



Corporate Cocktail- Style 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 intimate networking sessions to large corporate gatherings, Luna Lu & Bar Lulu provides the ideal setting for a dynamic and memorable cocktail-style event.



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.

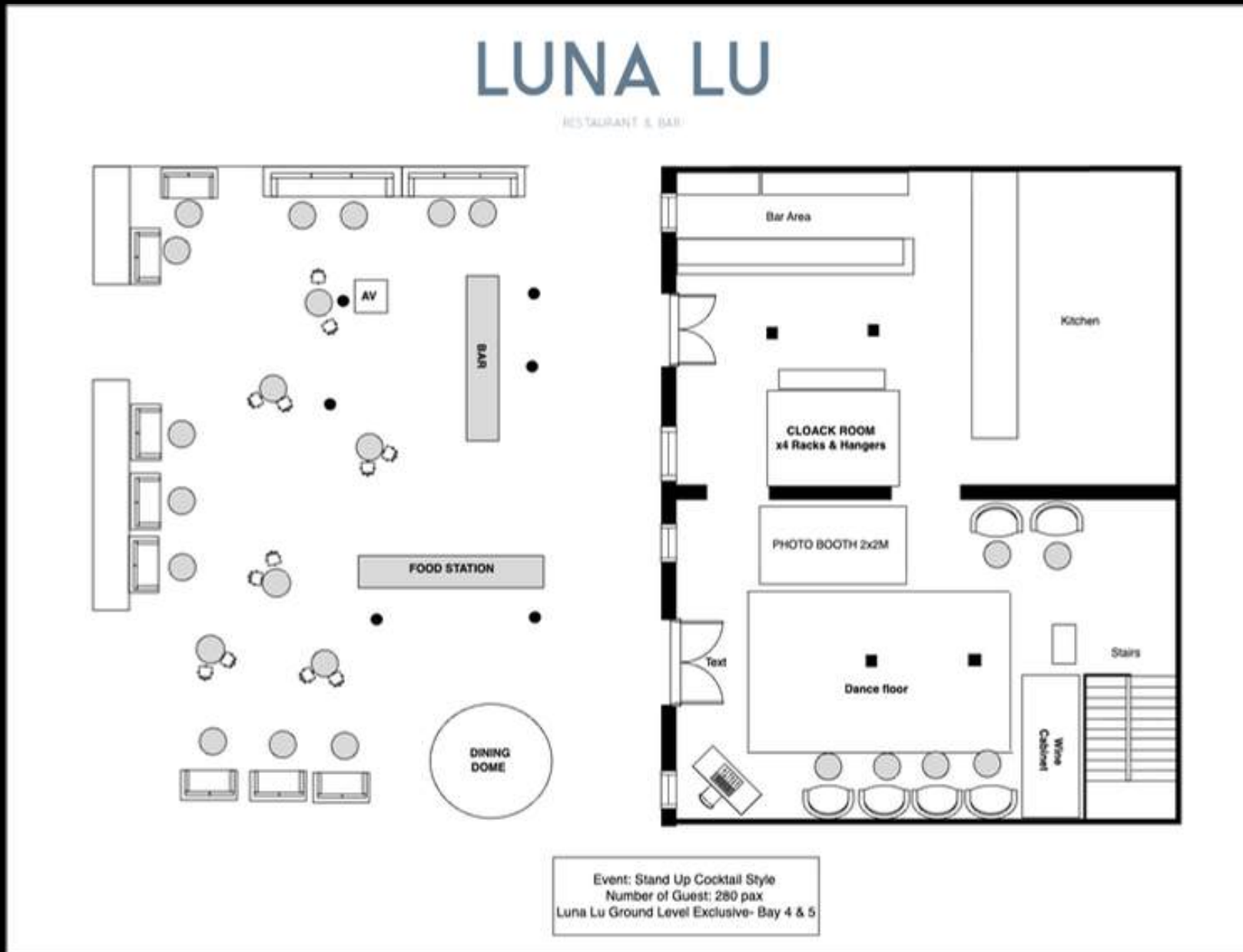
Our Level 1 event spaces offer flexible layouts, enabling seamless flow between networking, presentations, and socialising. Fully equipped with PA and AV facilities, each event can be customised to include speeches and cocktail engagement—delivering a sophisticated and memorable stand-up cocktail experience.



