

# EVENTS BY LOTUS



# CREATING MEMORIES



EVENTS AND  
PRIVATE DINING  
BY LOTUS



THE NAME LOTUS,  
IS AN ODE TO BOTH  
BEAUTY &  
AUTHENTICITY,  
TWO QUALITIES THAT  
WE STRIVE TO  
REFLECT IN OUR  
CUISINE.

## WELCOME TO LOTUS DINING

When Michael Jiang opened the doors of the first restaurant in the buzzy Sydney harbourside precinct of Walsh Bay in 2012, he had one central goal in mind: to bridge Eastern and Western cultures through food.

The name for the venture – Lotus – was meant as an ode to both beauty and authenticity, two qualities that he strives to reflect in our cuisine. It was not long before there were seven Sydney restaurants under the Lotus brand umbrella, all with the purpose of creating an elegant and unique dining experience that showcases Chinese food culture at its heart, but with a Sydney sizzle and local food-driven flair.

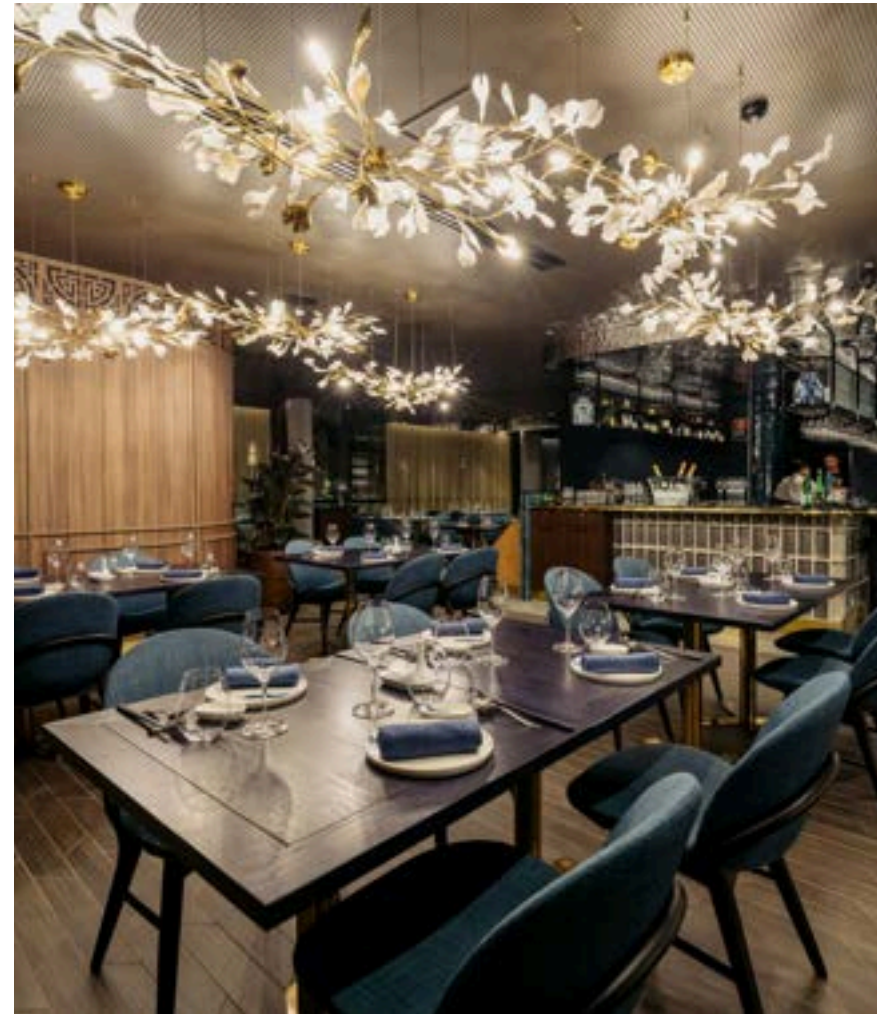
Our commitment is to consistently deliver exceptional food, service, and experiences to our guests. Our focus is on using the freshest locally sourced ingredients, prepared with great care and attention to detail to ensure every dish is of the highest quality. Our dedication lies in leading the hospitality industry by constantly introducing innovative concepts and ideas that elevate the dining experience.

We thrive on change and strive to create distinct and boundary-pushing experiences that leave a lasting impression. Our commitment is to continually enhance our menus, services, and operations in new and improved ways.

