



Lotus

DUMPLING BAR

EVENTS MENU





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CONTENTS

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Lunch and Dinner	5
Dessert	7
Beverage	10



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BREAKFAST



GRAZING HARVEST BREAKFAST

\$28 per person at a minimum of 30 guests

The very best of this seasons breakfast freshly prepared and served grazing style

Sample menu

Seasonal fruit

House made granola and coconut yoghurt pots

Freshly made chia pods

Freshly baked sweet goods (bickies, brownies, muffins and more)

Freshly baked pastries including croissant, danish, pain au chocolat and more, served with house made jams, preserves and marmalades





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LUNCH AND DINNER



SET MENU

\$69 per person at a minimum of 30 guests

Pork xiao long bao
Jade prawn dumplings
Scallop and vegetable sui mai
Mixed mushroom dumplings

Salt and pepper calamari with curry leaves
Peking duck pancakes

Black pepper beef with chilli and vegetables
Steamed barramundi fillet with kale, ginger and shallots
Crispy eggplant with honey and chilli
Lotus fried rice with duck and asparagus

Petit fours

Wanting more? We recommend

Buddha bowl platter \$150 per platter (serves 10 guests)





DESSERT



DESSERT TABLE

\$20 per person at a minimum of 30 guests

Sample menu

Dark chocolate mousse with rice crisp and salted caramel pearls

Lychee and strawberry stones

Macaron of the day

Rocky road

Berry trifle

Pineapple and coconut tiramisu

DESSERT PLATTER

Chef's selection of indulgent treats

\$100 per platter (serves 4-6 guests)

CHOCOLATE FOUNTAIN

\$15 per person at a minimum of 30 guests

Inclusive of

One flavour of chocolate (milk, dark or white)

Seasonal fruits

Assortments (marshmallow, waffle, meringue, ginger bread and brioche)

BOXED MACARONS

\$10 per person

Inclusive of

Two flavours with packaging



DESSERT CANAPE

Chef's selection of seasonally inspired dessert canapes including but not limited to, macarons, petit fours, chocolate lollipops, mini tarts, ice cream and more

\$15 per person, three varieties

\$25 per person, six varieties

PASTRY PLATTER

Chef's selection of indulgent pastries, freshly baked croissants, pain au chocolat and danishes

\$38 per platter (serves 4-6 guests)



MINI SWEET PLATTER

Chef's selection of indulgent house made sweets including muffins, mini tarts and brownies

\$48 per platter (serves 4-6 guests)



CUSTOMISED CHOCOLATE

Lotus pastry chefs specialise in customised chocolate and chocolate sculptures to create spectacular centrepieces at parties, weddings and corporate events.

Anything from a company logo made from chocolate or individualised chocolate flavours, virtually anything can be made from chocolate, lets get creative together

Prices start from \$250



Lotus Dining's pastry team proudly designs and creates all desserts in house

Our dessert selection has been carefully created by our talented pastry chefs using only the highest and freshest quality of ingredients





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BEVERAGES



BEVERAGE

TEA AND COFFEE PACKAGE - \$15 per person

Includes espresso coffee, tea, still and sparkling water

COCKTAIL PACKAGE

2 hours \$45 per person / 3 hours \$55 per person

Sample menu

Summer Breeze

Bombay Sapphire, St. Germain, Champagne syrup, watermelon, sparkling

La Lila

42 Below Vodka, ginger, lavender syrup, mango, tonic

Shanghai Voodoo

Shanghai afternoon tea infused Tequila, Yuzushu, grapefruit, blood orange, Absinthe, agave syrup, lime

Pina Pandora

Bacardi Ocho, Madenii Dry, coconut, pandan, pineapple, lime

SOFT DRINKS PACKAGE - \$15 per person

Includes juice, still and sparkling water

BEER ONLY PACKAGE

STANDARD BEER PACKAGE

2 hours \$35 per person / 3 hours \$45 per person

Asahi and Tsing Tao

CRAFT BEER PACKAGE

2 hours \$45 per person / 3 hours \$55 per person

Subject to availability

CHILDREN DRINK PACKAGE - \$10 per person

Includes shirly temple, juice, soft drinks, still and sparkling water

MOCKTAIL PACKAGE

2 hours \$25 per person / 3 hours \$35 per person

Want more? We recommend

Cocktail on arrival \$12 per person

Glass of NV Gosset Reserve Champagne on arrival \$20 per person

Glass of NV Bianca Vigna Prosecco on arrival \$10 per person

Rimauresq 'Rimo' Rosé added to your beverage package \$10 per person