

YOUR NEXT EVENT

Loulou

PRIVATE EVENTS | GROUP DINNERS | WEDDINGS | PARTIES & MORE



02 8000 7800 | LOULOU.SYDNEY | HELLO@LOULOU.SYDNEY

BIENVENUE | WELCOME TO LOULOU

A charming neighbourhood French bistro in Lavender Bay, where classic French fare meets local warmth. Enjoy intimate dining, bar snacks, Champagne and Burgundy, alongside signature dishes like fruits de mer and steak frites.

In the Bistro you will enjoy classic, honest and familiar French fare, inspired by Parisian favourites with a nod to great contemporary European Bistros and bars.

Available for dining and events from breakfast through lunch and dinner, Loulou transports you to the beloved delis of New York and the vibrant bistros of France. We create elegant experiences perfect for special moments - from weddings to birthdays, brand events, cocktail parties, or intimate gatherings.

Our bistro's modern European aesthetic draws inspiration from Parisian classics and contemporary New York eateries. With distinctive blue awnings, leather banquettes, mosaic tiles, warm brass and timber accents, our space creates a French atmosphere in a beautiful harbourside setting.

Our dedicated events team ensures every detail is flawless, making your experience at Loulou truly unforgettable.



ABOUT THE VENUE

EVENT CAPACITY

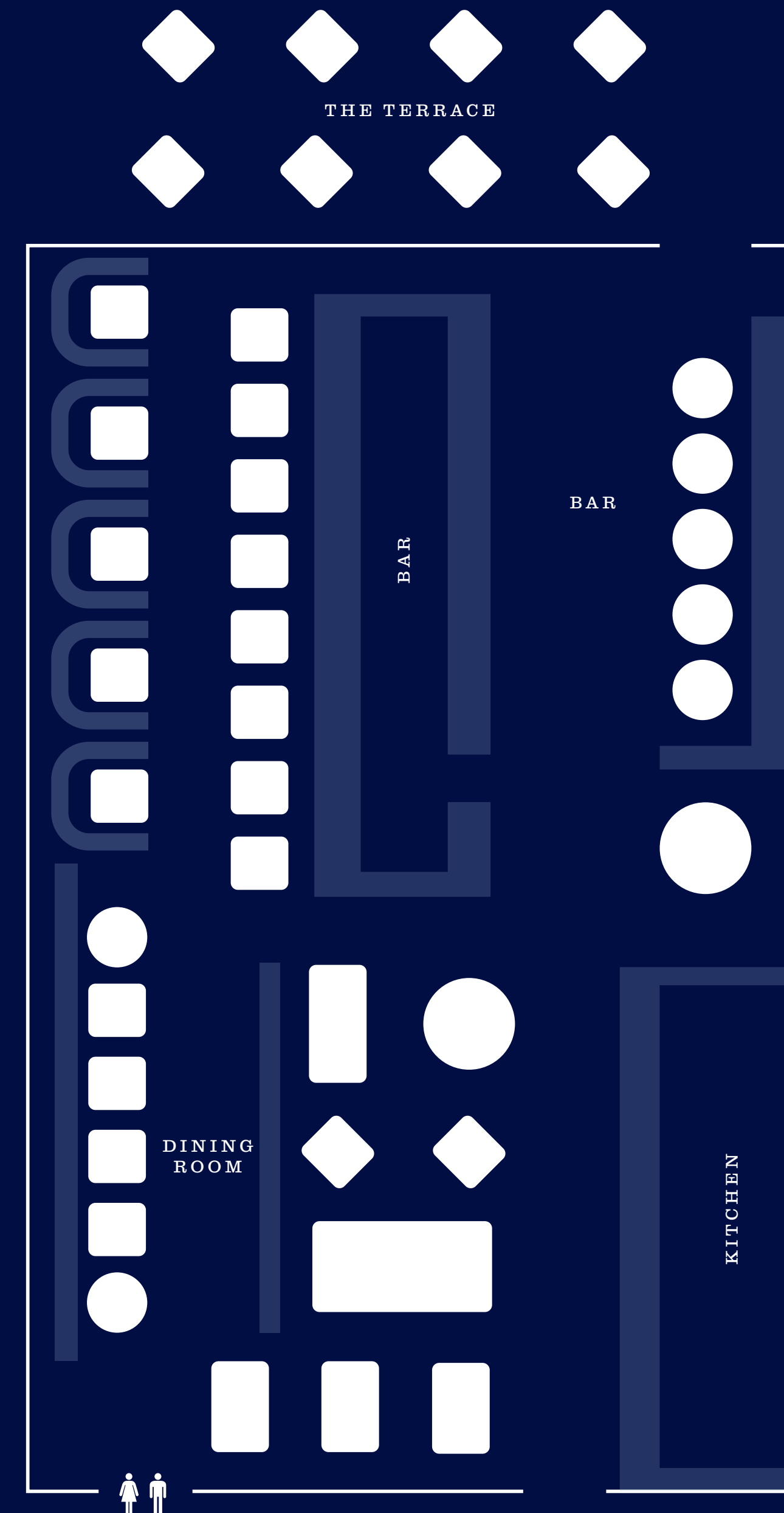
SEATED 80PAX

COCKTAIL 150PAX

We offer group bookings for as little as 20 guests, up to full exclusive hire of 150 guests and everything in between. Our events team would be happy to walk you through our many options and ways to flexibly accommodate groups of all sizes — from seated, to standing, to a mix of both

You can choose one or more of our different areas for more intimate gatherings, including use of our bar and terrace area.

Sample floor plan only, subject to change without notice.