**Asian dining reimagined.**

# VENUES

pearl 之華 珠方



**PEARL**  
**SYDNEY CBD**  
50 BRIDGE ST, CIRCULAR QUAY

**80 SEATED**

蓮  
Lotus  
BARANGAROO



**LOTUS BARANGAROO**  
**SYDNEY CBD**  
9 WULUGUL WALK, BARANGAROO

**180 SEATED**

蓮  
Lotus  
BARANGAROO



**LOTUS THE GALERIES**  
**SYDNEY CBD**  
500 GEORGE ST, TOWN HALL

**140 SEATED**

蓮  
Lotus  
BOWRAL



**LOTUS BOWRAL**  
**BOWRAL, NSW**  
7 BORONIA ST

**100 SEATED**



# VENUES



**DUMPLING BAR CIRCULAR QUAY**  
**SYDNEY CBD**  
50 BRIDGE ST, CIRCULAR QUAY

**30 STANDING**



**DUMPLING BAR WALSH BAY**  
**SYDNEY CBD**  
16 HICKSON ROAD, DAWES POINT

**22 SEATED**



**DUMPLING BAR SUMMER HILL**  
**SYDNEY INNER WEST**  
26 LACKEY ST, SUMMER HILL

**40 SEATED**



## THE LOTUS DIFFERENCE

### FOOD

From a variety of set menus to roving canapes, grazing tables and food stations, you can select the best food to complement your event and space. Dietary requirements are accommodated and the menu choices are plentiful.

### DRINKS

No need for a beverage package! Drinks are available for your event on consumption, and smaller parties can even order from the menu once at the table. You may pre-select which beverages you would like served throughout your event from our beverage lists and allocate a bar tab. Alternatively, you can also select your favourite beverage packages.

### EXTRAS

Would you like something different? Whether that be a bespoke cocktail on arrival, a champagne tower or a whiskey tasting - chat with us for ideas on how we can make your event one to remember.

### STYLING

Let us help take the hassle out of event planning and create a one-of-a-kind event just for you. Our team work with an array of incredible preferred suppliers to bring your vision to life. Whether that's a simple touch or a complete event styling conception - we are here to help. We can help source balloons, lighting, theming, photobooths & more!

OUR TEAM WORK  
WITH AN ARRAY OF  
INCREDIBLE  
PREFERRED  
SUPPLIERS TO  
BRING YOUR VISION  
TO LIFE



# THE BOOKING JOURNEY



## ENGAGE

### IN CONVERSATION

Call or email us to chat through any questions you have.

## EXPLORE

### ALL OPTIONS

Book a time to view the space or use one of our virtual tours.

## BOOK

### YOUR EVENT SPACE

Secure your booking with a deposit and be introduced to your event coordinator.

## EXPERIENCE

### LOTUS

Let us take care of the event creation for you while you and your guests enjoy our hospitality.



**LOTUS**  
THE GALERIES





## **LOTUS THE GALERIES** **8**

### **THE VENUE**

The venue, the location, the team **10**

### **THE SPACES**

Small private dining rooms **11**

Large private dining rooms **12**

The Blue Lady room **13**

The Yin Yang room **14**

The White room **15**

The Black room **16**

The Fishbowl **17**

The Bird Cage **18**

Partial venue hire **19**

Full venue hire **20**

## **FOOD & BEVERAGE PACKAGES** **21**

### **FOOD**

Banquet menus **22**

Canapes **23**

### **BEVERAGE**

Cocktails & beer **25**

Wine **26**

Beverage packages **28**

Food and beverage notes **29**

## **ENHANCEMENTS AND UPGRADES** **30**

## **CONTACT** **32**

## **FAQS** **33**

## **TERMS AND CONDITIONS** **34**



## THE VENUE

Lotus The Galleries is a contemporary Asian restaurant with an open plan kitchen, located within the Galleries shopping centre and in the heart of the Sydney CBD and overseeing the heritage building – Queen Victoria Building.

A selection of private dining rooms with space for 6 to 35 guests at a time are perfect for celebrations and corporate events. Despite being one of our larger venues, it's still a place that allows for good conversation. Diners love the food specials, in particular the Peking duck tableside meal.

