

LOTUS DINING GROUP



THE GARDENS  
BY LOTUS

# PRIVATE EVENTS PACKAGES

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





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# THE GARDENS BY LOTUS

Located amongst Sydney's Chinese Garden of Friendship is the Gardens by Lotus, a hidden gem providing an event space with a modern interpretation of Chinese high tea.

The Gardens offer 2 types of banquet menus from 8 people and above and a Canapé menu serving exquisitely tasting Chinese inspired food for your event. We also offer 2 types of beverage packages with an option of 4 wines and 2 beers of your choice from a wide selection hand picked by their beverage team.



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• WEDDINGS

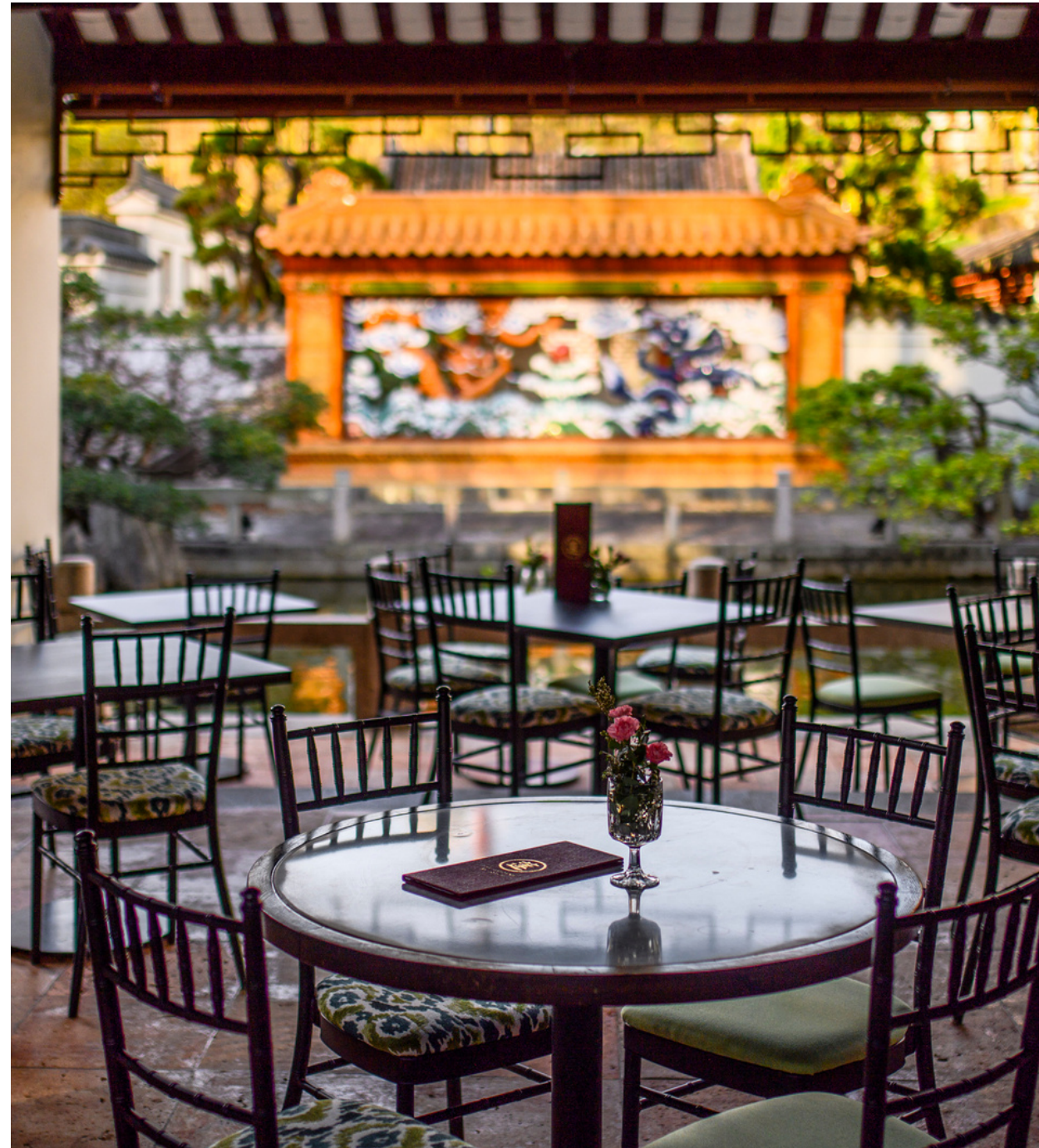
• NETWORKING

• PRODUCT LAUNCHES

• CORPORATE EVENTS

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# TEA HOUSE PAVILION

**CAPACITY |  80 BANQUET OR 120 COCKTAIL**

The Teahouse Pavilion is a semi private dining space, an area that creates a teahouse style of dining seating, 80 people, showcasing the unique views of the Chinese Gardens overlooking the pond with colourful koi fish and you might even see water dragons and ducks.



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The Gardens by Lotus

# THE BLUE ROOM

**CAPACITY |  26 BANQUET OR 50 COCKTAIL**

The Garden's Blue Room is the most unique dining room, you won't find anything like it in Sydney. Big windows and doors open directly to a spectacular view of the Chinese Gardens, making this quite a magical experience for a private and intimate event. The private room is perched above the main dining space, seating 26 people.





# EVENT BANQUETS

From 8 people and above

## \$88 BANQUET

- Pacific oysters with ginger, soy and finger lime
- Prawn toast with yuzu mayo
- Sichuan-style prawn and pork wontons
- Jade prawn dumplings
- Taiwanese pop corn chicken with Thai basil
- Duck pancakes with spiced hoi sin sauce
- Steamed barramundi with black beans and garlic sauce
- Wok-fried black pepper beef with baby corn and green beans
- Steamed broccoli and snow peas with soy sesame oil and fried garlic
- Steamed rice

## \$118 BANQUET

- Pacific oysters with soy, ginger and yuzu
- Softshell crab salad with granny Smith apple, grapefruit and flying fish roe
- Crystal prawn dumpling
- Pork and prawn siu mai
- Lightly crumbed Japanese scallop on yuzu mayo, bonito and nori
- Crispy duck pancake with spiced hoisin, shallot, and cucumber
- Chilli oyster king prawns with asparagus and black fungus
- Wok-fried black pepper beef with baby corn and green beans
- Steamed Barramundi fish fillet with soy and ginger
- Steamed Asian greens with soy and sesame oil
- Steamed rice





# 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)

### 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

### 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

## \$70 PP PACKAGE

7 SMALLS +  
3 PREMIUM +  
1 SUBSTANTIALS

## \$75 PP PACKAGE

7 SMALLS +  
4 PREMIUM +  
2 SUBSTANTIALS





# 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
- Champagne

### 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.