



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