OUR
SPACES



SEMI-PRIVATE
SPACE

SEATED 45PAX



THE TERRACE

SEATED 24PAX
COCKTAIL 40PAX

* Weather dependent



EXCLUSIVE

SEATED 80PAX
COCKTAIL 150PAX



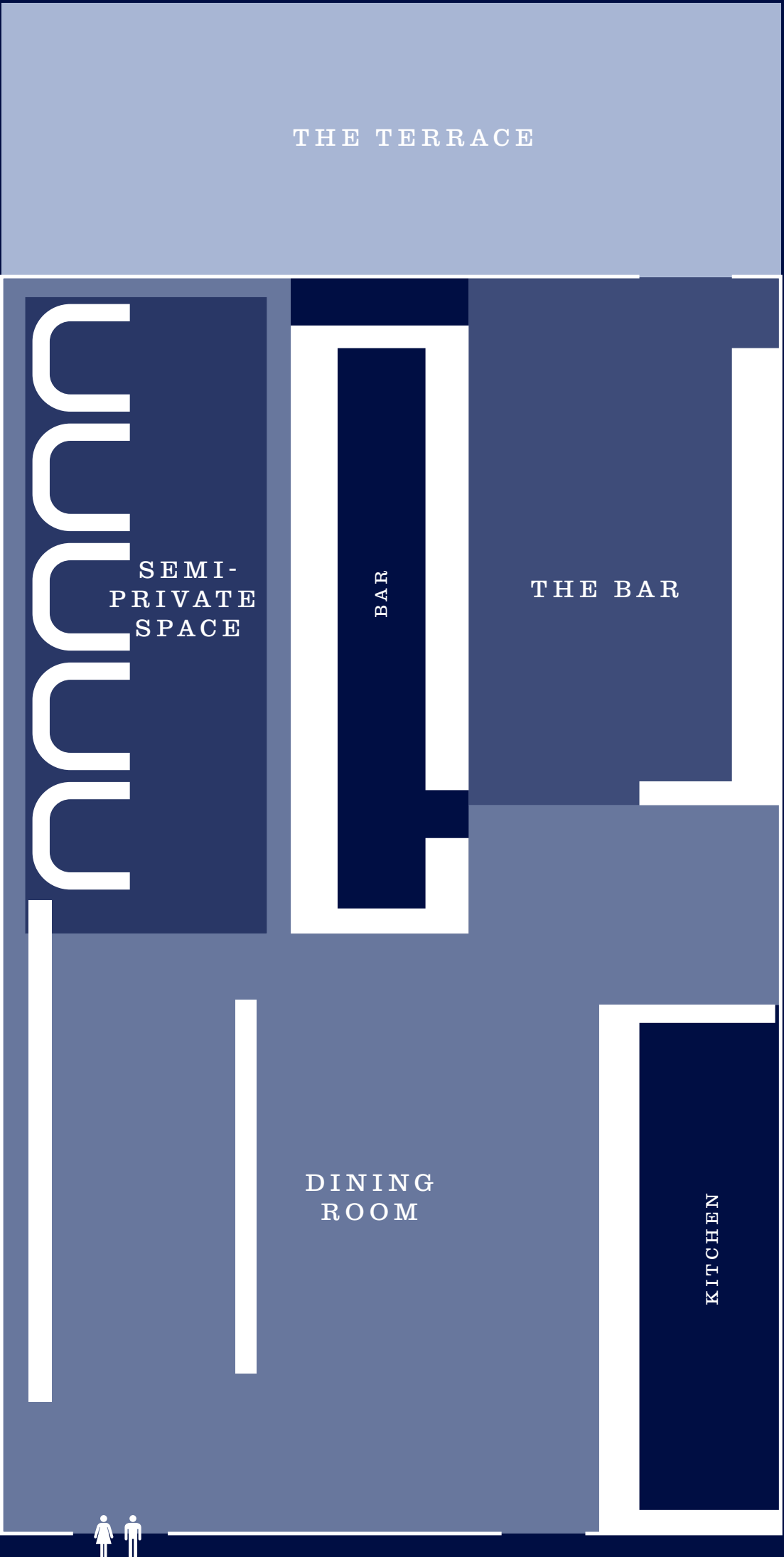
DINING ROOM

SEATED 80PAX
COCKTAIL 120PAX



THE BAR

COCKTAIL 20PAX





EVENT PACKAGES

EXPLORE OUR MENU OPTIONS AT
LOULOU:

Seated, Le Grand Shared Menus

Canapes

Breakfast

Cake Menu

Bespoke Menus & Catering Packages

Beverage Packages

SEATED | LE GRAND MENUS

2 COURSE \$75PP

Optional supplements

Anna Dutch Siberian caviar, creme fraiche, blini \$10ea

Oysters, vermouth mignonette \$5ea

ENTREES

Assiette de charcuterie

Seasonal vegetables, fromage blanc, vinaigrette

Steak tartare classique, potato crisps

Quenelles de brochet, sauce Nantua

MAINS

Optional supplement

600g Westholme wagyu sirloin, sauce bordelaise \$160

500g Onglet steak, Rangers Valley, café de paris \$85

Roasted spatchcock, sauce chasseur

John Dory, scallop farçi, sauce Champagne

Pommes frites

Salade

All menus are subject to seasonal availability and changes. Minimum spends and service charges apply. Additional surcharges apply on Sundays and public holidays. Please speak to our team for further information on food requirements for your event.

