



THE GARDENS  
BY LOTUS

*Events Menu*



# FEAST

DESIGNED TO SHARE

**\$79 PP BANQUET**  
MINIMUM 4 GUESTS

Poached okra salad with sesame  
Prawn har gau  
Scallop siu mai  
Crispy squid with seven spice  
Singapore style king prawns with steamed bao  
Slow-cooked beef short ribs with aged Chinese vinegar  
Steamed seasonal Asian greens with soy and sesame  
Chicken fried rice with crab and flying fish roe  
Steamed rice

**\$99 PP BANQUET**  
MINIMUM 4 GUESTS

Poached okra salad with sesame  
Pacific oyster with finger lime  
Har Gau prawn dumplings  
Scallop siu mai  
Crispy squid with seven spice  
Duck pancake with Sichuan hoisin sauce  
Singapore style king prawns with steamed bao  
Slow-cooked beef short ribs with aged Chinese vinegar  
Steamed fish fillet with ginger and shallot  
Steamed Asian greens with soy and sesame  
Chicken fried rice with crab and flying fish roe  
Steamed rice  
Seasonal fruit plate

## SWEET TOOTH?

WHY NOT ADD A SEASONAL DESSERT, TEA OR COFFEE \$10 PP



# SMALL BITES

ENOUGH TO GO AROUND

**\$40 PP**  
MINIMUM 20 GUESTS

*5x premium canape*

Steamed pork and prawn siu mai with tobiko  
King brown mushroom spring rolls  
Prawn har gau  
Native spiced salt & pepper squid with sriracha mayo  
BBQ duck pancakes with miso, shallot & cucumber

*1x deluxe canape*

Grilled king prawn skewer with native spice

*1x substantial canape*

Hainan style chicken with steamed rice, fresh tomato and cucumber

**\$65 PP**  
MINIMUM 20 GUESTS

*6x premium canape*

Pacific oyster with finger lime  
Steamed pork and prawn siu mai with tobiko  
King brown mushroom spring rolls  
Prawn har gau  
Spiced salt & pepper squid with sriracha mayo  
BBQ duck pancakes with miso & cucumber

*3x deluxe canape*

Wagyu beef san choi bao with golden pickle & dry chilli

Lobster salad with yuzu may on a steamed bun

Grilled king prawn skewer with native spice

*1x substantial canape*

Hainan style chicken with steamed rice, fresh tomato and cucumber

A 10% service charge will apply to your final food and beverage bill



**SIP**

IT'S 5 O'CLOCK SOMEWHERE

### LOTUS LABEL PACKAGE

2 HOURS \$40 PP | 3 HOURS \$50 PP | 4 HOURS \$60 PP

NV Inara Blanc de Blancs, Yarra Valley, VIC  
 2018 Lotus Pinot Grigio, Hilltops, NSW  
 2016 Lotus Shiraz, Hilltops, NSW

BEER | Tsing Tao

Includes unlimited soft drinks, juice, still and sparkling water

### COCKTAIL PACKAGE

2 HOURS \$95 PP | 3 HOURS \$115 PP

Includes unlimited soft drinks, juice, still and sparkling water plus your choice of any three of the following cocktails:

Cosmopolitan  
 White lady  
 G&T  
 Cuba Libre  
 Daiquiri  
 Side Car

Tequila Sunrise  
 Margarita  
 Mojito  
 Whiskey 8-Ball  
 Gin Ricky  
 Aperol Spritz

### DELUXE BEVERAGE PACKAGE

2 HOURS \$50 PP | 3 HOURS \$60 PP

SPARKLING | NV Bianca Vigna Prosecco, *Veneto, IT*

WHITE | 2017 Astrolabe Sauvignon Blanc, *Marlborough, NZ*

RED | 2016 Thistle Ridge Pinot Noir, *Waipara, NZ*

BEER | *Tsing Tao and Cascade Light*

Includes unlimited soft drinks, juice, still and sparkling water

Wines are subject to availability

### NON-ALCOHOLIC PACKAGE

\$15 PP

Includes unlimited soft drinks, juice, still and sparkling water



**SPECIAL ADDITIONS**

LET'S MAKE IT EXTRA SPECIAL

### LIVE FOOD STATIONS

1.5 HOURS | MINIMUM 20 GUESTS

Steamed dumpling station \$30 PP  
 Duck pancake station \$30 PP  
 Bao station \$25 PP  
 Grilled BBQ station  
 Wagyu Beef \$20 PP  
 Chicken/Prok \$15 PP  
 Salmon \$15 PP  
 Vege \$12 PP  
 Luxury/Mixed \$35 PP

### PETIT FOURS

Macaron & Chocolate truffle \$5 PP

### DUMPLING MASTERCLASSES

1.5 hour dumpling masterclass \$80 PP

### WANT TO IMPRESS?

#### COCKTAILS

\$15 EACH

Tailored to your event, theme and food selection

#### MOCKTAILS

\$8 EACH

Tailored to your event, theme and food selection

Add a glass of NV Gosset Champagne for \$22 PP



# ADDITIONAL ENHANCEMENTS

THE WOW FACTOR

## **\$6 PER PIECE** PREMIUM SELECTION

Pacific oyster with finger lime  
Steamed pork and prawn siu mai with tobiko  
King brown mushroom spring rolls  
Prawn har gau  
Spiced salt & pepper squid with sriracha mayo  
BBQ duck pancakes with miso & cucumber  
Baked BBQ pork bun with pineapple char siu  
Shanghai style crispy shallot pancake

## **\$8 PER PIECE** DELUXE SELECTION

Wagyu beef san choi bao with golden pickle & dry chilli  
Smoked salmon san choi bao with salmon caviar and ginger  
Lobster salad with yuzu may on a steamed bun  
Grilled king prawn skewer with native spice

## **\$6 PER SERVE** SUBSTANTIAL SELECTION

Hainan style chicken with steamed rice, fresh tomato and cucumber  
Egg noodle salad with sesame sauce & vegetable  
Soy fried rice with crab and flying fish roe  
Wok fried shallot rice with salmon and caviar

A 10% service charge will apply to your final food and beverage bill