## THE LOCATION

*500 George St, Sydney  
CBD*

*Access via both George  
and Pitt Sts.*

*Level 1, on top of the  
escalators.*

**FIND US ON MAPS**

## THE TEAM

Ryan Bishell  
*General Manager*

Melvina Mardira  
*Restaurant Manager*

Quynh Tran  
*Restaurant Supervisor*

Cindy Leong  
*Restaurant Supervisor*

# OUR SPACES

## SMALL PRIVATE DINING ROOMS



### THE FISHBOWL ROOM

CAPACITY 12

#### CONFIGURATIONS

ROUND



### THE BLACK ROOM

CAPACITY 12

#### CONFIGURATIONS

ROUND

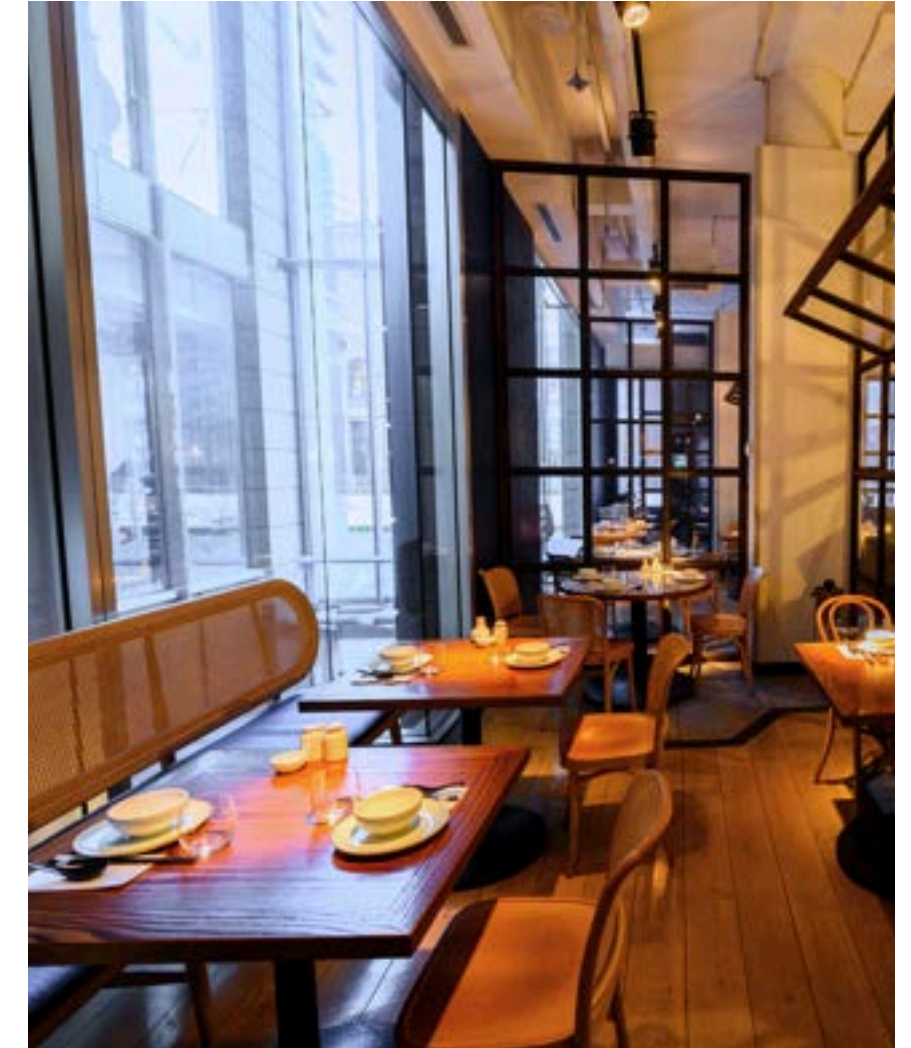


### THE WHITE ROOM

CAPACITY 12

#### CONFIGURATIONS

ROUND



### THE BIRD CAGE

CAPACITY 8

#### CONFIGURATIONS

BANQUET

# OUR SPACES

## LARGE PRIVATE DINING AND MORE



### THE BLUE LADY ROOM

CAPACITY 35

#### CONFIGURATIONS

- BOARDROOM
- CLASSROOM
- COCKTAIL

### THE YIN YANG ROOM

CAPACITY 22

#### CONFIGURATIONS

- BOARDROOM
- COCKTAIL

### EXCLUSIVE HIRE

CAPACITY 140 SEATED, 200 STANDING

#### CONFIGURATIONS

- CLUSTER (MULTIPLE ROOMS), COCKTAIL

### PARTIAL HIRE

CAPACITY 80

#### CONFIGURATIONS

- CLUSTER, MIXED



# THE BLUE LADY ROOM

## PRIVATE DINING

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.

### MINIMUM SPENDS

#### November to February

\$130 per person, minimum 20 people

#### March to October

\$110 per person, minimum 20 people

#### Special days

Price on enquiry

### CONFIGURATIONS

Boardroom (1 or 2 tables),  
classroom, cocktail

### HOLDING DEPOSIT

\$500

Free cancellation  
available up to 7 days  
ahead of your event  
date.

### FACILITIES & INCLUSIONS

TV Screen 60"  
Microphone  
Near Public Transport  
Audio Visual Equipment  
Disability Access  
DIY Theming

### CAPACITY

35 seated  
50 standing

### POPULAR EVENT TYPES

Business Meals  
Presentations  
Conferences  
Private Celebrations  
Micro Weddings  
Engagements & Showers  
Corporate Events  
Masterclasses  
Milestone Birthdays  
Product Launches

[VIEW A VIRTUAL TOUR OF THIS SPACE](#)



# THE YIN YANG ROOM

## PRIVATE DINING

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.