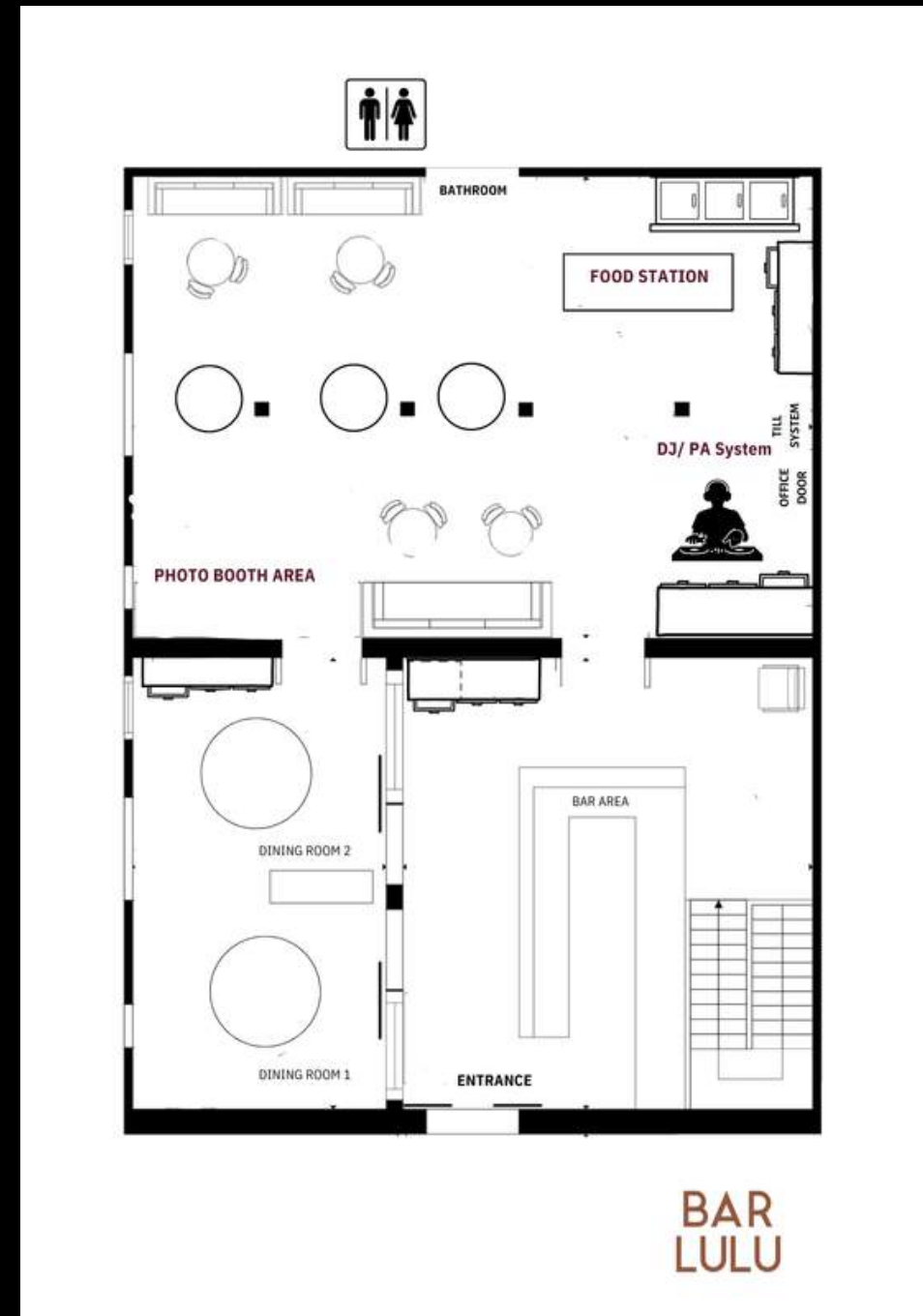
EVENT SPACES & CAPACITIES

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	-	12 guests
Private Dining Room 2	-	10 guests
Private Dining Rooms Combined	-	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

