



EVENT PACKAGES

LUNA LU
BAR LULU

WELCOME

Luna Lu & Bar Lulu proudly hosts a variety of events, from intimate gatherings to large celebrations, catering to all occasions.

Our venue showcases contemporary Asian cuisine, blending traditional and innovative flavors with modern gastronomy and premium Australian produce, including First Nation ingredients, for a truly unique dining experience. We are committed to sustainability, ensuring our practices are environmentally responsible.

Our thoughtfully designed menu encourages sharing, starting with tempting small plates, followed by heavenly mains, and concluding with exquisite desserts.

Embark on a gastronomical journey of contemporary Asian cuisine—a fusion of traditional and innovative flavours, modern culinary artistry, and authentic ingredients. Whether it's a private event, corporate function, or celebratory dinner, Luna Lu & Bar Lulu offers the perfect setting for an unforgettable experience.





LUNA LU

RESTAURANT & BAR

Host your next event at Luna Lu & Bar Lulu, The Rocks and enjoy breathtaking panoramic views of the Sydney's most iconic landmarks the beautiful Opera House and Harbour Bridge.

Our team are dedicated to create bespoke food & beverage package tailored to your events preferences while you and your guests indulge in the luxury of a private, exclusive space.

Whether it's a corporate event or a special celebration, Luna Lu & Bar Lulu provides a distinctive setting to make your occasion truly unforgettable.



LUNA OUTSIDE



LUNA INSIDE



DINING DOME DEGUSTATION BY LUNA LU

Experience our Dining Dome Degustation by Luna Lu. Sit back and soak up the breathtaking views of the iconic Sydney Harbour Bridge and Sydney Opera House, whilst enjoying our bespoke 4-course degustation menu, created specifically to leave you feeling content.

PRICE

\$200pp : Monday-Sunday
4-Course Shared Banquet Degustation Menu
Chateau Tanunda wine pairing per course.

Dining Dome by Luna Lu is available every week from Monday to Sunday.

SESSIONS

12pm- 2:00pm
2:30pm- 4:30pm
5pm – 7pm
7:30pm- 9:30pm

DINING DOME DEGUSTATION MENU

Please select between a red or white wine pairing for course 2 & 3.

COURSE 1

Natural Oysters with Oscietra caviar and finger lime (gf)

Château Tanunda Premium Cuvee

COURSE 2

Hiramasa Kingfish Sashimi Mosaic (df) (gfo)

White miso from Kyoto, oscietra caviar, yuzu and ginger dressing.

Pork Belly Bao

Crispy sticky pork belly, pickled carrot, spiced mayo and wild coriander.

Grand Barossa Dry Riesling 2023 or Château SV Grenache 2022

COURSE 3

Glacier 51 Miso Toothfish (gf)

50g Toothfish from deep waters from Heard Island Southwest of Western Australia, miso glaze, passionfruit dressing and seasonal salad.

Luna Duck (df)

Golden crispy premium duck infused with luxe Chinese rose wine, daikon, fresh scallions, Davidson plum and tuscan kale.

Asian Summer Salad (gfo) (vegan option available)

Seasonal leaf salad, cucumbers, avocado and sesame dressing.

Edamame Fried Rice (gfo)

Fresh English spinach puree, broccolini and snow peas.

