



# EVENT PACKAGES

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LUNA LU  
BAR LULU



# WELCOME

Luna Lu & Bar Lulu features contemporary Asian cuisine, fusing traditional and innovative flavours with modern gastronomy and quality Australian produce resulting in a unique and exciting dining experience rarely seen before in Australia.

Our menu is designed to entice and excite. We encourage our guests to embrace the customary approach to sharing dishes, starting with our tempting small plates, heavenly main sized dishes and exquisite desserts.

Follow us on a gastronomical journey of contemporary Asian cuisine; the fusion of traditional and innovative flavours with the finest quality Australian produce, modern culinary artistry and authenticity.

With experience in a top 10 world rated restaurant and four Michelin star venues, Head Chef Pier Davide has roamed Tokyo - Japan, Rome - Italy, Chicago - USA and Bangkok - Thailand in pursuit to perfect his culinary mastery and fusing his passion for the art of creating, bringing a unique Asian fusion concept to Sydney.







# LUNA LU

RESTAURANT & BAR

Plan your next event with us at Luna Lu and immerse yourself in panoramic views of the Opera House and Harbour Bridge.

Create a bespoke package tailored to your preferences, and revel in the luxury of your own exclusive space.

Whether it's a corporate gathering or a special celebration, Luna offers a unique setting to make your event truly memorable.





LUNA OUTSIDE



LUNA INSIDE





# DINING DOME DEGUSTATION BY LUNA LU

Experience our Dining Dome Degustation by Luna Lu. Sit back and soak up the breathtaking views of the iconic Sydney Harbour Bridge and Sydney Opera House, whilst enjoying our bespoke 4-course degustation menu, created specifically to leave you feeling content.

## **PRICE**

\$180pp : Monday-Sunday  
4-Course Degustation Menu  
Shared Banquet with an arrival cocktail.

Dining Dome by Luna Lu is available every week from Monday to Sunday.

## **SESSIONS**

12pm-2:00pm  
2:30pm-4:30pm  
5pm - 7pm  
7:30pm-9:30pm



## DINING DOME DEGUSTATION MENU

### COURSE 1

#### Appellation Oysters

Premium grade fresh oysters from Merimbula served natural or with Caviar Oscietra and finger lime.

### COURSE 2

#### Hiramasa Kingfish Sashimi Mosaic (df) (gfo)

White miso from Kyoto, oscietra caviar, yuzu and ginger dressing

#### Hokkaido Scallop Sashimi (gf) (dfo)

Cashew nut puree, pickled daikon, dashi, buttermilk parsley oil and Yarra Valley salmon caviar.

### COURSE 3

#### Glacier 51 Toothfish (df) (gf)

150g Glacier Heard Island, QLD Toothfish, Green curry and English spinach emulsion, squid ink, snake beans and black cabbage.

#### Canton-Style Salmon (gf)

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

#### Seafood Candied Fried Rice (gf)

XO Hokkaido scallops, king prawns, beetroot puree, pickle cabbage and ginger

#### Thai Rice Noodle Salad (gf) (vegan option available)

Seasonal premium leaf salad, cucumbers, pickle carrots, peanuts, bean sprouts and pickle onion. Vegan option available

### COURSE 4

Chef's selection of shared desserts





# FUNCTION SPACES

## **BAR LULU LEVEL 1**

STAND UP CANAPES EVENT-CAPACITY 100PAX

BANQUET STYLE SET UP- CAPACITY 70 PAX

## **PRIVATE DINING ROOMS**

PRIVATE DINING ROOM 1- MAXIMUM 12 GUESTS

PRIVATE DINING ROOM 2- MAXIMUM 10 GUESTS

BOTH PRIVATE DINING ROOMS- MAXIMUM 22 GUEST

## **BAR LULU LEVEL 2**

STAND UP CANAPES EVENT-CAPACITY 200PAX PER BAY

BANQUET STYLE SET UP- CAPACITY 150 PAX PER BAY







PRIVATE DINING ROOM 1



PRIVATE DINING ROOM 2





BAR LULU LONGUE - LEVEL 1





# CANAPES MENU

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

Please select 6 for the following;

