
EXTERNAL CATERING



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BREAKFAST



PRE-SELECTIONS

A minimum spend of \$300 is required

Choose from a selection of our signature breakfast baos

Egg and bacon Bao	\$6 each
Haloumi & mushroom bao (v)	\$6 each

Something fresh

Yogurt and handmade granola cups	\$5 each
Chia and seasonal fruit pods	\$5 each
Fruit salad cup	\$5 each
Fresh juice apple/orange	\$4 each

PLATTERS

Assorted Fruit Platter

Hand picked seasonal fruits

Small

Serves 8-10 guests

\$50 per platter

Large

Serves 12-15 guests

\$70 per platter

BAO PLATTER

Serves 4-6 guests

\$25 PER PLATTER

Mixed or same flavour

Bacon and egg bao

Haloumi and mushroom bao (v)

Wanting more? Why not add a few sides

Yogurt and handmade granola cups	\$5 each
Chia and seasonal fruit cups	\$5 each
Fruit salad cup	\$5 each
Smoothies	\$6 each
Fresh juice apple/orange	\$4 each

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GRAZING HARVEST BREAKFAST

\$28 per person

Minimum of 30 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 cups

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

Freshly baked pastries including croissant, danish, pain au chocolat and more,

THE BINGS BREAKFAST EXPERIENCE

Let us take care of the ordering, giving you the very best of Bings breakfast presented and served on a delightful grazing table. Customised to your individuals needs select from a variety of our breakfast baos, fresh fruit platters, yoghurt cups and chia pods, smoothies and fresh juices.

\$35 per person

Minimum of 20 guests with a 10% service charge on the final food and beverage bill



LUNCH AND DINNER



PLATTERS

Serves 10-12 guests per platter

A minimum spend of \$300 is required

BAOS

\$145 PER PLATTER

Mixed or same flavour

Crispy chicken with saucy kimchi, fresh herbs and Asian slaw

Hoisin pulled pork with sweet peanut crumble, cucumber and apple pickle

Korean beef with pickled veg, cucumber, saucy kimchi and coriander

Soft shell crab with Asian slaw, fresh herbs and burnt chilli mayo

Crispy silken tofu with pickled veg, crushed peanuts, fresh herbs and spicy miso sauce

PEKING DUCK PANCAKES

\$145 PER PLATTER

Roast Peking Duck, hoisin sauce, cucumber, spring onion

FRESH RICE PAPER ROLL

\$95 PER PLATTER

Mixed or same flavour

Salmon furikake Roll- vermicelli noodles, cucumber, pickled ginger, herbs

Edamame Roll - vermicelli noodles, pickled carrot/daikon, cucumber

Fried chicken Roll-vermicelli noodles, kimchi slaw

Tofu Roll- vermicelli noodles, seaweed, cucumber, pickled ginger

Spiced Tuna Roll - vermicelli noodles, cucumber, seaweed

Avocado Roll - vermicelli noodles, cucumber, pickled ginger, herbs, sesame

Cucumber Roll - vermicelli noodles, pickled carrot/daikon, herbs,

All served with dipping sauces on the side.

CRAB NACHOS

\$165 PER PLATTER

Crispy wontons, crab mix, cucumber, avocado, pickled ginger, herbs, spicy mayo, Tobiko

DUMPLING BASKETS

\$120 PER PLATTER

Mixed or same flavour

Vegetarian Dumplings

Prawn Dumplings

Pork Wontons

Wanting more? why not add a few sides

Fried dumplings	\$5 each
Coconut chicken beetle leaf	\$5 each
Rice paper rolls	\$4 each
Duck pancakes	\$6 each
Spicy tuna on a wonton crisp	\$6 each
Pokè nachos on crispy wonton wrappers	\$7 each
Bao doughnuts dusted with cinnamon sugar w/ whipped chocolate ganachè	\$4 each
Sweet potato fries	\$3 small \$5 large
Extra sauce / dressing	\$0.50 each
Soft drinks	\$3.50 each
Bundaberg ginger beer	\$4.50 each
Sparkling / still water	\$3.50 each
Fruit juice apple/orange	\$4 each

GRAZING TABLES

POKÈ GRAZE

\$25 per person

Minimum of 20 guests with a 10% service charge on the final food and beverage bill

All graze tables are served with rice, noodles and toppings with your choice of;

Option one - Selection of mixed seafood

Option two - Selection of mixed proteins

Option three - Pure vegetarian goodness

Want it all?

Upgrade to have a selection of seafood, protein and vegetables for only \$10 pp

THE BINGS GRAZING EXPERIENCE

Let us take care of the ordering, giving you the very best of Bings presented and served on a delightful grazing table. Customised to your individual needs. Select from a variety of our fresh buddha bowls, baos and much more.