Château Eden Valley Chardonnay 2023 or Grand Barossa Shiraz 2021

COURSE 4

Chefs selection of desserts

Château Tanunda Sparkling Shiraz



FUNCTION SPACES

GROUND LEVEL - LUNA OUTSIDE TERRACE

STAND UP COCKTAIL STYLE CAPACITY **200PAX**

SEATED BANQUET STYLE - CAPACITY **160PAX**

GROUND LEVEL- LUNA INSIDE

STAND UP COCKTAIL STYLE CAPACITY **60PAX**

SEATED BANQUET STYLE - CAPACITY **50PAX**

GROUND FLOOR- LUNA OUTSIDE & LUNA INSIDE

STAND UP COCKTAIL STYLE - CAPACITY **260PAX**

SEATED BANQUET STYLE **210PAX**

BAR LULU LEVEL 1

STAND UP COCKTAIL STYLE CAPACITY **100PAX**

STAND UP COCKTAIL STYLE INCLUDING PRIVATE ROOMS **130PAX**

SEATED BANQUET STYLE- CAPACITY **80PAX**

PRIVATE DINING ROOMS

PRIVATE DINING ROOM 1 **MAXIMUM 12 GUESTS**

PRIVATE DINING ROOM 2- **MAXIMUM 10 GUESTS**

BOTH PRIVATE DINING ROOMS- **MAXIMUM 22 GUEST**

EVENT SPACE- LEVEL 2

STAND UP COCKTAIL STYLE-CAPACITY **150PAX PER BAY**

300PAX TOTAL

BANQUET STYLE - CAPACITY **110PAX PER BAY**

220PAX TOTAL



A private dining room on Level 1, featuring a large round table set for a meal with multiple wine and water glasses. The room has a high ceiling with a large, striped, cylindrical pendant light. Large arched windows provide a view of the Sydney Harbour Bridge and the Sydney Opera House. The room is furnished with dark wood chairs and a dark wood table. A white curtain is visible on the right side of the frame.

PRIVATE DINING ROOMS- LEVEL 1



BAR LULU LOUNGE - LEVEL 1





BAR LULU BANQUET SET UP- LEVEL 1



OPERA ROOM - LEVEL 2



CANAPES MENU

Canapés Package 2 hours - \$80pp / 3 hours - \$120pp

Please select 6 for the following;

Vegetable spring rolls (Vegan) (DF)

Pork Belly Bao Buns

Egg Plant Bao Buns (V)

Sweet Yuzu Chicken Skewers with Capsicum (GF) (DF)

Sweet Yuzu Mock Chicken Skewers with Pineapple (Vegan) (DF)

Beef Short Ribs (GFO)

Tempura Egg Plant with Black Bean Sauce (GFO)

Sesame Prawn Toast (GFO) (DF)

Appellation Oysters (GF) (DF) Natural \$6pp/ Oscieta Caviar \$11pp

Kataifi Prawns

Dessert Canapé options available upon request

\$99~~99~~PP BANQUET MENU

ENTREE

Black Angus Ranger Valley Short Beef Ribs (gfo) (df)
Sticky sauce, fried shallots and fresh chilli.

Pork Belly Bao
Crispy sticky pork belly, pickled carrot, spiced mayo and wild coriander

MAIN

Dongpo Pork Belly (gf)
Byron Bay Berkshire free-range Pork Belly, crispy leeks, star anise, and cinnamon dark soy sauce

Asian Summer Salad (gfo) (vegan option available)
Seasonal leaf salad, cucumbers, avocado and sesame dressing.

Edamame Fried Rice (gfo)
Fresh English spinach puree, broccolini and snow peas

DESSERT

Chef's selection of shared desserts

\$140PP BANQUET MENU

ENTREE

Natural Appellation Oyster (gf) (df)
Premium grade fresh oysters from Merimbula served natural or with oscietra caviar and finger lime

Sesame Prawn Toast (gfo) (df)
King prawn mince coated in white and black sesame, sourdough, beetroot mayo and black flying fish roe.

Black Angus Ranger Valley Short Beef Ribs (gfo) (df)
Sticky sauce, fried shallots and fresh chilli

MAIN

Canton-Style Salmon (gf)
200g Tasmanian Salmon gently steamed with a savoury mix of soy sauce infused with coriander root, ginger and sesame oil

Luna Duck (df)
Golden crispy premium duck infused with luxe Chinese rose wine, daikon, fresh scallions, davidson plum and tuscan kale.

Edamame Fried Rice (gf) (df)
Egg, fresh English spinach puree, edamame, broccolini and snow peas.

Gai Lan (gfo)
Chinese broccolini, wok-fried with crispy garlic and vegetarian oyster sauce dressing

DESSERT

Chef's selection of shared desserts

\$160PP BANQUET MENU

ENTREE

Natural Appellation Oyster (gf) (df)
Premium grade fresh oysters from Merimbula served natural or with oscietra caviar and finger lime

Mentai Scallop (gf) (df)
Pan seared scallops with smokey Mentai sauce and flying fish roe.

Hiramasa Kingfish Sashimi (gfo) (df)
White miso from Kyoto, Oscietra caviar, yuzu and ginger dressing.

MAIN

MB4 Wagyu Steak (gf) (dfo)
Striploin served with butternut squash sauce and fresh micro herb salad.

Glacier 51Miso Toothfish (gf)
150g Toothfish from deep waters from Heard Island Southwest of Western Australia, miso glaze, passionfruit dressing and seasonal salad.