3 COURSE \$95PP

Optional supplements

Anna Dutch Siberian caviar, creme fraiche, blini \$10ea

Oysters, vermouth mignonette \$5ea

ENTREES

Assiette de charcuterie

Seasonal vegetables, fromage blanc, vinaigrette

Steak tartare classique, potato crisps

Quenelles de brochet, sauce Nantua

MAINS

Optional supplement

600g Westholme wagyu sirloin, sauce bordelaise \$160

500g Onglet steak, Rangers Valley, café de paris \$85

Roasted spatchcock, sauce chasseur

John Dory, scallop farçi, sauce Champagne

Pommes frites

Salade

DESSERT

Crème caramel

Seasonal fruit mille-feuille

Profiterole, sauce au chocolat, toasted nuts





CANAPE | COCKTAIL EVENTS

SELECTION OF 5 LIGHT - \$45PP

SELECTION OF 5 LIGHT + 1 SUBSTANTIAL + 1 SWEET - \$60PP

SELECTION OF 6 LIGHT + 2 SUBSTANTIAL + 2 SWEET - \$90PP

LIGHT

Sydney rock oysters, vermouth mignonette

Salmon gravlax, crème fraiche, blini

Tartlette of yellow fin tuna, seaweed, mustard

Pomme dauphine, comte

Croquette de Poisson

Poisson cru, verjus, finger lime

Whipped chicken liver parfait, marmalade

Fried courgette, fromage frais

Chickpea socca, tapenade

Steak tartare en croute

Lobster brioche (supplement \$8)