- Truffle Mushroom Spring Rolls (V)
- Truffle Duck Spring Rolls
- Pork Belly Bao Buns
- Egg Plant Bao Buns (V)
- Mock Honey Yuzu Chicken Skewers with Pineapple (V) (DF)
- Honey Yuzu Chicken Skewers with DragonFruit (DF)
- King Valley Beef Short Ribs (GFO)
- Tempura Egg Plant with Black Bean Sauce (GFO)
- Sesame Prawn Toast (GFO)
- Appellation Oysters (GF) (DF) Natural \$6pp/ Oscietra Caviar \$11pp
- Kataifi Prawns
- Luna Fish Cake
- Seasonal Fruit Tart
- Mini Lemon Cake
- Assorted Fruit Lollipop





BAR LULU BANQUET SET UP- LEVEL 1



## **\$99PP BANQUET MENU**

### **ENTREE**

King Oyster Mushroom (gf) (df)(vegan)  
Fresh cashew milk puree, pickle daikon, wakame and lemongrass tea

Pork Belly Bao  
Crispy sticky pork belly, pickled carrot, spiced mayo and wild coriander

Mix Dim Sum  
Half moon, green dumpling and money bag.

### **MAIN**

Honey Yuzu Crispy Fried Chicken (df)  
Free range crispy chicken, dragon fruit, purple cabbage powder and nori.

Dongpo Pork Belly (gf)  
Byron Bay Berkshire free-range Pork Belly, crispy leeks, star anise, and cinnamon dark soy sauce

Thai Rice Noodle Salad (gf) (vegan option available)  
Seasonal premium leaf salad, cucumbers, pickle carrots, peanuts, bean sprouts and pickle onion.

Edamame Fried Rice (gfo)  
Fresh English spinach puree, broccolini and snow peas

### **DESSERT**

Chef's selection of shared desserts

## **\$140PP BANQUET MENU**

### **ENTREE**

Natural Appellation Oyster (GF)(DF)  
Premium grade fresh oysters from Merimbula served natural or with oscietra caviar and finger lime

Hokkaido Scallop Sashimi (gf) (dfo)  
Cashew nut puree, pickled daikon, dashi, buttermilk parsley oil and Yarra Valley salmon caviar

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

### **MAIN**

Canton-Style Salmon (gf)  
200g Tasmanian Salmon gently steamed with a savoury mix of soy sauce infused with coriander root, ginger and sesame oil

Seafood Candied Fried Rice (GF)  
XO Hokkaido scallops, king prawns, beetroot puree, pickle cabbage and ginger

Peking Duck Salad (gf)  
Slow cooked, shredded and roasted premium duck, pickled onion, fresh parsnip puree, coriander, wild mint with in-house crispy taro and Thai dressing

Moo Shu Mock Chicken Wok Tossed (vegan) (df)

Gai Lan (gfo)  
Chinese broccolini, wok-fried with crispy garlic and vegetarian oyster sauce dressing

### **DESSERT**

Chef's selection of shared desserts

## **\$160PP BANQUET MENU**

### **ENTREE**

Natural Appellation Oyster (gf) (df)  
Premium grade fresh oysters from Merimbula served natural or with oscietra caviar and finger lime

Selection of Har Gow and Duck Dumpling

Hiramasa Kingfish Sashimi Mosaic (df) (gfo)  
White miso from Kyoto, oscietra caviar, yuzu and ginger dressing

Sesame Prawn Toast (gfo)  
King prawn mince coated in white sesame, sourdough, beetroot mayo and black flying fish roe

### **MAIN**

Luna Duck  
Golden crispy premium duck infused with luxe Chinese rose wine, daikon, fresh scallions, 24 hr tamarind jus and tuscan kale.

Glacier 51 Toothfish (df) (gf)  
150g Glacier Heard Island, QLD Toothfish, Green curry and English spinach emulsion, squid ink, snake beans and black cabbage

Seafood Candied Fried Rice (GF)  
XO Hokkaido scallops, king prawns, beetroot puree, pickle cabbage and ginger.

