



THE GARDENS
BY LOTUS

EVENTS MENU





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BREAKFAST



BANQUET MENUS

\$39 per person at a minimum of 10 guests

Inclusive of

Dumpling platter including two flavours

Garden spring roll

White cooked chicken sandwich
with fruity chilli mayonnaise

Handmade shallot pancake

Fruit platter

\$49 per person at a minimum of 10 guests

Inclusive of

Dumpling plater including two flavours

Garden spring roll

Wagyu beef sandwich
with fruity chilli mayonnaise

Handmade shallot pancake

Fruit platter

GRAZING HARVEST BREAKFAST

\$28 per person at a minimum of 20 guests

The very best of this seasons breakfast freshly prepared and served grazing style

Sample menu

Seasonal fruit

House made granola and coconut yoghurt pots

Freshly made chia pods

Freshly baked sweet goods (bickies, brownies, muffins and more)

Freshly baked pastries including croissant, danish, pain au chocolat and more,
served with house made jams, preserves and marmalades

Wanting more? We recommend

Tea and coffee beverage package \$15 per person

Pastry platter \$38 per platter

Mini sweet platter \$48 per platter





CONFERENCE



SET MENU

\$59 per person at a minimum of 10 guests

Garden spring roll

White cooked chicken sandwich with fruity chilli mayonnaise

Dumpling platter including

Hand made shallot pancake

Egg noodle with prawn and ginger shallot

Steamed Asain greens

Wanting more? We recommend

Tea and coffee beverage package from \$15 per person

Live food station starting from \$8 per person

Bao platter \$75 per platter

Fruit platter \$80 per platter





LUNCH



BANQUET MENU

\$89 per person at a minimum of 10 guests

Inclusive of

Okra salad with sesame sauce
Oysters with finger lime dressing
Har gau prawn dumpling
Steamed scallop sui mai
Crispy salt and pepper calamari with lime and lemon dressing
Crispy duck pancakes with chilli hoisin sauce and cucumber
Slow cooked beef short rib with garlic oil and black vinegar
Singapore style chilli Alaska king crab
Wok-fried Chinese bok choy
Steamed rice

Individual seasonal plated dessert

Wanting more? We recommend

Upgrade your dessert to a dessert platter \$5 per person
Upgrade your dessert to a dessert station \$10 per person
Hot seafood platter \$100 per platter
Cold seafood platter \$150 per platter
Live food station starting from \$8 per person

BUFFET MENU

\$109 per person at a minimum of 50 guests (1.5 hour duration)

Inclusive of

Tofu salad with seven spice

Oysters with finger lime dressing

Steamed bao with BBQ duck and black pepper

Garden spring roll

Australian tiger prawn with mixed seafood and apple cider vinegar

Steamed fish fillet with ginger and shallot

Slow cooked beef short rib with garlic oil and black vinegar

Creamy seafood soup

Wok-fried king brown mushroom with dry chilli

Wok-fried Chinese bok choy

The Gardens fried rice

Steamed rice

Fruit platter

Individual seasonal plated dessert

Wanting more? We recommend

Upgrade your dessert to a dessert platter \$5 per person

Upgrade your dessert to a dessert station \$10 per person

Canapes on arrival starting from \$4 each

Bao platter \$75 per platter

Dumpling platter \$65 per platter

Beverage package starting from \$30 per person



HIGH TEA



MENU

\$40 per person at a minimum of 10 guests

Enjoy the ambiance of the gardens with a specially curated selection of indulgent seasonal savoury and sweet delights. Including unlimited tea, espresso coffee, sparkling and still water.

Sample Menu

Alaskan crab with yuzu mayonnaise, flying fish roe and micro watercress

Softshell crab with siracha mayo and coriander

Sesame chicken with sesame sauce, cucumber, shallot, mustard greens and peanut crumble.