\$40 per person

Minimum of 20 guests with a 10% service charge on the final food and beverage bill

Sample Menu

BAO PLATTER

Mixed or same flavour

Crispy chicken with saucy kimchi, fresh herbs and Asian slaw

Hoisin pulled pork with sweet peanut crumble, cucumber and apple pickle

Korean beef with pickled veg, cucumber, saucy kimchi and coriander

Soft shell crab with Asian slaw, fresh herbs and burnt chilli mayo

Crispy silken tofu with pickled veg, crushed peanuts, fresh herbs and spicy miso sauce

POKÈ GRAZE

Served with rice, noodles and toppings with your choice of;

Option one - Selection of mixed seafood

Option two - Selection of mixed proteins

Option three - Pure vegetarian goodness

Choice of two sides:

Fried dumplings

Coconut chicken beetle leaf

Rice paper rolls

Duck pancakes

Spicy tuna on a wonton crisp

Pokè nachos on crispy wonton wrappers

Bao doughnuts dusted with cinnamon sugar w/ whipped chocolate ganachè

Wanting more? why not add a few sides

Fried dumplings \$5 each

Coconut chicken beetle leaf \$5 each

Rice paper rolls \$4 each

Duck pancakes \$6 each

Spicy tuna on a wonton crisp \$6 each

Pokè nachos on crispy wonton wrappers \$7 each

Bao doughnuts dusted with cinnamon sugar w/ whipped chocolate ganachè \$4 each

Sweet potato fries \$3 small \$5 large

Extra sauce / dressing \$0.50 each

Soft drinks \$3.50 each

Bundaberg ginger beer \$4.50 each

Sparkling / still water \$3.50 each

Fruit juice apple/orange \$4 each

FOOD STATIONS



INTERACTIVE FOOD STATIONS

BUDDHA BOWL BUILDING STATION

\$20 per person with a 10% service charge on the final food and beverage bill (delivery charges may apply)

Guests build their own buddha bowls from a range of fresh ingredients. Choose from a selection of proteins including coconut chicken, Korean beef, pulled pork, king salmon, yellow fin tuna and crispy tofu.

Top up with all of our additional add ons and finish with a selection of our house made signature sauces.

Minimum order of \$600 with a 10% service charge on the final food and beverage bill

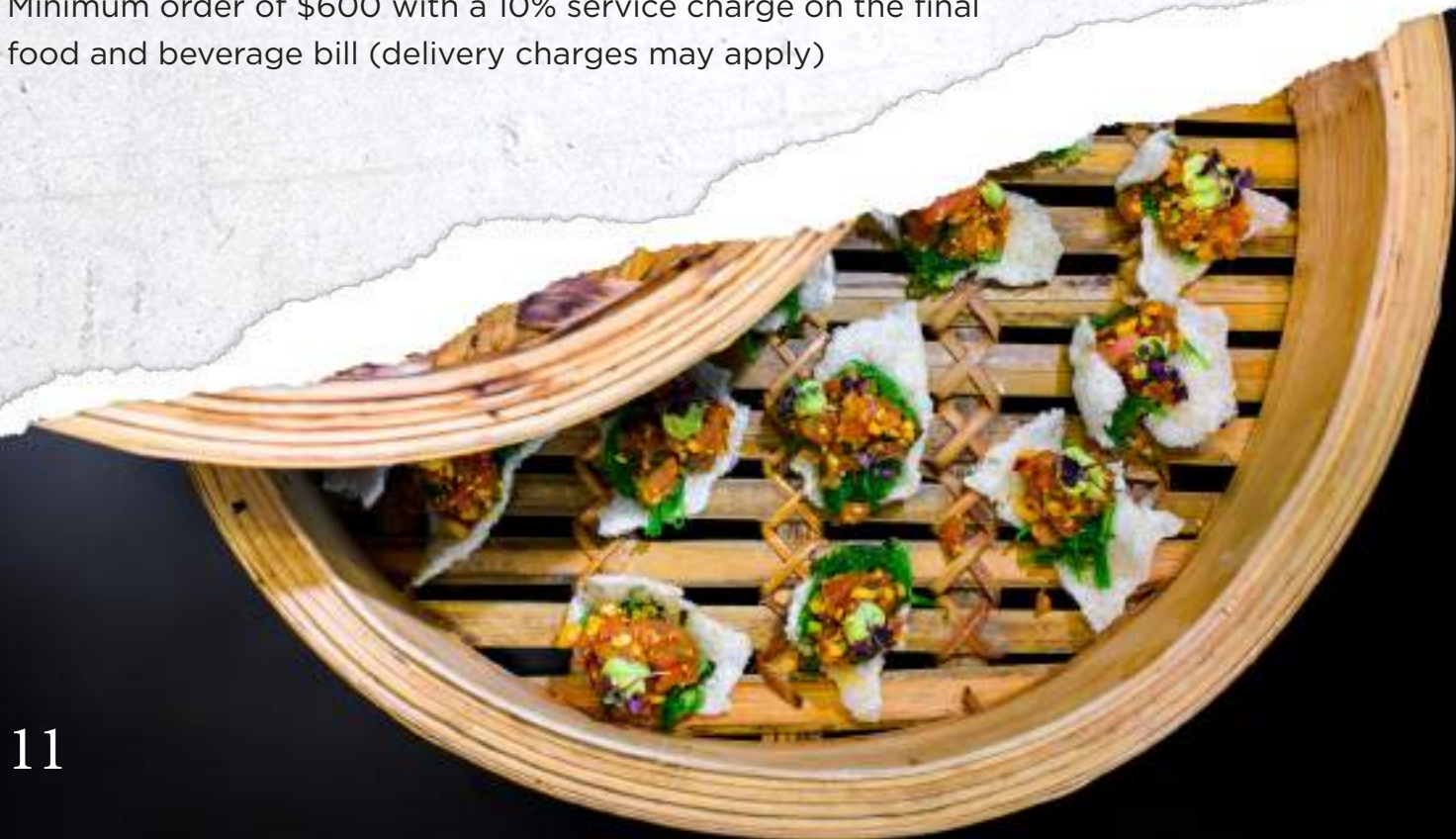
ARE YOU READY TO BAO!