XO Asparagus (gfo)  
Chargrilled asparagus with Luna XO sauce and micro greens

Thai Rice Noodle Salad (gf) (vegan option available)  
Seasonal premium leaf salad, cucumbers, pickle carrots, peanuts, bean sprouts and pickle onion. Vegan option available

### **DESSERT**

Chef's selection of shared desserts

**\*BESPOKE BANQUET MENUS CAN BE CREATED UPON REQUEST TO SUIT YOUR GUESTS PREFERENCES & DIETARY REQUIREMENTS\***





# STANDARD BEVERAGE PACKAGE

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

INCLUDES:

**CHOICE OF 1 SPARKLING:**

- + Cavaliere d'Oro Prosecco NV, Veneto, Italy
- + Georg Jenson NV Sparkling Cuvee, Henty TAS

**CHOICE OF TWO WHITES, ONE ROSE AND TWO REDS:**

- + T'Gallant Encore Pinot Gris Mornington, VIC
  - + Vasse Felix, Margaret River, WA
- + Heirloom Adelaide Hills, Sauvignon Blanc, SA
  - + Squealing Pig, Rose, Adelaide Hills, NZ
- + Hay Shed Hill Vineyard Cabernet Merlot, Margaret River, WA
  - + Seppelt Shiraz, Grampians & Heathcote, VIC
- + Penfolds Max's Cabernet Sauvignon, Multi-Region

**CHOICE OF TWO BEERS AND ONE CIDER:**

Stone & Wood Pacific Ale, Byron Bay Lager, Heineken, James Squire 150 lashes,  
Boags Premium Light & Pipsqueak Apple Cider  
Soft drinks, Juices, Purrezza Still & Sparkling water



# LUXE BEVERAGE PACKAGE

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

INCLUDES:

All bottled beers to choose two from, and one cider, soft drinks, juices, Purezza Still & Sparkling water

## **CHOICE OF 1 SPARKLING:**

- + Georg Jensen NV Sparkling Cuvee, Henty, TAS
- + Chandon Sparkling Brut NV, Yarra Valley, VIC
- + Cavaliere d'Oro Prosecco, Veneto, Italy

Feel like something special? Add Thiénot x Penfolds Brut Rose NV for \$15 per person

## **CHOICE OF 5 OF THE FOLLOWING WINES:**

- + Penfolds Bin 51 Riesling Eden Valley, SA
- + Heirloom Adelaide Hills, Sauvignon Blanc, SA
- + 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







BAR LULU LEVEL 2- EVENT SPACE





# BAR LULU LEVEL 2

Discover an ideal venue for grand events at Bar Lulu Level 2, where creativity takes centre stage. We take immense pleasure in hosting events in this versatile space, a blank canvas poised to transform into unforgettable experiences.

Our event team possesses an exceptional eye for detail, ensuring every aspect is finely curated.

Luna Lu events team specialises in breathing life into your occasions, alleviating the stress of planning. Our expertise extends to corporate and business event planning, collaboratively crafting unique and personalised experiences that reflect your brand and occasion. Irrespective of the occasion, we stand ready to assist in creating an event tailored to your space, budget, and timeframe. Committed to delivering high-quality corporate event services.

Entrusting us with your event ensures a seamless experience, with meticulous attention to every detail.



# WEDDING PACKAGES

A charming historic setting, perfect for weddings, receptions, engagements, and special events. Experience timeless elegance amidst picturesque surroundings, creating lasting memories for your cherished occasions.

Our packages include;

- + 5 hours exclusive venue hire (6pm-11pm or 7pm – midnight)
- + Chef's selection of pre-dinner canapés & three course seated dinner
  - + 4.5 hours beverage package
  - + DJ & MC
  - + Security at the time of your event
  - + Personal signage, menus & seating chart
- + Complimentary cutting and serving of your cake
  - + Complimentary fruit platter
  - + Table linen & napkins
- + Complimentary use of our vases for table centre pieces and table runners.