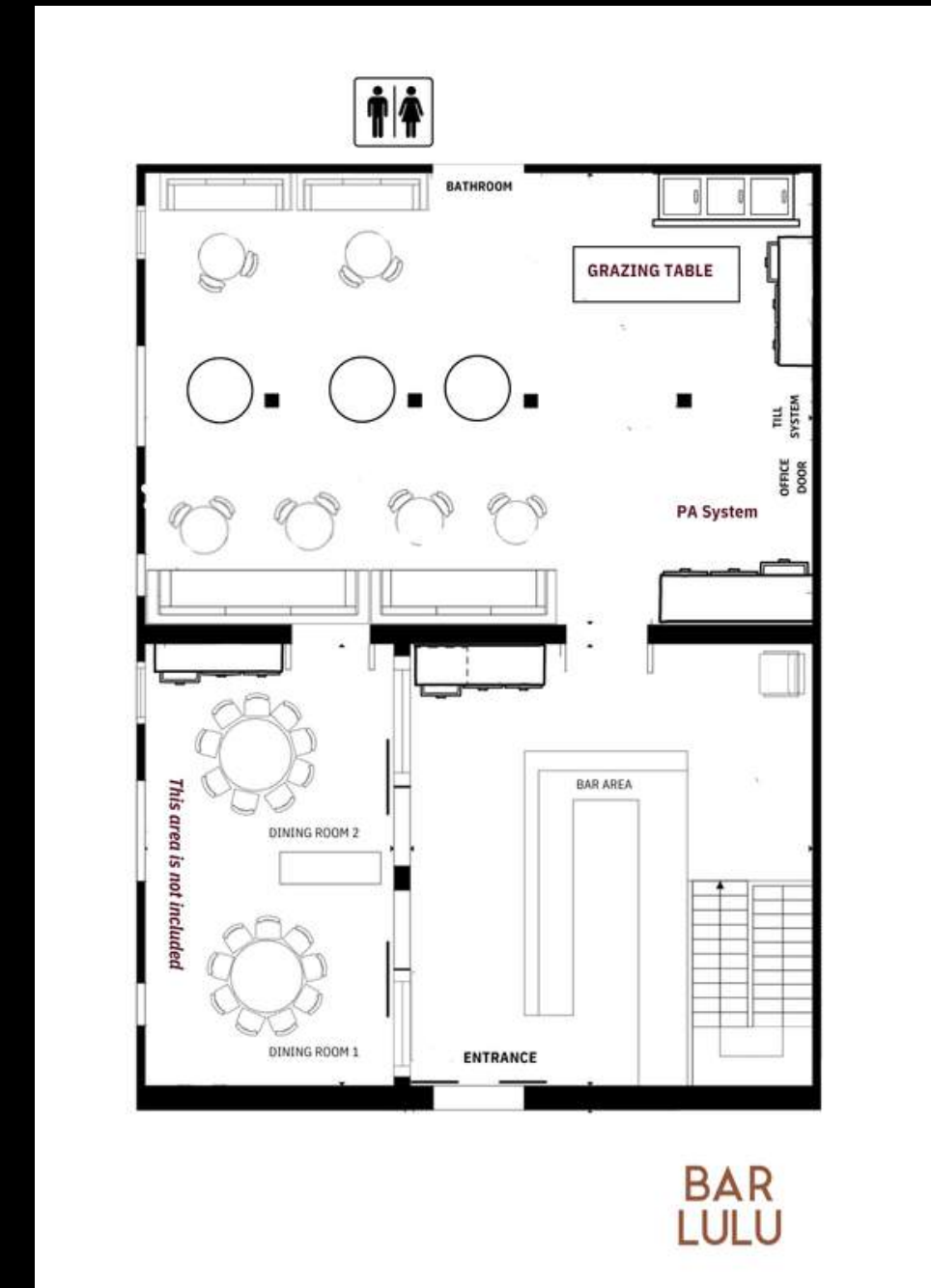
FLOOR PLANS



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



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



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



CANAPES MENU

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

SAMPLE MENU

Please select 6 for the following:

SAVOURY

- **Pork Belly Bao**- Crispy sticky pork belly, pickled carrot, spiced mayo and wild coriander. Served in a soft steamed rice bun.
- **Eggplant Bao (V)**- Crispy sticky eggplant, pickled carrot, spiced mayo and wild coriander. Served in a soft steamed rice bun.
- **Beef Ribs (GFO, DF)**- Tossed in savoury sticky sauce. Topped with fried shallots, and fresh chilli.
- **Sesame Prawn Toast (GFO) (DF)**- King prawn mince on sourdough coated with black and white sesame, topped with beetroot mayo.
- **Potato Wrapped Prawns**- Prawns wrapped with crispy potato served with yuzu avocado and spicy mayo
- **Vegetarian Spring Roll (VG) (DF) (GF)**- Mixed vegetable spring rolls served with sweet chilli sauce.
- **Mock Sweet Yuzu Chicken Skewers with Pineapple (VG) (DF)** - Crispy mock chicken and pineapple tossed in sweet yuzu sauce.
- **Sweet Yuzu Chicken Skewers with Capsicum (GF) (DF)**- Crispy chicken and capsicum tossed in sweet yuzu sauce topped with Australian lemon myrtle salt.
- **Tempura Eggplant Skewers with Black Bean Sauce (VG) (DF) (GF)**-Tempura eggplant coated in black bean sauce topped with chilli and sesame seeds.

OPTIONAL UPGRADE

Appellation Oysters (GF) (DF) **Natural - \$12pp (2 per person) Caviar - \$18pp (2 per person)**

SWEET

- **Lemon Meringue Tarts**- A chocolate tart shell, zesty lemon cream topped with meringue.
