

LOTUS DINING GROUP



PRIVATE EVENTS PACKAGES

www.lotusdininggroup.com



LOTUS DINING GROUP

LOTUS DOUBLE BAY

Lotus Double Bay is sophisticated yet comfortable, with notes of colonial and Chinoiserie decor. The bar and restaurant are separated, allowing space for guests to have a small bite with drinks and also the perfect location for celebrations with family and friends.



• HENS & BUCKS

• BIRTHDAYS

• BABY SHOWERS

• FORMAL OCCASIONS



FULL VENUE HIRE

 **60 SEATED | 130 STANDING**

We recommend hiring the entire venue for private parties requiring to accommodate a larger guest list, such as weddings, engagements, christenings, Christmas parties, and product launches.

The layout would be extremely versatile and dynamic, with a diverse floor plan and multiple spaces dedicated to different uses.

LOTUS DINING GROUP

THE RED ROOM

18 SEATED | 30 STANDING

Lotus Double Bay's private dining room seats up to 24 guests.

Our intimate Red 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, special family gatherings and more.

Lotus Double Bay





THE LOBBY

24 SEATED | 30 STANDING

Lotus Double Bay's first-level space seats up to 24 guests and is perfect for both seated and cocktail events.

This space can be set up as semi private by use of mobile partitions. Its dynamism and versatility is great for informal business gatherings, networking events and occasions that do not require total privacy.

EVENT BANQUETS

From 4 people and above

\$79 JADE BANQUET

- Pacific oyster glazed with finger lime, ginger and soy sauce
- Smashed cucumber salad with Chinese vinaigrette and nut
- Salt and pepper calamari with wasabi mayo
- Steamed jade prawn dumpling
- Pork xiao long bao
- Wok fried prawn with XO sauce
- Slow cooked beef short ribs with black vinegar and soy sauce
- Poached Asian green with sesame oil and soy sauce
- Steamed rice

\$99 GOLD BANQUET

- Pacific oyster glazed with finger lime, ginger and soy sauce
- Poached chicken with cucumber and chilli oil dressing
- Jade prawn dumpling
- Pork and prawn siu mai
- Steamed half shell scallop with mung bean noodle and black bean sauce
- Crispy skin duck pancake with duck sauce and cucumber
- Steam barramundi fillet with ginger and shallot
- Wok fried black angus beef with black pepper sauce
- Wok fried prawn with XO sauce
- Wok-fried green bean with olive leave
- Duck fried rice with zucchini, baby corn



*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

TWO HOURS PACKAGE \$65PP

(1-HOUR EXTENSIONS AVAILABLE UPON REQUEST)

SPARKLING:

- NV Bianca Vigna, Prosecco, Veneto, IT
- Champagne upgrade (additional \$30pp)

WHITE WINE (Choose 1 option):

- Ghost Rock Riesling Cradle Coast, TAS
- Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA
- Domaine Naturaliste Discovery, Chardonnay, Margaret River, WA

ROSE WINE:

- Domaine du Paris Rose, Provence, FR

RED WINE (Choose 1 option):

- Nova Vita 'Five Bird', Pinot Noir, Adelaide Hills, SA
- Vasse Felix Filius, Cabernet Sauvignon, Margaret River, WA
- Massena The Moonlight Run, Grenache Blend (GSM), Greenock, SA

BEER (Choose 1 option):

- Asahi Super Dry, JP
- Tsingtao Premium Lager, Qingdao, North Eastern China
- (On tap) Young Henrys, Newtown, NSW

SOFT DRINKS:

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

PREMIUM SELECTION

TWO HOURS PACKAGE \$95PP

(1-HOUR EXTENSIONS AVAILABLE UPON REQUEST)

SPARKLING:

- NV Trope Blanc de Blanc, Adelaide Hills, SA
- Champagne upgrade (additional \$30pp)

WHITE WINE (Choose 1 option):

- Neudorf Moutere, Riesling, Gisborne, NZ
- Borgo Paglianetto 'Petrara' Verdicchio di Matelica, Marche, IT
- Domaine Baudouin Millet, Chablis, FR

ROSE WINE:

- Domaine du Paris Rose, Provence, FR

RED WINE (Choose 1 option):

- Dalrymple, Pinot Noir, Pipers River, TAS
- JC's Own Bluebird, Grenache, Adelaide Hills, SA
- Bowen Estate, Shiraz, Coonawarra, Australia

BEER (Choose 1 option):

- Asahi Super Dry, JP
- Tsingtao Premium Lager, Qingdao, North Eastern China
- (On tap) NSW Young Henrys, Newtown, NSW

SOFT DRINKS:

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

Upgrades must be pre-selected with our reservation team prior to the event. Still and sparkling water is included, but coffee and tea are 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.