Seafood Candied Fried Rice (GF)
XO Hokkaido scallops, king prawns, beetroot puree, pickle cabbage and ginger.

XO Asparagus (gfo)
Chargrilled asparagus with Luna XO sauce and micro greens

Asian Summer Salad (gfo) (vegan option available)
Seasonal leaf salad, cucumbers, avocado and sesame dressing.

DESSERT

Chef's selection of shared desserts

BESPOKE BANQUET MENUS CAN BE CREATED UPON REQUEST TO SUIT YOUR GUESTS PREFERENCES & DIETARY REQUIREMENTS



STANDARD BEVERAGE PACKAGE

\$80pp | 2 hours | \$35pp per additional hour

INCLUDES:

CHOICE OF 1 SPARKLING:

- + Cavaliere d'Oro Prosecco NV, Veneto, Italy
- + Georg Jensen NV Sparkling Cuvee, Henty TAS

CHOICE OF TWO WHITES, ONE ROSE AND TWO REDS:

- + T'Gallant Encore Pinot Gris Mornington, VIC
- + Matua Sauvignon Blanc, Marlborough, NZ
 - + Squealing Pig, Rose, Adelaide Hills, NZ
 - + Devilish Pinot Noir, Tamar Valley, TAS
- + Seppelt Shiraz, Grampians & Heathcote, VIC
- + Penfolds Max's Cabernet Sauvignon, Multi-Region

CHOICE OF TWO BEERS AND ONE CIDER:

Stone & Wood Pacific Ale, Byron Bay Lager, Heineken, James Squire 150 lashes,
Kirin Ichiban & Pipsqueak Apple Cider
Soft drinks, Juices, Purrezza Still & Sparkling water

LUXE BEVERAGE PACKAGE

\$100pp | 2 hours | \$45pp per additional hour

INCLUDES:

All bottled beers to choose two from, and one cider, soft drinks, juices,
Purezza Still & Sparkling water

CHOICE OF 1 SPARKLING:

- + Georg Jensen NV Sparkling Cuvee, Henty, TAS
- + Chandon Sparkling Brut NV, Yarra Valley, VIC
- + Cavaliere d'Oro Prosecco, Veneto, Italy

Feel like something special? Add Thiénot x Penfolds Brut Rose NV for \$15 per person

CHOICE OF 5 OF THE FOLLOWING WINES:

- + Penfolds Bin 51 Riesling Eden Valley, SA
- + Heirloom Adelaide Hills, Sauvignon Blanc, SA
- + Penfolds 311 Chardonnay Multi-Regional
- + Penfolds Max's Rose Adelaide Hills, SA
- + Minuty M Côtes de Provence, France
- + Penfolds Bin 23 Pinot Noir, Adelaide Hills, SA
- + Penfolds Bin 138 GSM Barossa Valley, SA
- + Penfolds Bin 28 Shiraz Multi vineyard, SA
- + Wynns Black Label Cabernet Sauvignon, McLaren Vale, SA



IMMERSIVE DINING EXPERIENCE

Located on our stunning Level One, Bar Lulu offers an unparalleled immersive dining experience.

Gather your family, friends, or work colleagues and indulge in an evening of extraordinary contemporary Asian fusion cuisine and captivating ambiance. Enjoy themes like an enchanting underwater world, a serene Asian garden, and so much more. With features tailored for all kinds of occasions, this exclusive experience blends gourmet dishes with an interactive atmosphere, creating unforgettable memories for any event.

Available every Thursday and Sunday evening from 6pm

Tickets available on EventBrite

+ \$40pp General Admission & Arrival Cocktail

+ \$120pp Shared Banquet Menu

Immersive Dining Private Events available Monday- Sunday upon request.



COCKTAILS MASTERCLASS

Intrigued by the concoctions created at Luna Lu and Bar Lulu, or cocktail mixology in general? Then book yourself an event at one of our cocktail making masterclasses in Sydney! Each masterclass will have a dedicated mixologist, who will talk you through each cocktail step-by-step in the most interactive lesson you'll ever attend.

Get ready to make (and drink!) some Luna favourites. Perfect for team building events or a gathering with friends. You will be taught how to make 2 different cocktails, using different methods and skills.

COCKTAIL CLASS SPECIFICS:

- + Pricing from **\$120pp-\$150pp**
- + 90 Minute hands on cocktail class
- + Glass of sparkling upon arrival
- + Learn how to make 2 different cocktails
 - + Shared nibbles to enjoy
- + Minimum of 10 guests required to book a masterclass.