SUBSTANTIAL

Pork and fennel sausage roll

Cheeseburger sliders

Scallop, confit fennel

Mushroom vol-au-vent

Ratatouille tartlette

SWEET

Chocolate tart

Warm madeleines

Beignet, lemon curd

ADDITIONAL LIGHT \$7EA

ADDITIONAL SUBSTANTIAL \$14EA

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BREAKFAST

SHARED MENU \$45PP

Panier de Viennoiseries

Baguette, fruit preserve, butter

Selection of seasonal fruits

Caramelised brioche, berries, fromage blanc

Omelette

Bacon, Toulouse sausage, roasted tomato

Includes one tea or coffee pp

Minimum 20 guests

ADD ON: A LA CARTE MENU

Baguette, fruit preserve & butter \$5pp

Croissant \$6pp

Pain au chocolat \$6.50pp

Panier de viennoiseries \$20pp

Croissant, baguette, fruit preserve, butter \$6pp

Caramelised brioche, summer berries, fromage blanc \$16pp

House made granola, yoghurt, stewed stone fruit \$14pp

Croque monsieur \$16pp

Trout gravlax, crème fraiche, buckwheat crepes \$24pp

Le grand breakfast \$29pp

Toulouse sausage, eggs, confit mushroom, bacon, roast tomato \$

Scrambled, poached or fried 12

Eggs Florentine 14

Omelette 25

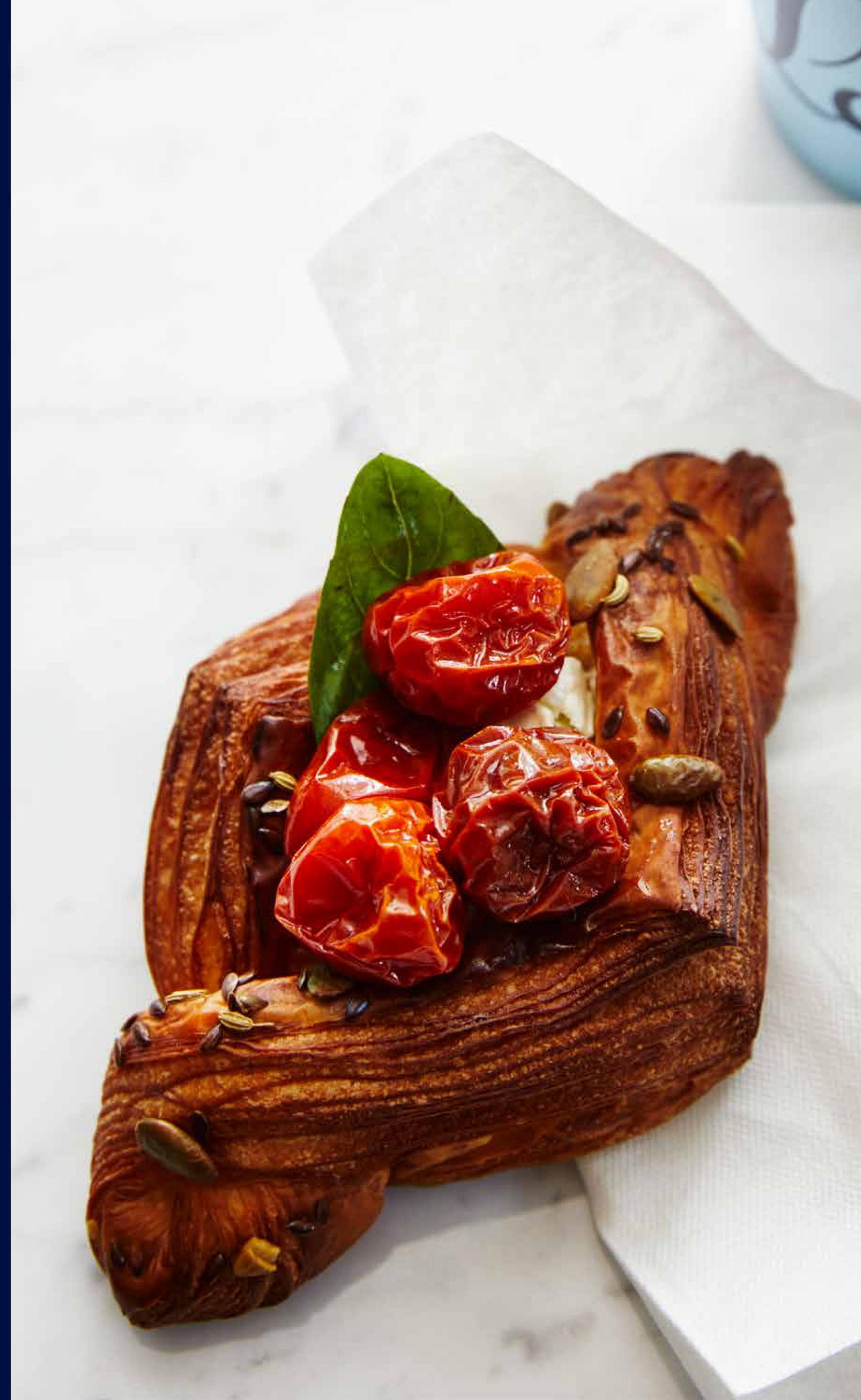
BREAKFAST COCKTAILS

Soleil 75 \$16

Rosella Spritz \$16

Bloody Marie \$18

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CAKE MENU

FRESH FRUIT TART \$52

Sable base with almond cream , vanilla Mascarpone cream, seasonal fruits (flavours: Strawberry / Blueberry / Mixed berries).

MIXED BERRIES

ALMOND TART \$52

Sable dough with a layer of jam, almond frangipane cream with mix berries.

RASPBERRY

MACARON \$58

Macaron shell with fresh raspberries, mascarpone cream and raspberry gel. A marvellous macaron dessert.

PASSIONFRUIT AND MERINGUE TART \$58

Passionfruit curd, passionfruit gel with Italian meringue.

BASQUE

CHEESECAKE \$62

Caramelised top with a hint of goats' cheese flavour. A delightful balance of bitter and sweet.

CHOCOLATE

EVENTAIL \$61

Hazelnut dacquoise with a dark chocolate ganache filling. Decadent and delicious.