Crispy tofu bao with pickled veg, siracha and coriander

Prawn dumpling

Scallop siu mai

Beef dumpling

Mushroom dumpling

Mushroom springroll

Pineapple pork bun

Selection of seasonal desserts and petit fours

Wanting more? We recommend

A glass of Gosset Grande Reserve Champagne \$25 per person

An additional savoury or sweet item \$4 each



DINNER



BANQUET MENU

\$109 per person at a minimum of 10 guests

Inclusive of

Okra salad with sesame sauce
Oysters with finger lime dressing
Har gau prawn dumpling
Steamed scallop sui mai
Crispy salt and pepper calamari with lime and lemon dressing
Crispy duck pancakes with chilli hoisin sauce and cucumber
Slow cooked beef short rib with garlic oil and black vinegar
Live mud crab in Singapore style chilli sauce
Spicy wok-fried baby abalone with seasonal vegetable
Steamed bok choy with sesame oil and soy
The Gardens fried rice

Individual seasonal plated dessert

Wanting more? We recommend

Upgrade your dessert to a dessert platter \$5 per person
Upgrade your dessert to a dessert station \$10 per person
Cocktail on arrival \$12 each
Live food station starting from \$8 per person
Fried dim sum platter \$65 per platter
Beverage package starting from \$30 per person



BUFFET MENU

\$139 per person at a minimum of 50 guests (1.5 hour duration)

Inclusive of

Tofu salad with seven spice
Oysters with finger lime dressing
Har gau prawn dumpling
Steamed bao with BBQ duck and black pepper
Mixed mushroom spring roll
Alaska king crab and mixed seafood with apple cider vinegar
Steamed fish fillet with ginger and shallot
slow cooked beef short rib with garlic oil and black vinegar
Wok-fried Chinese bok choy
Wok-fried king brown mushroom with dry chilli
Creamy seafood soup
The Gardens fried rice

Fruit platter
Individual seasonal plated dessert

Wanting more? We recommend

Upgrade your dessert to a dessert platter \$5 per person
Upgrade your dessert to a dessert station \$10 per person
Canapes on arrival starting from \$4 each
Beverage package starting from \$30 per person
Live food station starting from \$8 per person





COCKTAIL



COCKTAIL MENUS

BONSAI \$39 per person

7 pieces including your selection of:
4 premium items, 1 deluxe item,
1 substantial item & petit fours

YIN-YANG \$55 per person

9 pieces including your selection of:
5 premium items, 2 deluxe items,
1 substantial item & petit fours

EMPERORS \$65 per person

11 pieces including your selection of:
5 premium items, 3 deluxe items,
2 substantial item & petit fours

Wanting more? We recommend

An additional Premium Canape \$4

An additional Deluxe canape \$7

An additional Substantial canape \$10

An additional Petit Fours \$4

Live food station from \$8 per person

Beverage package starting from
\$30 per person

Cocktail on arrival \$12 per person

Dessert canapes \$15 per person

Mini sweet platter \$48 per platter

PREMIUM SELECTION

Pacific oyster with finger lime dressing (GF)

Steamed scallop siu mai with flying fish roe

King brown mushroom and mix vegetable spring roll

Har Gau prawn dumplings (GF)

Crispy Lamb pancake with cumin and Chinese spices

Native Salt and Pepper Squid with sriracha mayo (GF)

BBQ duck pancake with sweet miso, shallot and cucumber.

Baked BBQ pork bun

Shanghai style crispy shallot pancake

DELUXE SELECTION

Wagyu beef sang choy bow with golden pickle
and dry chilli dressing

Smoked salmon sang choy bow with salmon caviar
and ginger dressing (GF)

Lobster salad with yuzu mayo and steamed bun

Grilled king prawn skewer with native green salt
and pepper (GF)

Tuna tartare with soy and wasabi

Grilled lamb cutlet with Cantonese style sweet sour sauce

SUBSTANTIAL SELECTION

Egg noodle salad with seasonal vegetables, soy
and sesame dressing

Steamed rice with soy, crab meat and flying fish roe

Fried rice with shallot, salmon and salmon caviar

Hainan chicken and traditional accompaniments served
with Chinese tea (GF)

PETIT FOURS

Macaron chocolate

Hand made truffle

Green tea marshmallow



DESSERT



DESSERT TABLE

\$20 per person at a minimum of 30 guests

Sample menu

Dark chocolate mousse with rice crisp and salted caramel pearls

Lychee and strawberry stones

Macaron of the day

Rocky road

Berry trifle

Pineapple and coconut tiramisu

DESSERT PLATTER

Chef's selection of indulgent treats

\$100 per platter (serves 4-6 guests)

CHOCOLATE FOUNTAIN

\$15 per person at a minimum of 30 guests

Inclusive of

One flavour of chocolate (milk, dark or white)

Seasonal fruits

Assortments (marshmallow, waffle, meringue, ginger bread and brioche)

BOXED MACARONS

\$10 per person

Inclusive of

Two flavours with packaging



DESSERT CANAPE

Chef's selection of seasonally inspired dessert canapes including but not limited to, macarons, petit fours, chocolate lollipops, mini tarts, ice cream and more

\$15 per person, three varieties

\$25 per person, six varieties

PASTRY PLATTER

Chef's selection of indulgent pastries, freshly baked croissants, pain au chocolate and danishes

\$38 per platter (serves 4-6 guests)

MINI SWEET PLATTER

Chef's selection of indulgent house made sweets including muffins, mini tarts and brownies

\$48 per platter (serves 4-6 guests)

CUSTOMISED CHOCOLATE

Lotus pastry chefs specialise in customised chocolate and chocolate sculptures to create spectacular centrepieces at parties, weddings and corporate events.