### MINIMUM SPENDS

**November to February**  
\$130 per person, minimum 13 people

**March to October**  
\$110 per person, minimum 13 people

**Special days**  
Price on enquiry

### CONFIGURATIONS

Boardroom, cocktail

### HOLDING DEPOSIT

\$500

Free cancellation  
available up to 7 days  
ahead of your event  
date.

### FACILITIES & INCLUSIONS

Fully Licensed  
Microphone  
Near Public Transport  
Audio Visual Equipment  
Disability Access  
DIY Theming

### CAPACITY

22 seated  
30 standing

### POPULAR EVENT TYPES

Business Meals and  
Presentations  
Micro Weddings  
Engagements & Showers  
Corporate Events  
Milestone Birthdays  
Product Launches

[VIEW A VIRTUAL TOUR OF THIS SPACE](#)





# THE WHITE ROOM

## PRIVATE DINING

The White Room is an intimate space reserved for an exclusive private dining experience. The space can accommodate up to 12 guests.

The White Room is fully private, and in addition is enclosed by warm timber panels and intimate lighting which provides the perfect environment for business meetings, lunches or dinners, and special occasions.

### MINIMUM SPENDS

**November to February**  
\$130 per person, minimum 8 people

**March to October**  
\$110 per person, minimum 8 people

**Special days**  
Price on enquiry

### CONFIGURATIONS

Round

### HOLDING DEPOSIT

\$250

Free cancellation  
available up to 7 days  
ahead of your event  
date.

### FACILITIES & INCLUSIONS

Fully Licensed  
Microphone  
Near Public Transport  
Disability Access  
DIY Theming

### CAPACITY

12 seated

### POPULAR EVENT TYPES

Birthday Celebrations  
Business Meals &  
Presentations  
Engagements & Showers  
Corporate Events

[VIEW A VIRTUAL TOUR OF THIS SPACE](#)

EVENTS  
LOTUS THE GALERIES





# THE BLACK ROOM

## PRIVATE DINING

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.

### MINIMUM SPENDS

**November to February**  
\$130 per person, minimum 8 people

**March to October**  
\$110 per person, minimum 8 people

**Special days**  
Price on enquiry

### CONFIGURATIONS

Round

### HOLDING DEPOSIT

\$250

Free cancellation  
available up to 7 days  
ahead of your event  
date.

### FACILITIES & INCLUSIONS

Fully Licensed  
Microphone  
Near Public Transport  
Disability Access  
DIY Theming

### CAPACITY

12 seated

### POPULAR EVENT TYPES

Birthday Celebrations  
Business Meals &  
Presentations  
Engagements & Showers  
Corporate Events

[VIEW A VIRTUAL TOUR OF THIS SPACE](#)





# THE FISHBOWL ROOM

## PRIVATE DINING

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

### MINIMUM SPENDS

**November to February**  
\$130 per person, minimum 5 people

**March to October**  
\$110 per person, minimum 5 people

**Special days**  
Price on enquiry

### CONFIGURATIONS

Round

### HOLDING DEPOSIT

\$250

Free cancellation  
available up to 7 days  
ahead of your event  
date.

### FACILITIES & INCLUSIONS

Fully Licensed  
Microphone  
Near Public Transport  
Disability Access  
DIY Theming

### CAPACITY

8 seated

### POPULAR EVENT TYPES

Birthday Celebrations  
Business Meals &  
Presentations  
Conferences  
Engagements & Showers  
Corporate Events

[VIEW A VIRTUAL TOUR OF THIS SPACE](#)

EVENTS  
LOTUS THE GALERIES





# THE BIRD CAGE

## PRIVATE DINING

Nestled within our venue, the Bird Cage offers a semi-private dining experience perfect for intimate gatherings and informal celebrations. Encased in elegant glass walls, this charming space comfortably accommodates up to 8 guests in a boardroom setup. Enjoy the blend of seclusion and openness, making it ideal for small parties that desire a touch of privacy without the formality of a fully private room.

### MINIMUM SPENDS

**November to February**  
\$130 per person, minimum 4 people

**March to October**  
\$110 per person, minimum 4 people

**Special days**  
Price on enquiry

### CONFIGURATIONS

Round

### HOLDING DEPOSIT

\$250

Free cancellation  
available up to 7 days  
ahead of your event  
date.