- **Hazelnut Chocolate Crunch**- A rich chocolate brownie biscuit, caramelised hazelnut milk and chocolate glaze.
- **Raspberry Lamington**- Vanilla genoise sponge, raspberry coating, desiccated coconut and freeze dried raspberry.

GRAZING TABLE & FOOD STATIONS

Available over 50 guests + & Only available in addition to the canapés package

GRAZING TABLE - \$30pp

INCLUDES:

+ A selection of cured meats, cheeses, bread & crackers & fresh fruit & nuts.

FOOD STATION- (Buffet Style) - Choose 2 protein options - \$60pp

- **Sweet Yuzu Crispy Fried Chicken (DF) (GF)** Crispy chicken, pineapple tossed in sweet yuzu sauce.
- **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
- **Kung Pao Cauliflower (GFO) (DF) (Vegan)** Wok tossed cauliflower in Kung Pao sauce with asparagus, sesame, dried chilli and peanuts.

SERVED WITH:

- **Edamame Fried Rice (GF) (DFO)** Jasmine rice with egg, fresh English spinach puree, broccolini, and snow peas.

UPGRADE OPTION- \$10pp

- **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 in XO sauce.



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



Contact Us

Our dedicated events team is committed to delivering a seamless and memorable corporate cocktail 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 agenda or are seeking inspiration from our curated corporate cocktail packages, our team will work with you to design an engaging and productive event that leaves a lasting impression.



[\(02\) 8220 8401](tel:(02)82208401)



www.lunalu.com.au



reservations@lunalu.com.au



Campbells Cove, Ground Level, Bays 4 and 5,
7-27 Circular Quay W, The Rocks NSW 2000