



# Corporate Seated Dining Event Packages 26/27

SPACES DESIGNED TO CONNECT, EXPERIENCES BUILT TO SUCCEED

# 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. From private meetings to large corporate functions, Luna Lu & Bar Lulu offers the perfect backdrop for a productive and unforgettable corporate dining experience.



# THE VENUE

Luna Lu & Bar Lulu offers a distinctive heritage sandstone setting for corporate seated banquet dining, complemented by iconic views of the Sydney Opera House and Harbour Bridge. Our elegant and versatile spaces combine modern furnishings with a professional, refined atmosphere — perfect for executive lunches, formal dinners, and corporate celebrations, just moments from your office.

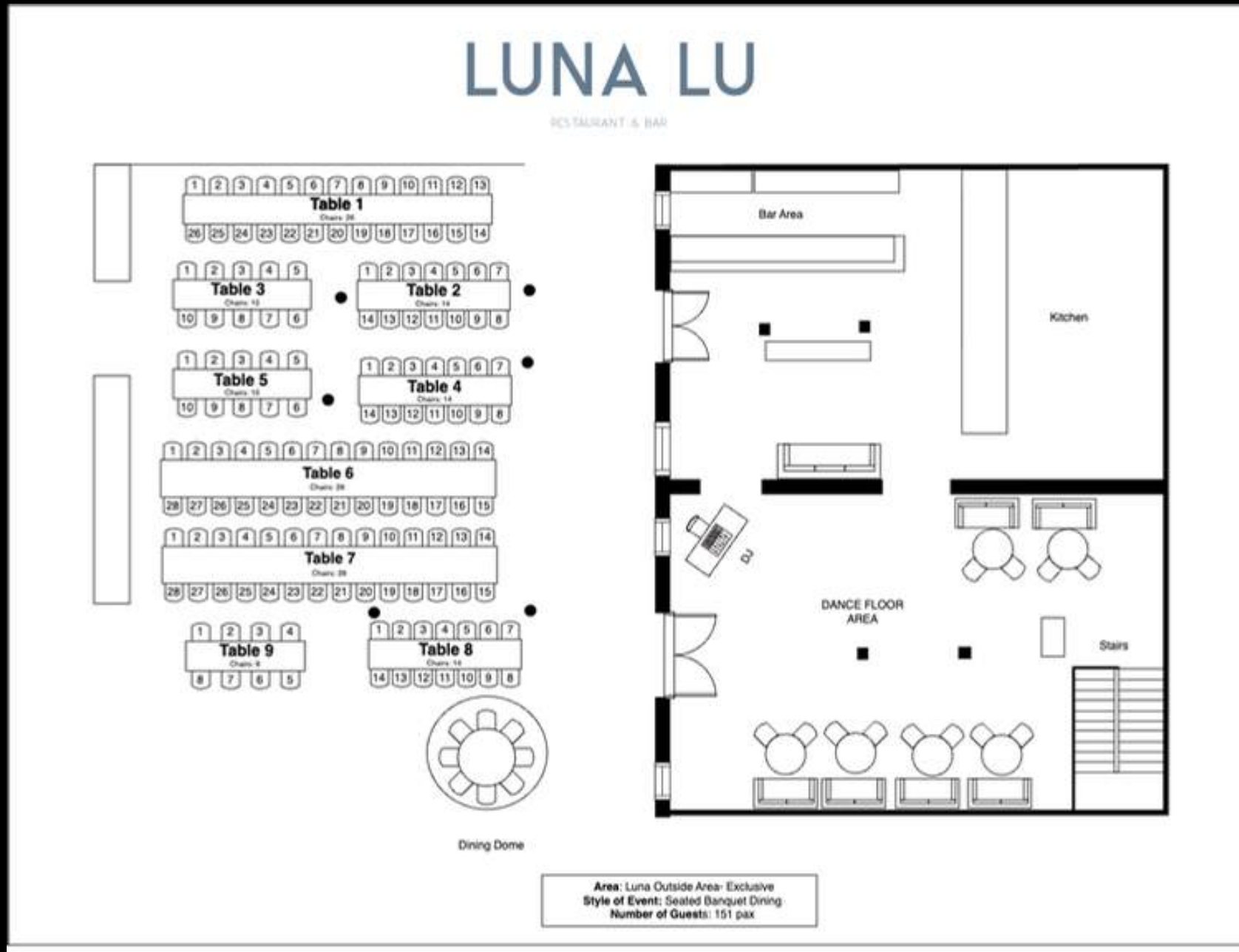
Our Level 1 event spaces provides flexible layouts, ensuring smooth transitions between dining, presentations, and networking. Fully equipped with PA and AV facilities, each event can be customised to accommodate speeches, formal programs, or post dining networking — creating a sophisticated and memorable seated dining experience.