### FACILITIES & INCLUSIONS

Air Conditioning  
Ceremony on site  
Fully Licensed  
Microphone  
Near Public Transport  
Audio Visual Equipment  
Disability Access  
DIY Theming

### CAPACITY

8 seated

### POPULAR EVENT TYPES

Conferences  
Private Celebrations  
Engagements & Showers  
Corporate Events  
Masterclasses  
Product Launches

[VIEW A VIRTUAL TOUR OF THIS SPACE](#)



# PARTIAL VENUE HIRE

## NON-EXCLUSIVE

Ideal for larger, informal corporate events, traveling groups, and team lunches or dinners, our partial hire option at Lotus The Galleries includes access to the Yin Yang Room, the Great Wall, and both Bird Cages. This configuration provides a versatile setup, perfect for large group gatherings that require a seated dining experience. Enjoy the flexibility and unique ambiance of these interconnected spaces, ensuring a memorable and accommodating event for all attendees

### MINIMUM SPENDS

**November to February**  
Starting from \$8,000

**March to October**  
Starting from \$4,000

**Special days**  
Price on enquiry

### CONFIGURATIONS

Cluster  
Mixed

### HOLDING DEPOSIT

Price on enquiry

Free cancellation  
available from 30 days  
ahead of your event.

### FACILITIES & INCLUSIONS

Fully Licensed  
Microphone  
Near Public Transport  
Audio Visual Equipment  
Disability Access  
DIY Theming

### CAPACITY

80 seated

### POPULAR EVENT TYPES

Milestone Birthdays  
Conferences  
Private Celebrations  
Weddings  
Engagements & Showers  
Corporate Events  
Masterclasses  
Product Launches

[VIEW A VIRTUAL TOUR OF THIS SPACE](#)





# FULL VENUE HIRE

## EXCLUSIVE

Located in the heart of Sydney CBD, right next to Town Hall, Lotus The Galleries is the perfect venue for conferences, product launches, Lunar New Year celebrations, and media events. Easily accessible via public transportation, this versatile venue features a diverse floor plan and seven private dining rooms, making it ideal for events that require multiple activated spaces and can accommodate larger crowds. Enhance your event with our premium food and beverage stations and delectable canapés, ensuring a memorable experience for all attendees.

### MINIMUM SPENDS

**November to February**  
Starting from \$15,000

**March to October**  
Starting from \$8,000

**Special days**  
Price on enquiry

### CONFIGURATIONS

Cluster (multiple rooms)  
Cocktail

### HOLDING DEPOSIT

Price on enquiry

Free cancellation  
available from 30-90  
days ahead of your  
event.

### FACILITIES & INCLUSIONS

Ceremony on site  
Fully Licensed  
Microphone  
Near Public Transport  
Audio Visual Equipment  
Disability Access  
DIY Theming

### CAPACITY

140 seated (cluster)  
200 standing

### POPULAR EVENT TYPES

Conferences  
Private Celebrations  
Weddings  
Engagements & Showers  
Corporate Events  
Masterclasses  
Product Launches

[VIEW A VIRTUAL TOUR OF THIS SPACE](#)





# FOOD & BEVERAGE PACKAGES



# BANQUETS

## SHARING MENUS



### 89PP

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 dressing

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 with black pepper, baby corn and barilla

Kung Pao chicken with 5 spice tofu, dried chilli and peanuts

Steamed Asian greens with soy sauce and sesame oil

Steamed rice

Passionfruit Eton Mess  
+12 (add on)

### 109PP

Pacific oysters with finger lime, ginger and soy sauce

Okra salad with sesame sauce

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

Steamed Asian greens with soy sauce and sesame oil

Steamed rice

Passionfruit Eton Mess  
+12 (add on)



