS DINING GROUP

Lotus Barangaroo



# FULL VENUE HIRE

**CAPACITY | 👤 165 SEATED**

Lotus Barangaroo is the perfect venue for your upcoming birthday or special occasion offering an open outdoor space facing the water, which can seat up to 165 guests.

# BANQUET OFFERING

From 4 people and above

## \$119 BANQUET

- Salmon Sashimi with apple ponzu and pickled mustard seeds and shiso\*
- Steamed prawn calamari and ginger dumplings
- Steamed Moreton bay bug and king brown mushrooms\*
- Chicken, leek and truffle spring rolls
- Salt and native pepper calamari with nuoc cham\*
- Watermelon salad with mesclun leaves, yuzu and pomegranate dressing topped with ricotta cheese and almonds\*
- BBQ Duck with mandarin pancakes and five spice hoisin sauce
- Masterstock crispy pork with Thai chilli caramel
- Grilled flat iron steak (250g, MB3+) red wine miso and roast chilli sauce, pickled eschalot\*
- Steamed fish fillet with ginger and shallots
- Steamed snow peas, broccolini and cavolo nero, topped with crispy garlic
- Steamed Jasmine rice
- Assorted petit fours

## \$139 BANQUET

- Appellation Sydney Rock oysters
- Salmon Sashimi with apple ponzu and pickled mustard seeds and shiso\*
- Lobster, scallop, prawns and squid ink dumplings\*
- BBQ duck and spinach dumplings\*
- Crispy prawn, calamari and ginger dumpling
- Watermelon salad with mesclun leaves, yuzu and pomegranate dressing topped with ricotta cheese and almonds\*
- Singapore soft shell crab\*
- BBQ Duck with mandarin pancakes and five spice hoisin sauce
- Wok fried black Angus beef fillet with broccolini, young corn and truffle oil\*
- Wok fried Mongolian style lamb ribs, served with white homemade kimchi
- Steamed fish fillet with ginger and shallots
- Wok fried mixed vegetables and tofu with garlic and soy
- Steamed Jasmine rice
- Assorted petit fours

Add dessert w/ coffee or tea for **\$14 per person**

\*Gluten free options available

\*To discuss alternative menus and service style, please reach out to the team.



# BEVERAGE PACKAGES

A boutique selection of beverages to suit any event, hand selected by our in house Sommeliers

## PREMIUM SELECTION PACKAGE

2 HOURS \$85PP

### SPARKLING

NV Armani 'Terre di Gioia', Prosecco, Veneto, IT

### WHITE

Quealy Pinot Grigio, Mornington Peninsula, VIC

### ROSÉ

Domaine La Colombe Rose, Côtes de Provence, FR

### RED

Powell and Sons Shiraz, Barossa Valley, SA

### BEER

Cascade Light, Lotus Rice Lager, Young Henrys Newtowner Pale Ale

## SOMMELIER SELECTION PACKAGE

2 HOURS \$99PP

### SPARKLING

NV Daosa 'Natural Reserve', Adelaide Hills, SA

### WHITE

Craggy Range Sauvignon Blanc, Martinborough, NZ

### ROSÉ

Domaine La Colombe Rose, Côtes de Provence, FR

### RED

Valensico 'Laderas de Cabama' Tempranillo, Rioja, SP

### BEER

Cascade Light, Lotus Rice Lager, Young Henry's Newtowner Pale Ale

*\*All beverage packages include: Sparkling and still mineral water*





# CELEBRATION CAKES

## FLAVOURS

### CRUNCHY ADORE

Vanilla Sponge cake layered with delicious dulce de leche, pecan brittle and silky vanilla bean buttercream

### BERRIES ROMANCE

Vanilla Sponge cake layered with mix berries compote and silky vanilla beans buttercream

### VANILLA ADORE

Vanilla Sponge cake layered with delicious dulce de leche and silky vanilla bean buttercream \*Option of the sponge cake soaked in "3 Leches".

### NUTTY AMOR

Chocolate Mud cake layered with delightful dulce de leche, pecan brittle and smooth vanilla beans buttercream

### BLACK FOREST TEMPTATION

Chocolate Mud cake layered with a creamy chocolate ganache, cherry compote and silky vanilla bean buttercream

### CITRUS AFFAIR

Zesty lemon vanilla cake layered with a delicious meringue buttercream and a light citrus curd

## SINGLE TIER



6"

Servings - 21ppl  
\$198



8"

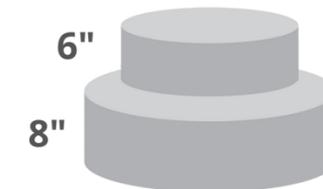
Servings - 37ppl  
\$318



10"

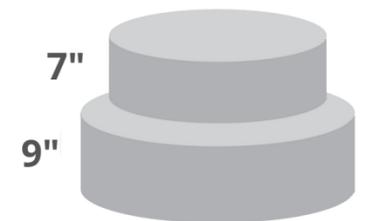
Servings - 65ppl  
\$478

## DOUBLE TIER



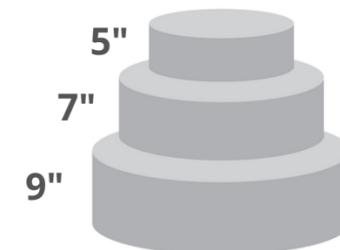
6"  
8"

Servings - 70ppl  
\$518



7"  
9"

Servings - 90ppl  
\$638



5"  
7"  
9"

**TRIPLE TIER**  
Servings - 100ppl  
\$788

\*Please note that cake prices don't include any toppers or fresh flowers.





# TERMS & CONDITIONS

## DIETARY REQUIREMENTS

Lotus Dining requires a minimum of 72 hours for all dietary requirements and allergies. While we always take the upmost care when catering for all requirements being a Chinese restaurant and due to the style of cooking involved we can never guarantee against traces. It is recommended guests bring any necessary medication with them to the venue.

## BOOKING PROCESS

Your booking will only be confirmed once we have received the signed contract with credit card details as an acceptance of the terms and conditions. Should no alternative payment method be provided on the day of your event the final bill will be charged to the elected card on file. A deposit amount of \$50 per person is required to secure all private room functions and large group bookings and events. Final numbers, food and beverage selections, and timings must be confirmed at least 1 week prior to your event.

## PAYMENT

Minimum spends apply for all private room functions and events. These spends can be made up in both food and beverage and can vary depending on when you wish to book and how many guests are attending your event. A 10% service charge applies on the total bill for all groups of 8 and above and all private room bookings, this goes to the team looking after your event. Please note that all outstanding costs must be settled on the day of your event and we do not allow for invoices to be arrange post event. We do not allow split bills in our venues.

## ROOM ALLOCATION

Your room allocation will be recommended to you based upon the number of guests disclosed at the time of your enquiry and availability of our spaces. Should your guests numbers increase or decrease outside of the allocated room's capacity we may not be able to accommodate your event or additional fees may apply. Seating times are for a maximum of 4 hours dependent on when you choose to begin your event. All lunch bookings must be vacated by 4.30 pm. All dinner bookings must be vacated by 10.30 pm (earlier vacate times may be required on Sunday's and public holidays).

## CANCELLATIONS / POSTPONEMENTS

All deposits and payments are non-refundable or transferable within 10 days of the event date. Postponement of an event within 10 days of the event date is treated as a cancellation. Cancellations outside of this time are able to be refunded and/or transferred to an alternative date.