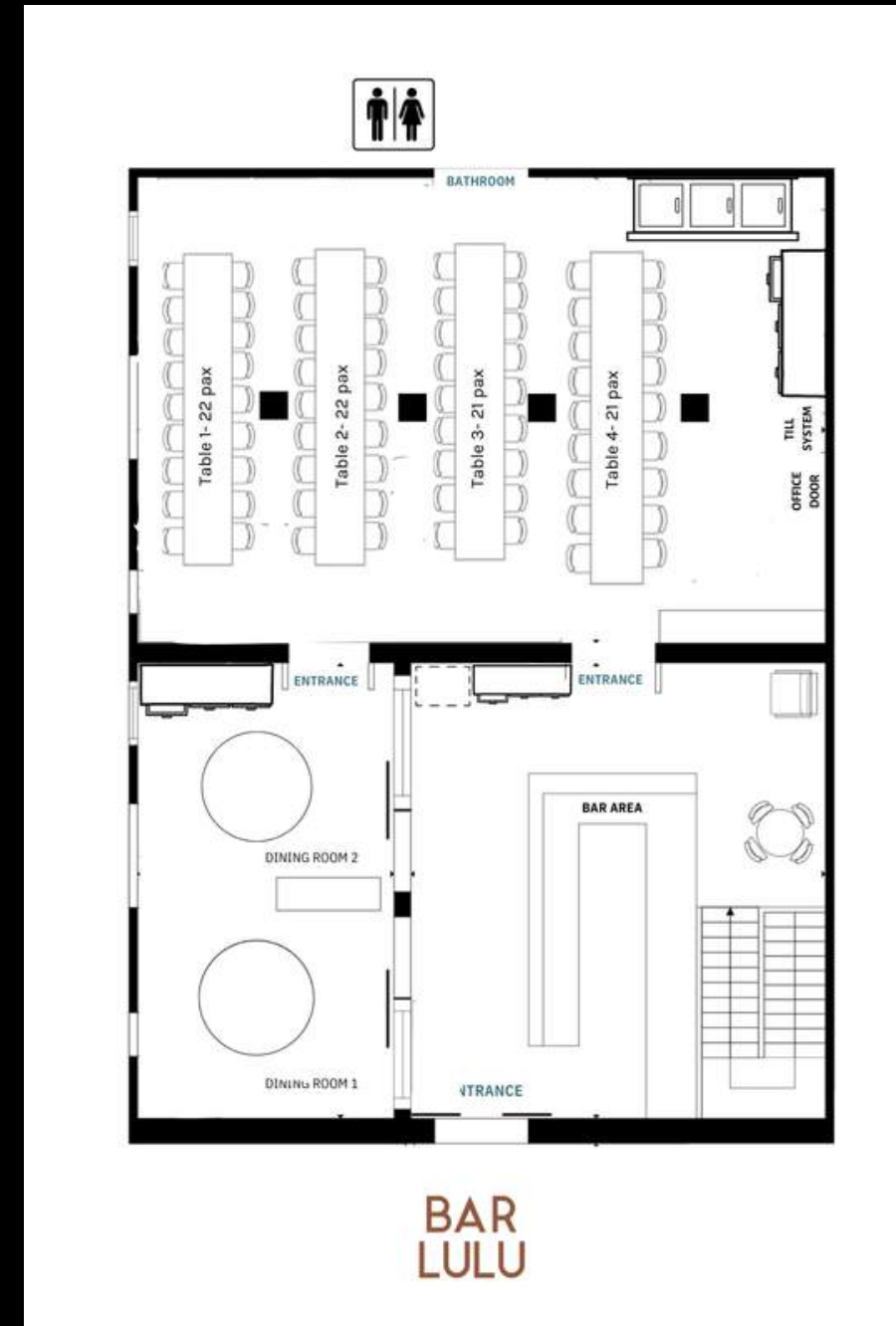
# EVENT SPACES & CAPACITIES

<b>Event Space</b>	<b>Cocktail Style (Standing)</b>	<b>Seated Dining</b>
<b>Ground Level – Luna Outside Terrace (Bays 4 &amp; 5)</b>	<b>230 guests</b>	<b>180 guests</b>
<b>Luna Outside Terrace incl. Bay 6</b>	<b>320 guests</b>	<b>240 guests</b>
<b>Ground Level – Luna Inside</b>	<b>80 guests</b>	<b>65 guests</b>
<b>Ground Level – Luna Outside &amp; Luna Inside (Excludes Bay 6)</b>	<b>310 guests</b>	<b>245 guests</b>
<b>Bar Lulu – Level 1</b>	<b>100 guests</b>	<b>88 guests</b>
<b>Bar Lulu incl. Private Dining Rooms</b>	<b>130 guests</b>	<b>110 guests</b>
<b>Private Dining Room 1</b>	<b>16 guests</b>	<b>12 guests</b>
<b>Private Dining Room 2</b>	<b>14 guests</b>	<b>10 guests</b>
<b>Private Dining Rooms Combined</b>	<b>30 guests</b>	<b>22 guests</b>
<b>Como – Bay 7</b>	<b>100 guests</b>	<b>80-100 guests</b>
<b>Como – Bay 8</b>	<b>100 guests</b>	<b>80 guests</b>
<b>Como – Level 1 (Bays 7 &amp; 8 Combined)</b>	<b>200 guests</b>	<b>160-180 guests</b>

