



Social Seated Dining Event Packages 26/27

SPACES TO CELEBRATE, EXPERIENCES TO REMEMBER

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 intimate gatherings to larger social celebrations, Luna Lu & Bar Lulu provides the perfect backdrop for a memorable and enjoyable dining experience with friends, family, or colleagues.



THE VENUE

Luna Lu & Bar Lulu offers a distinctive heritage sandstone setting ideal for social seated events, complemented by iconic views of the Sydney Opera House and Harbour Bridge. Our stylish and inviting spaces are ideal for celebrations like engagement parties, birthdays, and other special occasions, offering a lively and welcoming atmosphere.

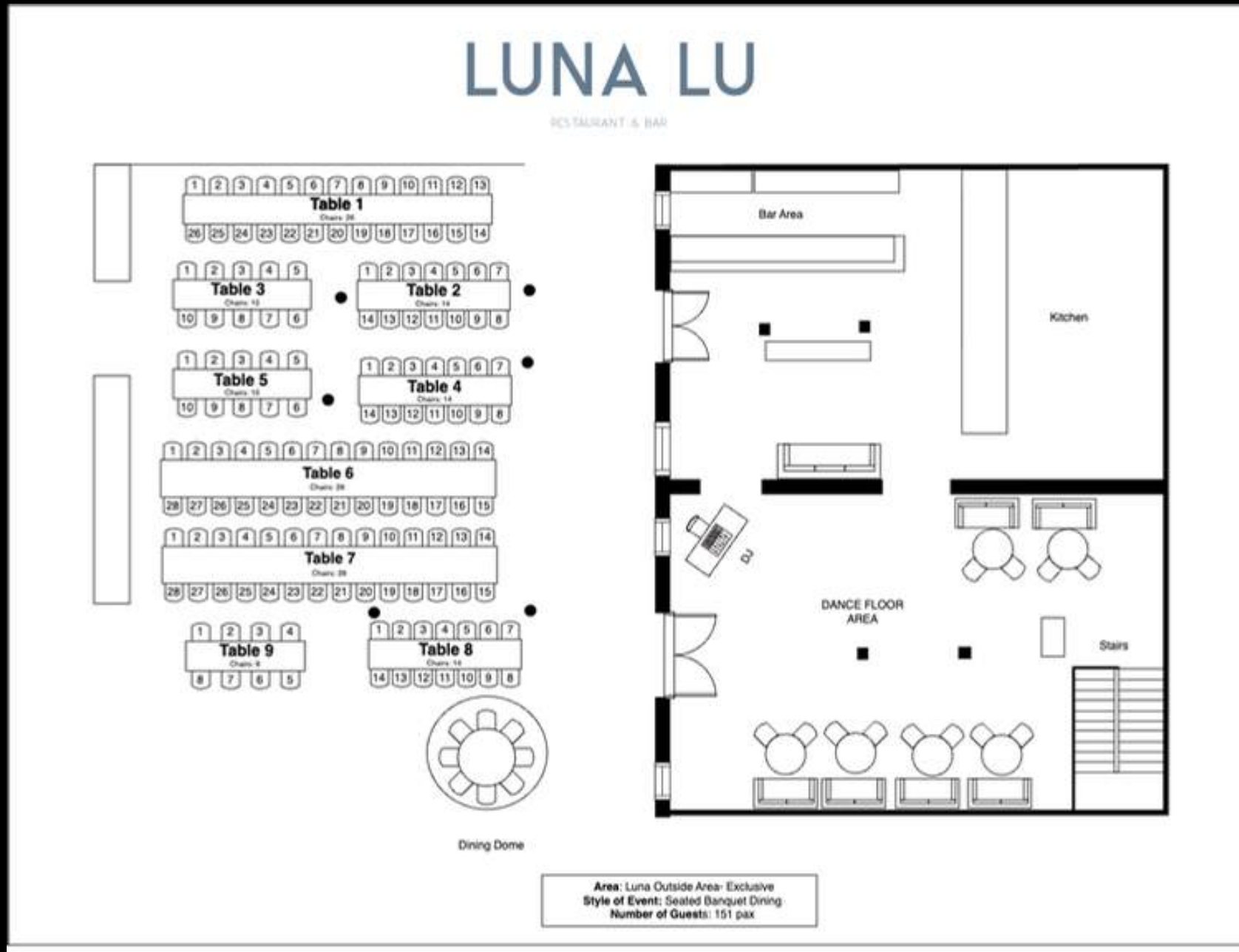
Our Level 1 event spaces feature flexible layouts that allow for seamless transitions between dining, speeches, and socialising. Equipped with PA and AV facilities, the space can be tailored for toasts, light entertainment, and post-dinner mingling, creating a polished and memorable experience for you and your guests.



