

LOTUS DINING GROUP



# PRIVATE EVENTS PACKAGES

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



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# 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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• CORPORATE EVENTS

• CELEBRATIONS

• HENS & BUCKS

• WEDDINGS

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LOTUS DINING GROUP

Lotus Barangaroo



# FULL VENUE HIRE

**CAPACITY | 👤 180 BANQUET**

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 180 guests.

# PARTIAL VENUE HIRE



**CAPACITY | 45 OR 90 BANQUET**

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 180 guests.



# EVENT BANQUETS

From 4 people and above

## \$119 BANQUET

- Salmon sashimi with apple ponzu and pickled mustard seeds and shiso\*
- Steamed prawn, calamari and ginger dumplings
- BBQ duck and spinach dumplings\*
- Chicken, leek and truffle spring rolls
- Salt and native pepper calamari with nuoc cham\*
- Cold Bihoon salad, baby daikon, cucumber with soy and sesame dressing\*
- BBQ duck with mandarin pancakes and five spice hoisin sauce (half duck)\*
- Steamed fish fillet with ginger and shallots\*
- Wok fried black Angus beef with broccolini, young corn and truffle oil\*
- Masterstock crispy pork with Thai chilli caramel, apple and mint\*
- Steamed snow peas, broccolini, cavolo nero with crispy kale and parmesan\*
- Steamed rice\*

## \$129 BANQUET

- Salmon sashimi with apple ponzu and pickled mustard seeds and shiso\*
- Lobster, scallop, prawn and squid ink dumplings
- Steamed pork wantons
- Chicken, leek and truffle spring rolls
- Crispy prawn, calamari and ginger dumplings
- Singapore chilli soft shell crab\*
- Cold Bihoon salad, baby daikon, cucumber with soy and sesame dressing\*
- BBQ duck with mandarin pancakes and five spice hoisin sauce (half duck)\*
- Steamed fish fillet with ginger and shallots\*
- Grilled Riverine top sirloin steak (250g, MBS2+) black garlic butter, garlic chips and Yukari Pao Cai
- Masterstock crispy pork with Thai chilli caramel, apple and mint\*
- Wok fried mixed seasonal vegetables and tofu with garlic and soy\*
- Vegetarian fried rice\*
- Petit fours

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

\*Gluten free options available

\*To discuss an alternative or customised menu or service style, please reach out to the team.



# BEVERAGE PACKAGES

A boutique selection of beverages to suit any event, hand selected by our Sommeliers. This is a sample menu and is subject to change.

## CLASSIC SELECTION

2 HOURS \$85PP

### SPARKLING

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

### WHITE

Skipjack Sauvignon Blanc, Marlborough, NZ

### ROSÉ

Domaine La Colombe Rose, Côtes de Provence, FR

### RED

Nick O'Leary Shiraz, Canberra District, NSW

### BEER

Cascade Light, Asahi, Young Henrys Newtowner Pale Ale

### SOFT DRINKS

*\*Coffee and tea not included. All beverage packages include sparkling and still water*

## PREMIUM SELECTION

2 HOURS \$99PP

### SPARKLING

NV Daosa 'Natural Reserve', Adelaide Hills, SA

### WHITE

Shaw & Smith Riesling, Adelaide Hills, SA

### ROSÉ

Domaine La Colombe Rose, Côtes de Provence, FR

### RED

Matias Riccitelli Malbec, Mendoza, ARG

### BEER

Cascade Light, Asahi, Young Henrys Newtowner Pale Ale

### SOFT DRINKS

*\*Coffee and tea not included. All beverage packages include sparkling and still water*

*Please note that while every effort is made to provide you with our agreed label, vintages and stock availability are subject to change without prior notice.*





# TERMS & CONDITIONS

## DIETARY REQUIREMENTS

Lotus Dining requires a minimum of 7 days for all dietary requirements and allergy notices to be communicated. It is important to note that while we take the utmost care and all reasonable precautions when catering for dietary requirements, due to our style of cooking carried out in a commercial kitchen, we cannot rule out the risk of cross contamination of the food we produced with allergens, and you must communicate this to event guests. It is recommended guests bring any necessary medication with them to the venue.

## BOOKING PROCESS

Your booking is only confirmed once Lotus Dining has received your signed agreement along with a credit card guarantee and payment of a holding deposit as an acceptance of these 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. Minimum guest attendance, food and beverage selections, and timings must be confirmed at least 7 days prior to your event.

## PAYMENT

A minimum spend commitment applies to all private room functions and events. This spend can be made up in both food and beverage and can vary depending on the date of your reservation and the number of guests who are attending your event. For all group reservations, a discretionary 10% service charge is added to the final bill as minimum gratuity for the staff. The service charge is not included in the minimum spend. All prices quoted are inclusive of GST. Prices are valid until 31st March 2023. All bookings after this date

are subject to any price increases should they occur. Please note that all outstanding costs must be settled on the day of your event via credit card or cash, and we do not allow post-event payments via invoice. We do not bill splits in any of 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 depending on when you choose to begin your event. All lunch bookings must be vacated by 16:00h. All dinner bookings must be vacated by 22:30h (earlier vacate times may be required on Sundays and Public Holidays).

## CANCELLATIONS & POSTPONEMENTS

All deposits and payments are non-refundable or transferable to another date or venue within 7 days of the event date. Postponement of an event within 7 days of the event date is treated as a cancellation. Cancellations outside of this window can be refunded and/or transferred to an alternative date.