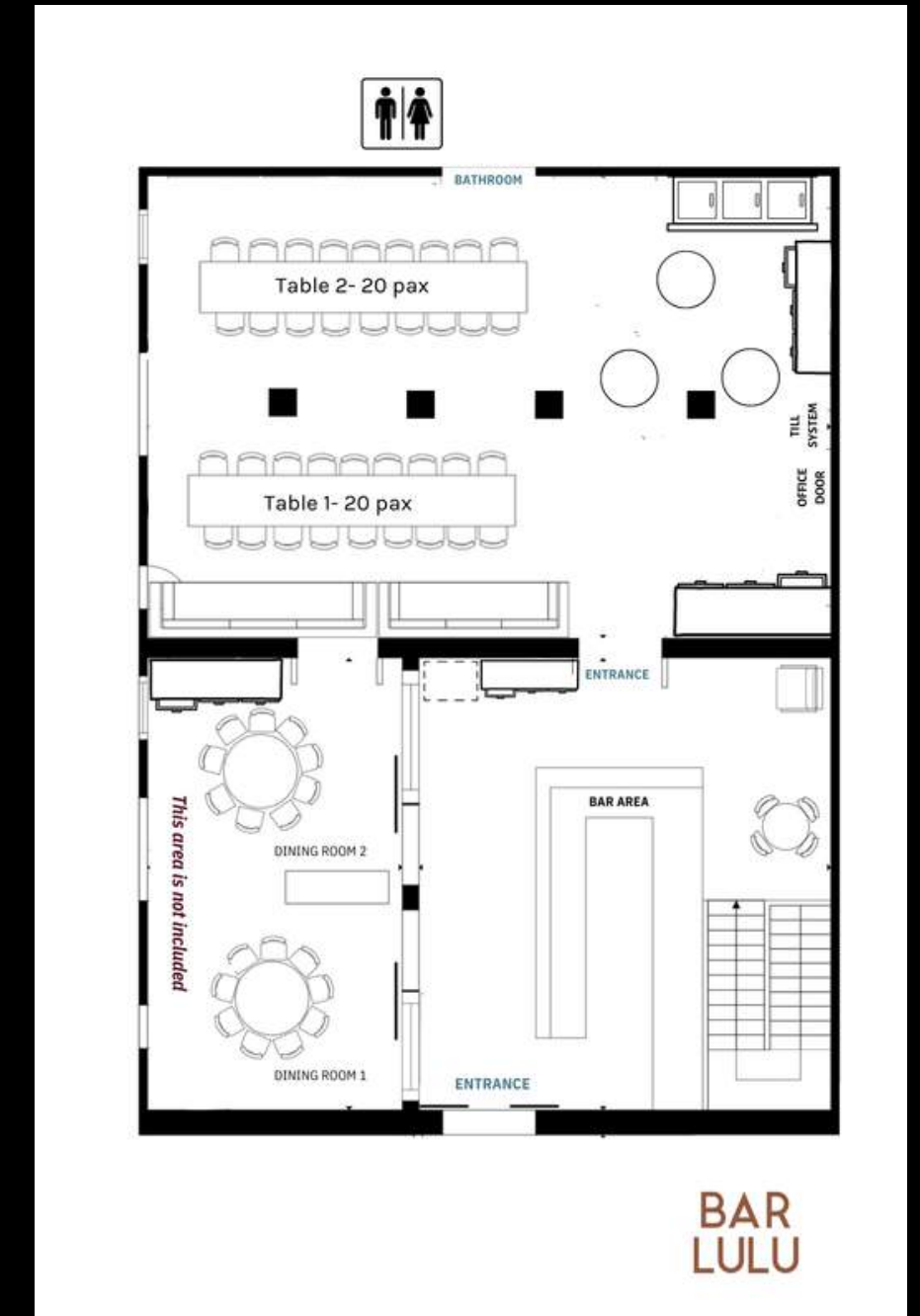
# FLOOR PLANS



**LUNA LU- GROUND LEVEL-  
EXCLUSIVE BAY 4 & 5  
(150 PAX)**



**BAR LULU- LEVEL 1  
(88 PAX)**



**BAR LULU- LEVEL 1  
(40 PAX)**

# SHARED BANQUET MENUS – UP TO 60 GUESTS

## OPTION 1- STANDARD BANQUET- \$99pp SAMPLE MENU

### ENTREE

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

Char Siu Style Lamb Back Strap (gf) (df)

Marinated, roasted lamb backstrap with a Char Siu style sweet and savoury glaze served with pickled red cabbage.

Edamame Fried Rice (gf) (df)

Egg, English spinach puree, edamame, broccolini and snow peas.

Stir Fried Snake Beans (gf) (df)

Stir Fried snake beans with crispy garlic and vegetarian oyster sauce.

### DESSERT

A chef's selection of shared dessert.

## OPTION 2- PREMIUM BANQUET- \$140pp SAMPLE MENU

### ENTREE

Natural Sydney Rock Oysters (gf) (df)

Premium grade fresh oysters from the east coast of NSW served natural with finger lime.

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

Tuna Tataki (gf) (df)

Rare Seared Tuna, yuzu wasabi avocado puree, pea shoots, with Som-tum mango dressing, sesame and salmon roe.

### MAIN

Canton-Style Salmon (gf)

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.

Stir Fried Snake Beans (gf) (df)

Stir Fried snake beans with crispy garlic and vegetarian oyster sauce.

### DESSERT

A chef's selection of shared dessert.

## OPTION 3- DELUXE BANQUET- \$160pp SAMPLE MENU

### ENTREE

Natural Sydney Rock Oysters (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 Bone-in Striploin (gf) (dfo)

Striploin served on the bone with a beef jus.

Glacier 51 Miso Toothfish (gf)

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

Seafood Candied Fried Rice (gf) (df)

Special fried rice with beetroot puree, whole egg, pickled cabbage and ginger. Topped with stir fried Hokkaido scallops, king prawns, XO sauce and salmon roe.

Cucumber Salad (df) (vg)

Fresh, crunchy cucumbers tossed in a fragrant rice vinegar, sesame, ginger, garlic, and soy dressing.

### DESSERT

A chef's selection of shared dessert.

