



Team Building 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. Luna Lu & Bar Lulu provides the ideal setting for a dynamic and memorable corporate team building 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 team building masterclass event.



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:

- + 90 Minute hands on cocktail class
- + Glass of sparkling upon arrival
- + Learn how to make 2 different cocktails
- + 4 Canapés option to enjoy throughout
- + Minimum of 10 guests required to book a masterclass.

Pricing:

Monday- Thursday | 12pm-5pm | **\$120pp**

Monday - Thursday | 5pm- onwards | **\$150pp**

Friday- Sunday - all day | **\$150pp**



CANAPES

SAMPLE MENU

Select 4 options for the following:

- **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.
- **Tempura Eggplant Skewers with Black Bean Sauce (VG) (DF) GF)**- Tempura eggplant coated in black bean sauce topped with chilli and sesame seeds.





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:

- + 90 minutes dumpling making class.
- + Glass of sparkling on arrival.
- + Hosted by an experienced and qualified Dumpling 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.

Pricing:

Monday- Thursday | 12pm-5pm | **\$100pp**
Monday - Thursday | 5pm- onwards | **\$120pp**
Friday- Sunday - all day | **\$120pp**

WHISKEY MASTERCLASS

PACKAGE 1- \$95pp

WHISKEY 101

(Minimum. 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:

- + Vegetable Spring Rolls (vg) (df) (gf)
- + Pork Belly Bao
- + Sesame Prawn Toast (gfo) (df)

PACKAGE 2- \$140pp

BETTER WITH AGE

(Minimum. 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 1 course pairing meal

Shared menu:

- + Hiramasa King Fish (gfo) (df)
- + Beef Ribs (gfo) (dfo)
- + Vegetable Spring Rolls (vg) (df) (gf)
- + Seafood Candied Fried Rice (gf) (df)

PACKAGE 3- \$180pp

HOUSE OF SUNTORY

(Minimum. 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

Shared menu:

- + Natural Oysters
- + Hiramasa King Fish
- + Beef Ribs
- + Sesame Prawn Toast
- + Seafood Candied Fried Rice

Contact Us

Our dedicated events team is committed to delivering a seamless and memorable team-building experience, tailored to your objectives to ensure your event runs smoothly and professionally.

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 masterclass packages, our team will work with you to design an engaging, interactive, and productive event that leaves a lasting impact.



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