Anything from a company logo made from chocolate or individualised chocolate flavours, virtually anything can be made from chocolate, lets get creative together

Prices start from \$250

Lotus Dining's pastry team proudly designs and creates all desserts in house

Our dessert selection has been carefully created by our talented pastry chefs using only the highest and freshest quality of ingredients





ADDITIONAL ENHANCEMENTS



LIVE FOOD STATIONS

(1.5 hours duration with a minimum of 30 guests)

Handmade mung bean noodle with cucumber and coriander \$8 per person

Wok Station \$12 per person

Dumpling making station \$12 per person

Build your own Bao station \$12 per person

Cooked prawns with creamy sesame sauce \$14 per person

Duck pancake rolling station \$15 per person

Oyster shucking station \$15 per person

Chargrilled station including: *prawns, salmon, beef and king mushroom* \$20 per person

BBQ wagyu beef skewer with Sichuan style glaze station \$20 per person

BBQ salmon skewer with red bean chilli sauce station \$20 per person

PLATTERS

(serves 4-6 guests per platter)

Bao Platter \$75 per platter

Buddha bowl \$100 per platter (serves 10 guests)

Dumpling Platter \$65 per platter

Hot seafood platter \$100 per platter

Cold seafood platter \$150 per platter

Dim Sum Platter \$65 per platter

CANAPES

Noodle boxes \$8 each

Fried rice boxes \$8 each

Premium \$4 each

Deluxe \$7 each

Substantial \$10 each

Petit fours \$4 each





BEVERAGE



BEVERAGE

STANDARD PACKAGE

2 hours \$30 per person / 3 hours \$40 per person / 4 hours \$50 per person

NV Inara Blanc de Blancs, *Yarra Valley, VIC, Australia*

2018 Twelve Signs Pinot Grigio, *King Valley, VIC, Australia*

2016 Twelve Signs Shiraz, *Hilltops, NSW, Australia*

Beers: Tsing Tao and Cascade Light

PREMIUM PACKAGE

2 hours \$45 per person / 3 hours \$55 per person

NV Bianca Vigna Prosecco, *Veneto, Italy*

2017 Astrolabe Sauvignon Blanc, *Marlborough, New Zealand*

2016 Thistle Ridge Pinot Noir, *Waipara, New Zealand*

Beers: Tsing Tao and Cascade Light

TEA AND COFFEE PACKAGE - \$15 per person

Includes espresso coffee, tea, still and sparkling water

COCKTAIL PACKAGE

2 hours \$45 per person / 3 hours \$55 per person

Sample menu

Summer Breeze

Bombay Sapphire, St. Germain, Champagne syrup, watermelon, sparkling

La Lila

42 Below Vodka, ginger, lavender syrup, mango, tonic

Shanghai Voodoo

Shanghai afternoon tea infused Tequila, Yuzushu, grapefruit, blood orange, Absinthe, agave syrup, lime

Pina Pandora

Bacardi Ocho, Madenii Dry, coconut, pandan, pineapple, lime

BEVERAGE

SOFT DRINKS PACKAGE - \$15 per person

Includes juice, still and sparkling water

BEER ONLY PACKAGE

STANDARD BEER PACKAGE

2 hours \$35 per person / 3 hours \$45 per person

Asahi and Tsing Tao

CRAFT BEER PACKAGE

2 hours \$45 per person / 3 hours \$55 per person

Subject to availability

CHILDREN DRINK PACKAGE - \$10 per person

Includes shirly temple, juice, soft drinks, still and sparkling water

MOCKTAIL PACKAGE

2 hours \$25 per person / 3 hours \$35 per person

Want more? We recommend

Cocktail on arrival \$12 per person

Glass of NV Gosset Reserve Champagne on arrival \$20 per person

Glass of NV Bianca Vigna Prosecco on arrival \$10 per person

Rimauresq 'Rimo' Rosé added to your beverage package \$10 per person