# SHARED BANQUET MENUS – OVER 60 GUESTS

## OPTION 1- STANDARD BANQUET- \$99pp SAMPLE MENU

### ENTRÉE

Sesame Prawn Toast (gfo) (df)

King prawn mince on sourdough coated with black and white sesame, topped with beetroot mayo, and flying fish roe.

Asian Burrata (gfo)

Turkish Bread, Apple Balsamic, Roasted Cherry Tomato, Basil Oil, Toragashi, Brazilian Nuts, Honey Yuzu Dressing.

### MAINS

Teriyaki Chicken (gf) (df)

Crispy teriyaki-marinated chicken thigh.

Edamame Rice (gf) (gf) (v) (vgo)

Egg, English spinach puree, edamame, broccolini and snow peas.

Luna Asian Salad (gfo) (vgo)

Seasonal leaf salad, cucumbers, pickled onion and sesame dressing.

### DESSERT

A chef's selection of shared dessert.

## OPTION 2- PREMIUM BANQUET- \$125pp SAMPLE MENU

### ON ARRIVAL

Natural Pacific Oyster (gf)(df)

Premium grade fresh oysters from Port Stephens served with finger lime and red onion mignonette.

### ENTRÉE

Tuna Crudo (gf)

Mango Som Tum dressing, wasabicao, crispy soybean, Thai basil & salmon roe.

Kung Pao Eggplant (V)

Wok Tossed Porcini, Micro Green Salad & Miso.

### MAINS

Canton-Style Salmon (gf) (df)

200g Tasmanian Salmon gently steamed with a savoury mix of soy sauce infused with coriander root, ginger, and sesame oil.

Black Angus Ranger Valley Short Beef Ribs (gfo) (df)

Tossed in savoury sticky sauce. Topped with fried shallots, and fresh chilli.

Edamame Rice

Egg, English spinach puree, edamame, broccolini and snow peas.

Frisee Lettuce Salad (gf) (df) (vegan)

Lettuce, pickled red onion, capsicum, with a Chardonnay vinaigrette.

### DESSERT

A chef's selection of shared dessert.

## OPTION 3- DELUXE BANQUET- \$155pp SAMPLE MENU

### ON ARRIVAL

Caviar Pacific Oyster (gf)(df)

Premium grade fresh oysters from Port Stephens served with finger lime and red onion mignonette.

### ENTRÉE

Hiramasa Kingfish Sashimi (gfo) (df)

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

Scallop Crudo (gf)(df)

Hokkaido scallop, mango salsa, dill, salmon roe, Som Tum dressing.

### MAINS

Glacier 5l Miso Toothfish (gf)

Toothfish from deep waters off Heard Island Southwest of Western Australia, served with a caramelised miso glaze, and a melody of capsicum, broccolini and asparagus.

Wok Tossed MB9 Wagyu Rump Cap (gf) (df)

200g Wagyu cubed and coated in black pepper sauce, with baby corn, oyster mushroom and asparagus.

Seafood Candied Fried Rice (gf) (df)

XO Hokkaido scallops, king prawns, beetroot puree, whole egg, pickled cabbage and ginger.

Frisee Lettuce Salad (gf) (df) (vegan)

Pickled red onion, capsicum, with a Chardonnay vinaigrette.

### DESSERT

A Chef's selection of desserts

# ALTERNATIVE DROP MENU OPTIONS

## MIN. 30 GUESTS - NO MAXIMUM

### OPTION 1- STANDARD PACKAGE - \$85pp

#### 2 Course Menu- SAMPLE MENU

##### **Entree- (Individual Serve) - Choose 2 options**

Hiramasa Kingfish Sashimi (gfo) (df)

Kyoto white miso, Oscietra caviar, yuzu, and ginger dressing.

Sesame Prawn Toast (gfo) (df)

King prawn mince on sourdough coated with black and white sesame, topped with beetroot mayo, and black flying fish roe.

Vegetable Spring Rolls (vg) (df) (gf)

Crispy rice paper spring rolls with mixed vegetables served with sweet chilli sauce.

##### **Main- (Individual Serve) - Choose 2 options**

Beef Chow Mein Noodles (df)

Wok-tossed egg noodles with tender marinated beef, crisp seasonal vegetables and fragrant soy-based sauce, finished with sesame oil and spring onions

Salmon Teriyaki with stir fried vegetables (gf) (df)

Gently steamed salmon, marinated and served with teriyaki sauce, accompanied by mixed sautéed vegetables.

