

LOTUS DINING GROUP



PRIVATE EVENTS PACKAGES

www.lotusdininggroup.com



LOTUS DINING GROUP

LOTUS THE GALERIES

On the fringe of Sydney's CBD and Chinatown is Lotus the Galleries, a venue that emulates traditional Chinese dining through its venue layout and decor.

Lotus Galleries embraces traditional Chinese dining features by including round tables, a visual, open plan kitchen and a selection of private dining rooms with space for 6 to 35 guests at a time.

The Galleries offer 2 types of banquet menus from 4 people and above and a Canape menu for your event, serving Shanghainese inspired food with a touch of Cantonese cuisine.



• NETWORKING

• BUSINESS

• CELEBRATIONS

• HENS & BUCKS

LOTUS DINING GROUP

Lotus The Galleries



FISH BOWL

CAPACITY | 🧑 8 BANQUET

Our iconic Fish Bowl room is ideal for an exclusive private dining experience. The room is enclosed by two glasses and two wood-panel walls, designed for those who require privacy and yet still want to visually feel part of the larger restaurant.

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WHITE ROOM

CAPACITY |  12 BANQUET

Our intimate White Room is ideal for an exclusive private dining experience. This room is fully private, enclosed by warm timber panels and intimate lighting, providing the perfect environment for business meetings, lunches or dinners and special occasions.



Lotus The Galleries





BLACK ROOM

CAPACITY |  12 BANQUET

Our intimate Black Room is ideal for an exclusive private dining experience. This room is fully private, enclosed by warm timber panels and intimate lighting, providing the perfect environment for business meetings, lunches or dinners and special occasions.

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YIN YANG ROOM

CAPACITY |  22 BANQUET OR 35 COCKTAIL

Our second largest private dining room, the Yin Yang, is ideal to host your function in a more private and exclusive setting. The Yin Yang room is fully private, enclosed by warm timber panels on one side, and bright glass windows overlooking the iconic Queen Victoria Building on the other, providing the perfect environment for team lunches or dinners, business meetings, and special occasions with extended family and friends.



Lotus The Galleries





BLUE LADY ROOM

CAPACITY |  35 BANQUET OR 50 COCKTAIL

Our largest private dining room, the Blue Lady, is ideal for your larger function in a more private and exclusive setting. The Blue Lady is fully private, enclosed by warm timber panels on one side, and bright glass windows overlooking the iconic Queen Victoria Building on the other, providing the perfect environment for team lunches or dinners, business presentations, and special functions such as wedding receptions, hens and stags, engagements and showers.

EVENT BANQUETS

From 4 people and above

\$99 BANQUET

- Pacific oysters with finger lime, ginger and soy sauce
- Okra salad with sesame sauce
- Pork xiao long bao
- Jade prawn dumplings
- Calamari with native spiced salt and nam jim dress
- Crispy skin duck pancakes with sweet miso and cucumber (upgrade to Beijing duck add \$7.5 per person)
- Steamed Barramundi fillet with ginger, shallots and coriander
- Wok-fried Angus beef MB3+ with black pepper, broccolini, baby corn and barilla
- Roast Magra lamb rump, 300gms, with a shiitake mushrooms soy glaze and pickled fennel (medium)
- Steamed Asian greens with soy sauce and sesame oil
- Steamed rice

\$119 BANQUET

- Pacific oysters with finger lime, ginger and soy sauce
- Vegan san choy bao with five spice tofu and gem lettuce
- Pork and prawn siu mai
- Lobster and prawn dumplings
- Lightly crumbed Japanese scallops on yuzu mayo with nori and bonito flakes
- Crispy skin duck pancakes with sweet miso and cucumber (upgrade to Beijing duck add \$7.5 per person)
- Steamed Coral trout fillet with ginger, shallots and coriander
- Marble 6 Wagyu tri tip 300gms, with heirloom tomatoes, crispy leek and truffle oil (medium)
- Wok-fried king prawns with asparagus, red chilli, fresh ginger and black fungus in a house-made XO sauce
- Wok-fried mix vegetable with garlic
- XO prawn fried rice with asparagus and mustard seeds

Add dessert for \$12 per person

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



CANAPE' MENU

\$55 PP PACKAGE

5 SMALLS +
2 PREMIUM +
1 SUBSTANTIALS

SMALLS SELECTION (extra additional \$6)

- Pacific oyster with finger lime dressing (GF)
- Steamed fresh pork and prawn siu mai with flying fish roe topping
- Spring rolls with king brown mushrooms and mix vegetables (V)
- Steamed mushroom dumplings (GF)(V)
- Steamed scallop and asparagus sui mai (GF)
- Har Gau prawn dumplings (GF)
- Native salt and pepper squid with sriracha mayo (GF)
- BBQ duck pancake with sweet miso, shallot and cucumber (GF)
- Baked snow mountain BBQ pork bun
- Shanghai style crispy shallot pancake
- Salt and pepper chicken popcorn with Thai basil GF
- Crispy tofu with vegetarian XO sauce (GF)(V)

\$70 PP PACKAGE

7 SMALLS +
3 PREMIUM +
1 SUBSTANTIALS

PREMIUM SELECTION (extra additional \$9)

- Diced pork belly with ginger and chilli caramel
- Grilled lamb riblet with chilli glaze
- Wagyu beef SCB with golden pickle and dry chilli dressing
- Smoked salmon SCB with salmon caviar and ginger dressing (GF)
- Lobster salad with yuzu mayo on steamed bun
- Grilled king prawn skewer with native green salt and pepper (GF)
- Singapore chilli crab on crispy bun

\$75 PP PACKAGE

7 SMALLS +
4 PREMIUM +
2 SUBSTANTIALS

SUBSTANTIALS (extra additional \$11)

- Egg noodle salad with sesame sauce and three-color vegetable
- Steamed soy rice with crab meat and flying fish roe (GF)
- Wok fry shallot rice with salmon and salmon caviar (GF)
- Hainan chicken rice with baby tomato and cucumber served with our fruity chilli sauce (GF)

DESSERT

- Mini cupcake selection (branded option) \$6
- Mango pudding \$7
- Mango pancakes \$10



BEVERAGE PACKAGES

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

PREMIUM SELECTION

2 HOURS \$55PP | 3 HOURS \$80PP

CHOOSE ONE OPTION OF EACH:
1 SPARKLING, 1 WHITE, 1 RED & 1 BEER

**CHAMPAGNE ADDITIONAL \$10PP*

SOMMELIER CURATED SELECTION

2 HOURS \$75PP | 3 HOURS \$110PP

CHOOSE ONE OPTION OF EACH:
1 SPARKLING, 1 WHITE, 1 RED & 1 BEER

**CHAMPAGNE ADDITIONAL \$10PP*

SPARKLING

- Prosecco

WHITE

- Riesling
- Sauvignon Blanc
- Chardonnay

RED

- Pinot Noir
- Cabernet Sauvignon
- Shiraz

BEER

- Tsingtao
- Young Henry's 'Newtown' Pale Ale
- Coopers Light

SOFT DRINKS

**Coffee and tea not included*

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.