# WEDDING PACKAGES

Our dedicated team is committed to crafting an unforgettable experience tailored to your preferences, ensuring that your wedding day reflects your individual style and personality.

Whether you have a specific vision in mind or are seeking inspiration from our curated packages, we are here to collaborate and create a celebration that perfectly encapsulates your love story.

- **GOLD PACKAGE- \$159PP** (Minimum. 70 guests)
- **PLATINUM PACKAGE- \$179PP** (Minimum. 70 guests)
- **BESPOKE PACKAGE- PRICE UPON REQUEST**



# 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:**

- + Pricing from \$120pp-\$150pp
- + 90 Minute hands on cocktail class
- + Glass of sparkling upon arrival
- + Learn how to make 2 different cocktails
  - + Shared nibbles to enjoy
- + Minimum of 10 guests required to book a masterclass.





# WHISKEY MASTERCLASS

## PACKAGE 1

### WHISKEY 101 - \$95PP

(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:

- + Sticky Beef Ribs
- + Duck Spring Rolls
- + Tempura Fried Eggplant in Black Bean Sauce.

## PACKAGE 2

### BETTER WITH AGE - \$140 PP

(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
- + Sticky Beef Ribs
- + Oyster Mushroom
- + Seafood Candied Fried Rice

## PACKAGE 3

### HOUSE OF SUNTORY - \$180 PP

(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

Includes a 1 course pairing meal

Shared menu:

- Appellation Natural Oysters
- Hiramasa King Fish
- Sticky Beef Ribs
- Oyster Mushroom
- Seafood Candied Fried Rice





# 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:**

- + Price \$100pp
- + 90 minutes dumpling making class.
- + Glass of sparkling on arrival.
- + Hosted by an experienced and qualified Executive Head 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.



# BOOKING TERMS & CONDITIONS

- **BOOKING GUARANTEE POLICY**

Pre authorisation is required to secure reservations of 5 guests and more. Our cancellation policy is 48 hours prior to the date of your arrival. Bookings cancelled outside of our cancellation period will be subject to a cancellation fee of \$40pp.

- **PREPAYMENTS**

Prepayments can be made prior to your event upon request via invoice. This amount prepaid will then be deducted from the total bill on the day of your event. Large events will require a 20% deposit to secure.

- **SURCHARGE & SERVICE CHARGE**

10 % surcharge will be applied on all bookings made on Sundays and Public Holidays. 10% service charge will be applied to bookings made for 8 guests or more.

- **PRIVATE DINING ROOMS**

Minimum spends are required when you have a booking in one of our private dining rooms. The minimum spend is made up of the food and beverages you purchase throughout your booking. This does not include the 10% service charge. Should the minimum spend not be reached, you will be required to pay the difference. Alternatively, you are able to purchase additional food and beverages to make up the difference.

- **MENU SELECTION AND BEVERAGE PACKAGES**

Group bookings larger than 10 guests are required to dine on one of our banquet style set menus or pre order from our a la carte menu. Beverage packages are offered to group of 10 or more. Food menu selection and beverage package selection must be confirmed a minimum of 72 hours prior to your booking.

- **SEATING TIMES- ARRIVAL TIMES & LATE BOOKINGS**

We encourage guests to arrive at the time of their reservation to avoid any disappointment. Please arrive for your reservation on time. Your reservation will be held for 15 minutes from the time you have scheduled your reservation. Your reservation may be used for another booking, should you arrive 15 minutes late.

- **REQUESTED SEATING AND CAPACITY**

Seating requests and venue capacity: All reservation requests will be taken into consideration but they are not guaranteed. Should your booking be equal to or larger than 10 guests, you may be seated on two or more tables.

- **CAKEAGE FEE**

We offer our sister restaurant Bottega Coco cake selection to all of our guests. Should you wish to order one please inform our event coordinator and fulfil all relevant information for us to process your order. We will then organise for your cake to be at our venue for your event. However, should you like to bring your own cake along, you will be charged a cakeage fee of \$5 per head.