# CANAPES



## SMALL 6PP

Pacific oyster with finger lime dressing

Steamed fresh pork and prawn siu mai with flying fish roe

Spring rolls with king brown mushrooms and mix vegetables

Steamed mushroom dumplings

Lobster and prawn dumplings

Pork and prawn siu mai

Calamari with native spice salt and nam jim dressing

Baked snow mountain BBQ pork bun

Shanghai style crispy shallot pancake

Chongqing (popcorn) chicken with chili, garlic shoots, Spanish onion and 7 spice

Crispy tofu with vegetarian XO sauce

Crunchy brussels sprouts with black fungus in a garlic, soy and shallot sauce

Crispy eggplant with honey and soy sauce

## PREMIUM 9PP

BBQ duck pancake with sweet miso, shallot and cucumber

Twice cook pork belly with chili jam and shaved nashi pear

Wagyu beef SCB with golden pickle and dry chilli dressing

Vegan san choy bao with five spice tofu and gem lettuce

Grilled king prawn skewer with native green salt and pepper

## SUBSTANTIAL 11PP

Duck fried rice with asparagus and mustard seeds

Crab fried rice with flying fish roe

Vegetable fried rice with corn, zucchini and mustard seeds

Wok-fried Singapore vermicelli noodles with prawn, char sui and bean sprouts

Cantonese style ginger and shallot noodles

## DESSERT 10PP

Eton Mess







# BEVERAGES

## COCKTAILS & BEER



### SIGNATURE COCKTAILS

**Ginger Jive 24.0**

Bombay Sapphire, Massenez Ginger, Lemon, Mango, Aquafaba, Soda

**Fashionista 24.0**

42 Below, Cointreau, Lychee, Passionfruit & Lime

**Jasmine Highball 23.0**

Jasmine Tea infused Patron Silver, Lillet Blanc, Lime, Soda

**Ly-Chi Martini 24.0**

42 Below, Seedlip Grove 42, Lychee, Rose

**Applause 24.0**

42 Below Vodka, Cinnamon Syrup, Lemon, Pink Lady Apples

**Mandarin Sour 24.0**

Lotus Mandarin Gin, Aperol, Dom Benedictine, Lemon, Aquafaba

**Final Hand 28.0**

Laphroaig "10yo", Rittenhouse, Drambuie, Bitters

### NON-ALCOHOLIC COCKTAILS

**Spritz de Passion 19.0**

Lyre's 'Italian Spritz', Mango, Passionfruit, Capi Tonic

**South Siders 20.0**

Lyre's 'Dry London', Lime, Mint

**Cosmo-poli-tano 21.0**

Lyre's 'White Cane', Lyre's 'Orange Sec', Cranberry, Lime

**Marjarita 20.0**

Lyres White Cane Spirit, Lyres Orange Sec, Lime, Salt

### BEER BY THE CAN

**Gage Roads 'Yeah Buoy' XPA Non Alc 0.5% 11.0**

Fremantle, WA

**Yulli's 'Karaoke Kingu' Japanese Rice Lager 14.5**

Surry Hills, NSW

**Moo Brew Pilsner 13.0**

Bridgewater, TAS

**Balter XPA 14.0**

Currumbin, QLD

**Young Henry's 'Motorcycle Oil' Porter 13.0**

Newtown, NSW

**Young Henry's Cloudy Cider 10.0**

Newtown, NSW

### BEER BY THE BOTTLE

**Peroni Nastro Azzurro 11.0**

Rome, IT

**Asahi Super Dry 12.5**

Tokyo, JAP

**White Rabbit White Ale 12.0**

Yarra Valley, VIC

**Young Henry's 'Newtown' 11.0**

Newtown, NSW

**Coopers Light 9.0**

South Australia, AUS

**Tsing Tao 11.0**

Qingdao, CHI





# BEVERAGES

## WINE

Discover the perfect wine to complement your dining experience with our award-winning wine list, available for your perusal on our restaurant website. From bold reds to crisp whites, our diverse selection has been meticulously curated to suit every palate. For a truly personalized experience, our expert sommelier team is on hand to provide tailored wine recommendations. Whether you are a connoisseur or new to the world of wine, we ensure an unforgettable pairing to enhance your meal.



# BEVERAGE PACKAGES

MINIMUM 12 PEOPLE



## TIER 3 - STANDARD PACKAGE 80PP - 2 HOURS

Extra hour \$15pp (4 hours maximum)

Choose 3 wines.

NOTE: this package requires at least 7 days' notice to be secure.

### BUBBLES

NV Cavedon 'Adelia' Prosecco, King Valley, NSW

### WHITE

Naked Run 'The First' Riesling, Clare Valley, SA

Emmaline Pinot Gris, Adelaide Hills, SA

Nashdale Lane Chardonnay, Orange, NSW

### PINK

Tin Shed 'All Day' Rose, Barossa Valley, SA

### RED

Emmaline Pinot Noir, Adelaide Hills, SA

Main & Cherry Sangiovese, McLaren Vale, SA

Hewitson Ned & Henry's Shiraz, Barossa Valley, SA

### BEER

Young Henry's Natural Lager, Newtown, NSW

Young Henry's Hazy Pale Ale, Newtown, NSW

## TIER 2 - PREMIUM PACKAGE 95PP - 2 HOURS

Extra hour \$35pp (4 hours maximum)

Choose 3 grape varieties, and our sommelier picks from our cellar selection.

Champagne upgrade \$75pp (2hrs)

### BUBBLES

Sparkling Cuvee

### WHITE

Riesling Dry or Off-Dry

Gruener Veltliner, Chenin Blanc

Sauvignon Blanc

Pinot Grigio, Pinot Gris

Viognier, Gewurztraminer

### PINK

### RED

Pinot Noir, Gamay

Grenache, Sangiovese

Tempranillo, Nero d'Avola

Shiraz, Malbec Cabernet

### BEER

Tsing Tao, CH

Young Henry's 'Newtown' Pale Ale

## TIER 1 - SOMMELIER PACKAGE 125PP - 2 HOURS

Extra hour \$50pp (4 hours maximum)

Personally create your own beverage package.