Kung Pao Eggplant (vg) (df) (gf)

Charred Eggplant with Kung Pao Sauce, Red Chilli, Micro Green Salad.





# ALTERNATIVE DROP MENU OPTIONS

## MIN. 30 GUESTS - NO MAXIMUM

### OPTION 2- PREMIUM PACKAGE- \$125pp

#### 3 Course Menu- SAMPLE MENU

#### **ENTRÉE - (Individual Serve) - Choose 2 options**

Asian Burrata

Turkish Bread, Apple Balsamic, Roasted Cherry Tomato, Basil Oil, Toragashi, Brazilian Nuts, Honey Yuzu Dressing.

King Fish Sashimi (GF)(DF)

Mango Som Tum Dressing, Dill, Salmon Roe, Sweet Yuzu Wasabi

Beef Tartare (DF)

Sour Dough, Sesame Oil, Sweet Yuzu Wasabi, Kim Chi, Pea Sprout.

#### **MAINS - (Individual Serve) - Choose 2 options**

Tenderloin Steak (GF)

Grilled Asparagus, Pressed Potato, Green Pepper Sauce

Miso Salmon (DF)(GF)

Roasted Nori, Pickled Eschalot, Dill, Flying Fish Roe, Puff Rice.

KungPao Eggplant

Charred Eggplant with Kung Pao Sauce, Red Chilli, Micro Green Salad.

#### **DESSERT (Individual Serve)**

Chef's selection of desserts



# STANDARD BEVERAGE PACKAGE

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

## **INCLUDES:**

### **SPARKLING WINE**

Cavaliere d'Oro Prosecco NV, Veneto, Italy

### **WHITE WINE**

Corte Giara Pinot Grigio, Veneto, Italy  
Matua Sauvignon Blanc, Marlborough, New Zealand

### **ROSÉ**

Squealing Pig Rosé, Adelaide Hills, Australia

### **RED WINE**

Devilish Pinot Noir, Tamar Valley, Tasmania  
Seppelt Shiraz, Grampians & Heathcote, Victoria

### **BEER & CIDER**

James Squire 150 Lashes Pale Ale  
Kirin Ichiban Lager  
Pipsqueak Apple Cider

### **SOFT DRINKS, JUICES & WATER**

Soft drinks: Coke, Coke Zero, Sprite  
Juices: Orange, Pineapple  
Purrezza Still & Sparkling Water

# LUXE BEVERAGE PACKAGE

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

## INCLUDES:

All bottled beers (choose any two) and one cider are included, along with a full selection of soft drinks, juices, and Purezza still and sparkling water.

## CHOICE OF 1 SPARKLING:

- + Jansz Rose NV Cuvee, Pipers River TAS
- + Chandon Sparkling Brut NV, Yarra Valley, VIC
- + Cavaliere d'Oro Prosecco, Veneto, Italy

## CHOICE OF 5 OF THE FOLLOWING WINES:

- + Penfolds Bin 51 Riesling Eden Valley, SA
- + Matua Sauvignon Blanc, Marlborough, NZ
- + 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



# EXPERIENCE IMMERSIVE DINING AT BAR LULU

## **Add a Unique Touch to Your Event with Our Immersive Dining Experience**

Located on our stunning Level One, Bar Lulu offers an unparalleled immersive dining experience designed to captivate your guests. From enchanting underwater worlds to serene Asian gardens, each themed setting transforms your event into a truly memorable occasion.

Blending exquisite cuisine with a unique, themed experience, our immersive dining feature is perfect for private events of all kinds.

Available Monday to Sunday upon request, it's the ultimate way to create unforgettable moments.

# Contact Us

Our dedicated events team is committed to delivering a seamless and memorable corporate dining experience, tailored to your requirements to ensure your event runs with style and professionalism.

Contact us today to arrange a complimentary event consultation and site inspection.

Whether you have a clear dining agenda or are seeking inspiration from our curated corporate banquet packages, our team will work with you to design a seated dining experience that is both productive and exceptional.



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