



THE GARDENS
BY LOTUS

Canape Packages December 2018

Welcome to The Gardens by Lotus, situated within the iconic Chinese Garden of Friendship.

The Gardens by Lotus caters for functions and events ranging in size from 30 to over 250 people and offers an exciting events experience in areas including the Teahouse Pavilion, The Blue Room private dining space and numerous other pavilions located within the Garden.

The flexible offerings enable you to select from a range of options, whether it be a relaxed affair or a more formal event, our dedicated team can design a package to suit you. The authentic outlook and tranquil setting coupled with Lotus' trademark Chinese cuisine provide a stunning backdrop to your special function and event.

For enquiries please contact 02) 9247 6868 or email enquiries@lotusdining.com.au and one of our Events Managers will assist you.

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

Premium Selection

Pacific oyster with finger lime dressing (GF)

Steamed fresh scallop siu mai with flying fish roe topping

Our spring rolls with king brown mushrooms and mix vegetable

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 with pineapple and char siu

Shanghai style crispy shallot pancake

Deluxe Selection

Wagyu beef SCB with golden pickle and dry chilli dressing

Smoked salmon SCB with salmon caviar and ginger dressing (GF)

Lobster salad with yuzu mayo on steam bun

U8 grilled king prawn skewer with native green salt and pepper (GF)

Tuna tartar with Japanese soy and wasabi

Grill lamb cutlet with Cantonese style sweet sour sauce

Substantial Selection

Egg noodle salad with sesame sauce and three-color vegetable

Steamed soy rice with crab meat and flying fish roe

Wok fry shallot rice with salmon and salmon caviar

Hainan chicken rice with baby tomato and cucumber serve with our fruity chili sauce (GF)

Petit Four

Macaron

Chocolate Truffle

Hand Made Green Tea Marshmallow

The Gardens Beverage Options

Classic: 2hrs \$30pp 3hrs \$40pp Champagne Upgrade \$35pp

NV Inara Blanc de Blancs, Yarra Valley, Victoria

2018 Twelve Signs Pinot Grigio, Hilltops, NSW

2016 Twelve Signs Shiraz, Hilltops, NSW

Beers: Tsing Tao and Cascade Light

Soft drinks

Premium: 2hrs \$45pp 3hrs \$55pp Champagne Upgrade \$35pp

NV Bianca Vigna Prosecco, Veneto, Italy

2017 Astrolabe Sauvignon Blanc, Marlborough, NZ

2016 Thistle Ridge Pinot Noir, Waipara, NZ

Beers: Tsing Tao and Cascade Light

Soft drinks

On consumption beverage service

Beverage service can also be arranged on consumption based on your selection from our offering.

Please note that wines are subject to vintage change and tailored packages can also be arranged to suit your event needs.

Dietary requirements

Dietary requirements can be arranged prior to the event and our staff take the upmost care in ensuring allergies are catered for.

Food and beverage selection will change with the seasons and you will be notified should a change arise to your chosen menu that is beyond our control. Some changes can be accommodated, and The Gardens will endeavour to honour your request to the best of our ability.