\$25 per person with a 10% service charge on the final food and beverage bill

Bings Bao building station is our most fun and interactive food station available.

Let our chefs guide you, as you build your very own Bao.

Minimum order of \$600 with a 10% service charge on the final food and beverage bill (delivery charges may apply)



DESSERT



DESSERT TABLE

\$20 per person

Minimum of 30 guests

Sample menu

Dark chocolate mousse with rice crisp and salted caramel pearls

Lychee and strawberry scones

Macaron of the day

Rocky road

Berry trifle

DESSERT PLATTER

Chef's selection of indulgent treats

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

CHOCOLATE FOUNTAIN

\$15 per person

Minimum of 30 guests

Inclusive of

One flavour of chocolate (milk, dark or white)

Seasonal fruits

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

BOXED MACARONS

\$10 per person

Inclusive of

Two flavours of your choice



DESSERT CANAPÉ

Chef's selection of seasonally inspired dessert canapés 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

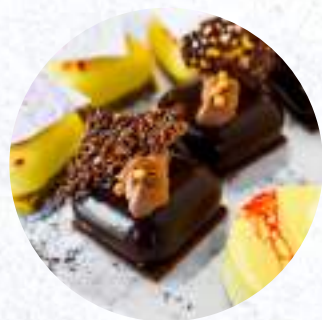
Lotus pastry chefs specialise in customised chocolate and chocolate sculptures to create spectacular centrepieces at parties, weddings and corporate events.

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 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



CELEBRATION CAKES



CELEBRATION CAKES

Order a custom cake for your next anniversary, birthday, awards night or just because!

Choose from different designs and flavours to find the perfect match.

Don't know where to start, let our team get creative to design something special just for you!

A few of our most popular flavours include

LOTUS CELEBRATION CAKE

Vanilla sponge, mandarin jam and vanilla coated with mandarin butter cream and macarons

PECHE MELBA

Vanilla sponge, white peach syrup, raspberry gel and peach curd. Coated with vanilla butter cream, white chocolate shards and meringue

SALTED CARAMEL VELVET

Red velvet sponge, salted caramel butter cream, crunchy pearls, drip chocolate ganache with candy and chocolate decoration

6 inches

\$90

Serves 2-4 people



8 inches

\$120

Serves 6-8 people



10 inches

\$150

Serves 10-12 people



Any other size price to be confirmed on enquiry.

CUSTOM CAKES

Custom cake on your mind ?

Have a specific flavour you'd love your guests to indulge in ?

Want a design thats a little different ?

We would love to create something bespoke it for you!

Please enquire directly for pricing of our custom cakes



DELIVERY CHARGES

SYDNEY CBD

Free Delivery

SYDNEY SUBURBS*

\$1000 minimum order

Weekdays \$70 delivery

Saturdays \$80 delivery including setup

Sundays \$120 delivery including setup

*available for delivery up to 30km's from Sydney CBD

ADDITIONAL CHARGES

If parking or loading dock facilities are not provided, all costs incurred will be subsequently charged.

CUSTOM REQUESTS

CUSTOM ORDERS

Care for something completely bespoke, that isnt on our menu ?

We would love to cater for your needs!

Get in touch with us, and our chefs can work with you to design something completely customisable.