Choose a selection of wines from our top shelf with the expert help of our sommelier.



## FOOD NOTES

All menus included in this event package are subject to change at any time based on seasonality and availability.

This menu pricing is valid until *1st October 2024* though it may change with a two-week notice period. All bookings after this time are subject to price increases should they occur.

While we take the utmost care and all reasonable precautions when catering for dietary requirements, due to our style of cooking we cannot rule out the risk of cross-contamination with allergens.

## BEVERAGE NOTES

All beverage packages include:

Still and sparkling mineral water, soft drinks, juices, Tsing Tao, Young Henry's 'Newtown' (venue depending on SOH ) Pale Ale, Coopers Light (or light beer alternative).

Please note that we are unable to offer a cash bar facility.

Listed beverages, vintages and prices are subject to change without notice, and for this reason, all wine selections are subject to such availability.

# MENU ENHANCEMENTS & UPGRADES

DETAILS THAT MATTER



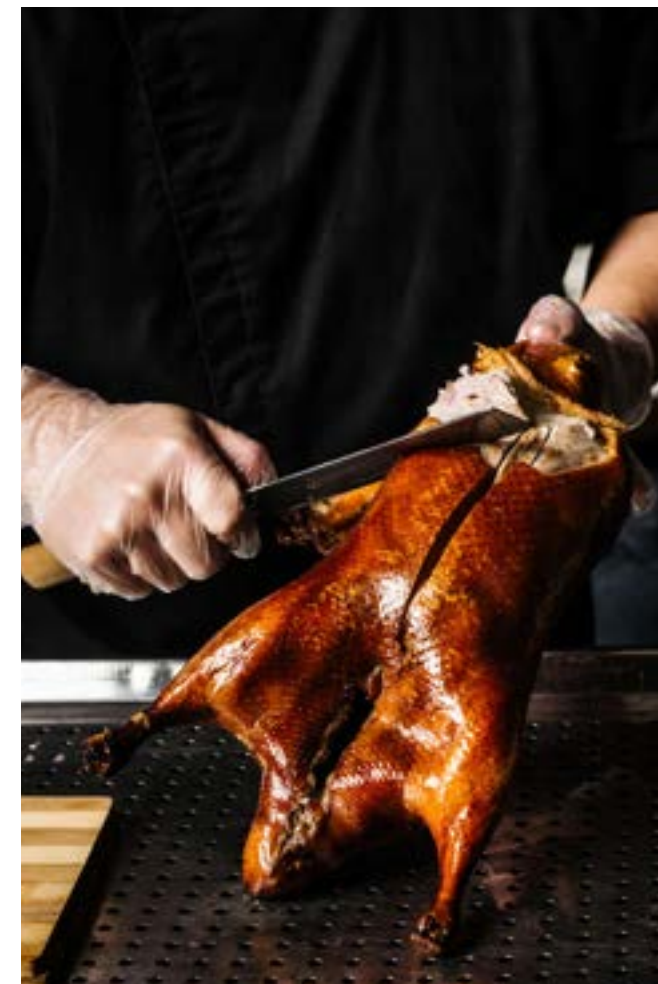
## ARRIVAL DRINKS & CANAPES

Add roving canapes and welcome drinks to your seated meal to kick off your event in style. Choose from cocktails, wine & beer, and non-alcoholic options.



## LIVE SEAFOOD

Savor the freshest selection of seafood expertly prepared by our chefs. This add-on brings a touch of elegance to that's sure to impress.



## AUTHENTIC BEIJING DUCK

Delight your guests as they watch our skilled duck master carve and serve this this authentic delicacy right at their table, bringing flair and a touch of tradition to your experience.



## CUSTOMISED MENU

Work with our culinary team to create a dining experience that reflects your tastes and preferences. This personalized touch ensures every guest enjoys a memorable and satisfying meal.

# MENU ENHANCEMENTS & UPGRADES

## DETAILS THAT MATTER



### CELEBRATION CAKES

“Let them eat cake”. Add a celebratory touch to your event with a cake. Available in a variety of styles or fully customizable to your taste.



### FLORALS

Add colour and vibrance to your event space with fresh florals that are sure to impress your guests.



### STYLING AND DECORATION

Our team can recommend a variety of decorations, including balloon art and florals, to elevate your event and make your event space shine.



### STATIONARY AND PRINTS

Add the ultimate customisation touch and get us to help you print beautiful stationery for your event, whether it be a wedding or a small birthday dinner.