Cakes feed 6 to 8 guests.

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BESPOKE MENUS & OFFSITE CATERING

Let us know your vision, guest count, and budget with a little advance notice, and we'll curate the perfect Loulou experience tailored just for you.

We also offer offsite catering options to bring Loulou to you.



BEVERAGE PACK

STANDARD PACKAGE

\$65PP 2 HRS
\$85PP 3 HRS

- 2023 Marty's Block, Sauvignon Blanc
South Australia, Australia
- 2023 Marty's Block, Rose
South Australia, Australia
- 2023 Marty's Block, Shiraz/Cabernet
South Australia, Australia

Beer

CLASSIC PACKAGE

\$95PP 2 HRS
\$120PP 3 HRS

- NV Casa Copain 'Prosecco'
Yarra Valley, VIC
- 2023 Triennes Rose
Mediterranee, France
- 2024 Stonier Chardonnay
Mornington Peninsula, VIC
- 2023 Langmeil 'Long Mile' Shiraz
Barossa Valley, SA

2 choices of beer
1 signature cocktail

DELUXE PACKAGE

\$125PP 2 HRS
\$160PP 3 HRS

- NV Chandon 'Blanc de Blancs'
Yarra Valley, VIC
- 2024 M de Minuty
Provence, France
- 2022 Domaine Mosnier 'Petit Chablis'
Burgundy, France
- 2024 Shaw & Smith Sauv. Blanc
Adelaide Hills, SA
- 2023 Ten Minutes by Tractor 10X Pinot Noir
Mornington Peninsula, VIC
- 2022 John Duval 'Entity' Shiraz
Barossa Valley, SA

Beer
2 signature cocktails

+UPGRADE TO MOËT &
CHANDON CHAMPAGNE
FOR \$45PP

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MINIMUM SPENDS

Minimum spends for events vary depending on the day of the week and services required.

Please reach out to our events team with details of your event, and we'll be happy to discuss the best available options that suit your needs and budget.

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M E R C I .

PLEASE CONTACT OUR EVENTS TEAM IF YOU HAVE ANY QUESTIONS
OR TO START PLANNING YOUR NEXT EVENT.

HELLO@LOULOU.SYDNEY | 02 8000 7800 | LOULOU.SYDNEY
61 LAVENDER ST, MILSONS POINT NEW SOUTH WALES 2061

AN ETYMON VENUE

Loulou

The
CHARLES
BRASSERIE & BAR
64 KING ST.

TIVA

poetica

GENZO

SOL
BREAD
AND
WINE

SOLUNA

PETIT
Loulou

ETYMON[↗]

etymon.com.au