DUMPLING MASTERCLASS

Love dumplings? Learn how to make Luna Lu's signature dumplings from scratch during this hands-on class. You'll join a dumpling expert and learn all the culinary secrets, then devour your delicious creations after the class.

DUMPLING CLASS SPECIFICS:

- + Price **\$100pp**
- + 90 minutes dumpling making class.
- + Glass of sparkling on arrival.
- + Hosted by an experienced and qualified Executive Head Chef at Luna Lu.
- + Recipe provided to take home.
- + Delicious dumplings to enjoy after the class or to take home.
- + Minimum of 10 guests are required to book a masterclass.

WHISKEY MASTERCLASS

PACKAGE 1

WHISKEY 101- \$95PP

(Minmium. 10 guests)

We look at the 3 powerhouse of whisky distilling -America, Japan & Scotland.
We will also have a look into the history and the differing methods of production.

- Makers Mark
- Suntory Toki
- Auchentoshin Three Oak

Nibbles included:

- + Sticky Beef Ribs
- + Duck Spring Rolls t
- + Tempura Fried Eggplant in Black Bean Sauce.

PACKAGE 2

BETTER WITH AGE - \$140 PP

(Minmium. 10 guests)

Explore whiskies and experience how age can change and develop from different parts of the world.

- Bowmore 12
- Knob Creek 9yr old bourbon
- Canadian Club 12

Includes a 1course pairing meal

Shared menu:

- + Hiramasa King Fish
- +Sticky Beef Ribs
- + Oyster Mushroom
- + Seafood Candied Fried Rice

PACKAGE 3

HOUSE OF SUNTORY - \$180 PP

(Minmium. 10 guests)

Explore the Japanese Distilleries from the House of Suntory which marked and changed the whisky world forever and ignited a new passion and desire for asian whiskies.

- Suntory Chita
- Suntory Hakushu
- Suntory Yamazaki
- Suntory Hibiki

Includes a 1course pairing meal

Shared menu:

- Appellation Natural Oysters Hiramasa King Fish
- Sticky Beef Ribs
- Oyster Mushroom
- Seafood Candied Fried Rice

BOOKING TERMS & CONDITIONS

- **BOOKING GUARANTEE POLICY**

Pre authorisation is required to secure reservations of 5 guests and more. Our cancellation policy is 48 hours prior to the date of your arrival.

Bookings cancelled outside of our cancellation period will be subject to a cancellation fee of \$40pp.

- **PREPAYMENTS**

Prepayments can be made prior to your event upon request via. invoice. This amount prepaid will then be deducted from the total bill on the day of your event.

Large events will require a 20% deposit to secure.

- **SURCHARGE & SERVICE CHARGE**

10 % surcharge will be applied on all bookings made on Sundays and Public Holidays. 10% service charge will be applied to bookings made for 8 guests or more.

- **PRIVATE DINING ROOMS**

Minimum spends are required when you have a booking in one of our private dining rooms. The minimum spend is made up of the food and beverages you purchase throughout your booking.

This does not include the 10% service charge. Should the minimum spend not be reached, you will be required to pay the difference. Alternatively, you are able to purchase additional food and beverages to make up the difference.

- **MENU SELECTION AND BEVERAGE PACKAGES**

Group bookings larger than 10 guests are required to dine on one of our banquet style set menus or pre order from our a la carte menu. Beverage packages are offered to group of 10 or more.

Food menu selection and beverage package selection must be confirmed a minimum of 72 hours prior to your booking.

- **SEATING TIMES- ARRIVAL TIMES & LATE BOOKINGS**

We encourage guests to arrive at the time of their reservation to avoid any disappointment. Please arrive for your reservation on time. Your reservation will be held for 15 minutes from the time you have scheduled your reservation. Your reservation may be used for another booking, should you arrive 15 minutes late.

- **REQUESTED SEATING AND CAPACITY**

Seating requests and venue capacity: All reservation requests will be taken into consideration but they are not guaranteed. Should your booking be equal to or larger than 10 guests, you may be seated on two or more tables.

- **CAKEAGE FEE**

We offer our sister restaurant Bottega Coco cake selection to all of our guests. Should you wish to order one please inform our event coordinator and fulfil all relevant information for us to process your order. We will then organise for your cake to be at our venue for your event. However, should you like to bring your own cake along, you will be charged a cakeage fee of \$5 per head.