# PLAN YOUR EVENT TODAY

Phone: 02 7258 5023

WhatsApp: 0452 606 462

[events@lotusdininggroup.com](mailto:events@lotusdininggroup.com)

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



SCAN THE QR CODE  
TO BOOK A CHAT WITH OUR TEAM

# FREQUENTLY ASKED QUESTIONS



## ACCESS TO RESTAURANT AND PARKING INFORMATION

Lotus The Galleries is located on the first floor of The Galleries shopping precinct. If you are on foot you will be able to find multiple access points from both Pitt and George streets. Escalators and lifts are available.

If you plan on driving to the venue, please note there is no onsite parking available, however, there are plenty of nearby parking options in the surrounding area.

**SECURE PARKING - HILTON SYDNEY CAR PARK**  
259 PITT STREET

**WILSON PARKING - QUEEN VICTORIA BUILDING CAR PARK**  
111 YORK STREET

**WILSON PARKING - ST ANDREWS HOUSE**  
464 KENT STREET

**SECURE PARKING - PICCADILLY**  
137 CASTLEREAGH STREET

## AUDIO VISUAL

We have in-house AV equipment available to those who need to show a presentation or play a slideshow.

The Blue Lady room is equipped with a 60” TV screen that is attached to the room structure. Additionally, we have a portable projector and screen available for use in the Yin Yang room or other private dining room, where needed.

AV hire from an external supplier is available upon request. BYO AV is also allowed.

## BUMP-IN AND DELIVERIES

Bump-ins and deliveries for events are allowed from 11am for lunch bookings and 5pm for dinner bookings. If an earlier bump in time is required, please speak with your event manager.

## PAYMENT METHODS

Lotus The Galleries accepts a variety of payment methods: cash, Mastercard, Visa, American Express, Liven, Best Restaurants gift cards and Lotus Dining gift vouchers.

A bill can be split into up to 3 transactions.

## BYO

As a fully licensed venue, BYO liquor is not allowed.

Desserts are available to be ordered at the restaurant, pending availability BYO cakes are permitted at a \$5 per person cake service fee.

BYO Kosher meals are allowed on a case-by-case basis. Meals must be commercially sourced (not homemade) and may incur a \$20 catering fee.



# TERMS AND CONDITIONS

READ FULL [TERMS & CONDITIONS HERE](#)



## BOOKINGS, CONFIRMATION & PAYMENT

Bookings are taken on a 'first come, first serve' basis and are not confirmed until a proposal has been signed, and/or a holding deposit received.

Lotus Dining accepts the payment of a holding deposit as confirmation of acceptance of the Terms and Conditions.

## CANCELLATIONS AND OR POSTPONEMENT

All deposits are refundable in case of a cancellation when and only when the first notification of intent to cancel is provided in writing outside of the free cancellation window as indicated on your Proposal/Event Order. Deposits are transferable to another date, venue or room provided the venue and room have availability on the proposed new date and time and at Lotus Dining's discretion.

All cancellations must be made in writing to [events@lotusdininggroup.com](mailto:events@lotusdininggroup.com) or otherwise directly to your dedicated event manager.

Parties have a set number of guaranteed guests. If guests in a party do not show, or an entire party fails to show, Lotus may charge up to and no more than the full cost of their selected F&B menu.

## TIMING

We encourage guests to arrive on time for their reservation to avoid any disappointment. A reservation will be held for 15 minutes from the time you have scheduled your reservation, after which time, if not notified, your table may be given to another party. Late arrivals will not see their initial booking end time postponed to compensate for the delay.

## MENU SELECTION AND BEVERAGE PACKAGES

Group bookings larger than 8 guests are required to dine on one of our banquet style set menus. A selection must be made no less than 48 hours prior to a booking.

Groups below 30 people are welcome to order 'a la carte' from our beverage menu. Groups of 30 or more are required to make a beverage pre-selection or choose a beverage package no less than 7 days before their booking.

## PRICING & PRICE VARIATION

All prices shown are inclusive of GST.

All quoted minimum spend prices and requirements are valid for 30 days from the date of quotation. Lotus Dining endeavours to maintain menu and product prices as advertised, however, these are subject to change without notice.

A 15% labour surcharge applies on all Public Holidays.

For all group reservations of 8 guests and above, or private dining reservations, a 10% service charge is added to the final bill as a minimum gratuity for the staff. The service charge is not included in the minimum spend.

## FOOD ALLERGIES

Lotus Dining endeavours to assist with appropriate meals for guests with food allergies. For the safety of those guests, we ask for a complete and accurate list of guest names together with their exact allergy no later than your event finalisation date as shown on your Event Order. This list must be resubmitted in full every time there is a change.