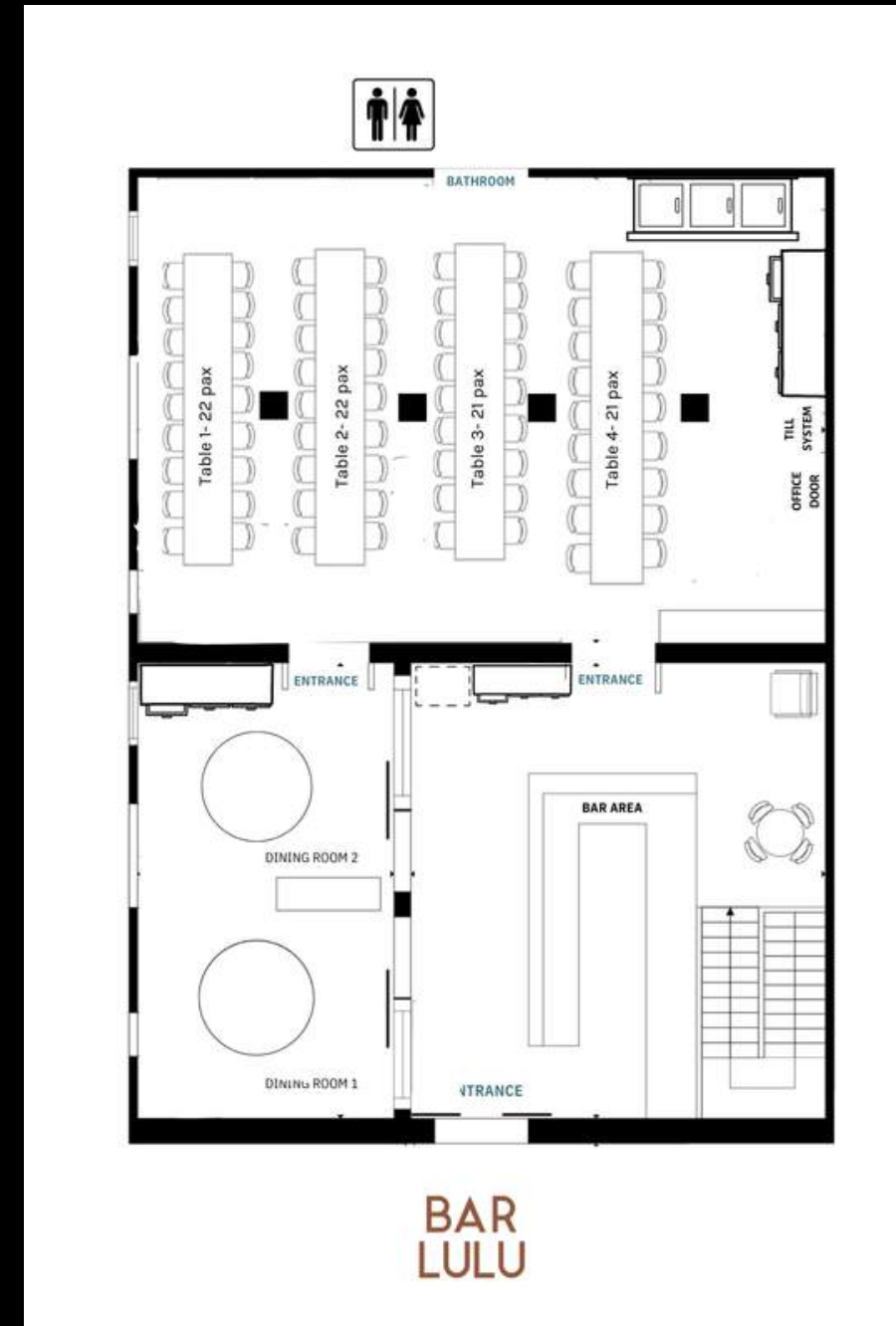
EVENT SPACES & CAPACITIES

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

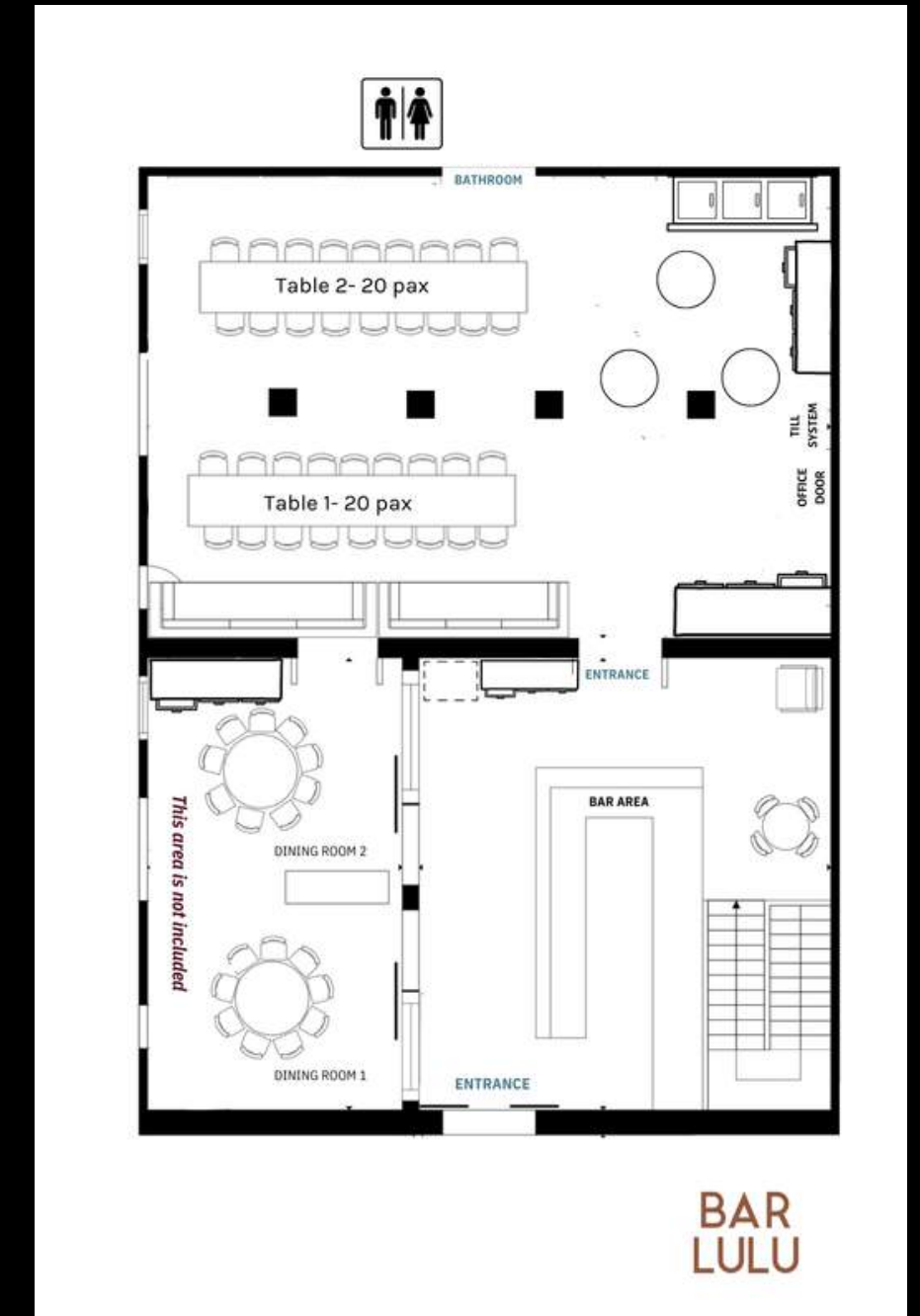
FLOOR PLANS



**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

2 Course Menu- SAMPLE MENU - \$85pp

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

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

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

3 Course Menu- SAMPLE MENU - \$125pp

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 social dining experience, tailored to your vision to ensure your event runs with elegance and flair.

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

Whether you have a clear dining plan or are seeking inspiration from our curated social banquet packages, our team will work with you to design a seated dining experience that is both enjoyable and extraordinary.



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