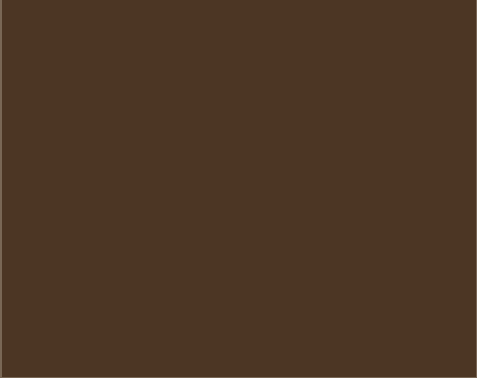
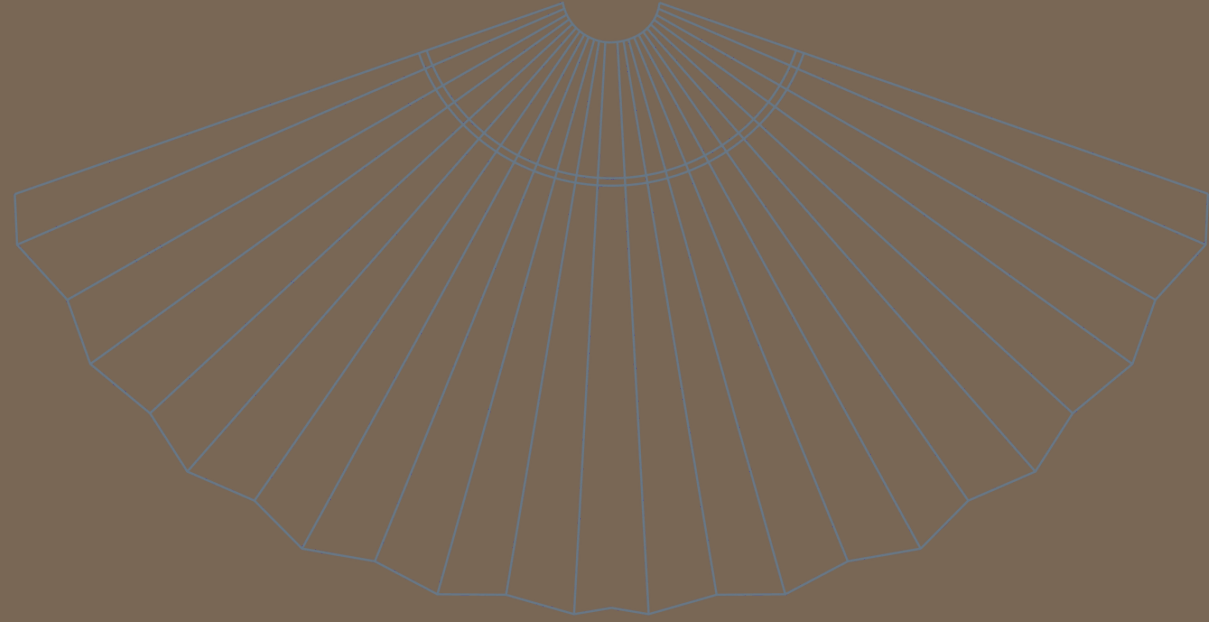




WEDDING PACKAGES

LUNA LU BAR LULU



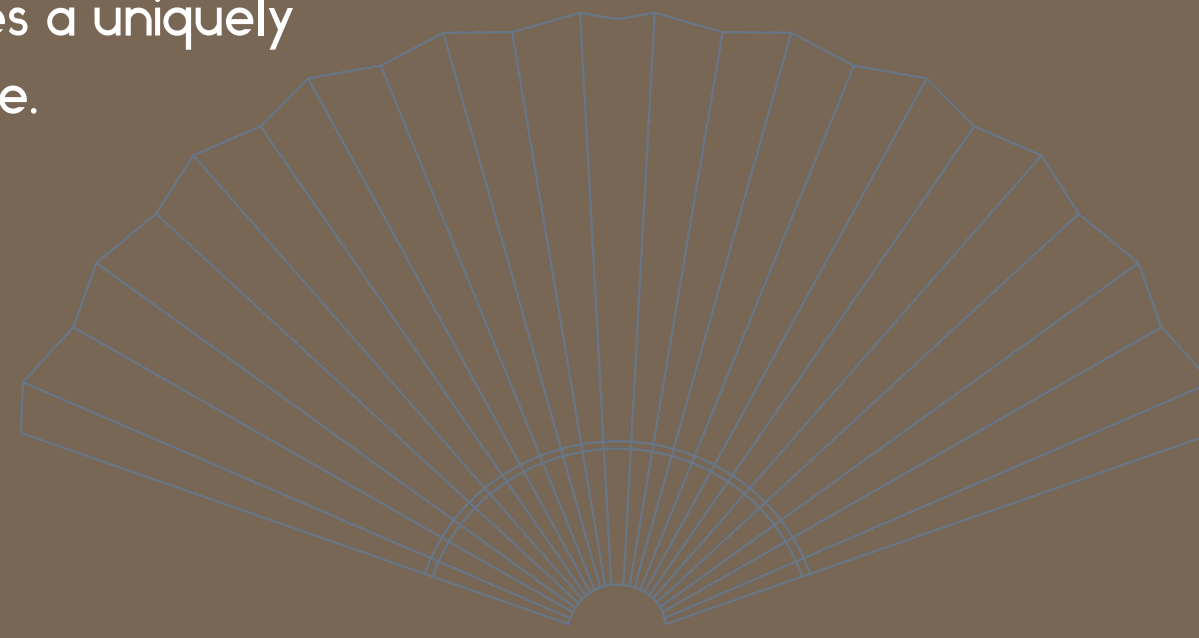
WELCOME

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.

Host your wedding at Luna Lu and celebrate your special day against the stunning backdrop of the Opera House and Harbour Bridge.

Craft a custom package that perfectly suits your style and enjoy the exclusivity of your own private space.

Whether it's an intimate ceremony or a grand celebration, Luna Lu provides a uniquely beautiful setting that will make your wedding truly unforgettable.





VENUE

Our venues feature a variety of unique spaces, each tailored to create the perfect backdrop for any wedding. From intimate, romantic settings ideal for smaller, more personal ceremonies to grand, elegant ballrooms designed for lavish receptions, we offer a diverse selection of options.

Each space has its own distinctive charm, whether you're looking for a garden for a breezy outdoor wedding or a sophisticated hall with luxurious details. Whatever your wedding vision, our venues can accommodate and enhance your special day, making it truly unforgettable.

- Ground Level- Luna Lu Outside
Maximum Capacity 160 guests seated.
- Level 1 - Bar Lulu Area
Maximum Capacity 88 guests seated.
- Como- Level 1
Maximum Capacity seated 120 guests.



ASIAN FUSION MENU

SAMPLE MENU

Canapés On Arrival - Roaming (Select 2 options)

- Tuna & Avocado spoons with wasabi dressing.
- Vegetarian Spring Roll with sweet chilli dip.
- Miso sashimi tartare with prawn crackers & yuzu dressing.

Entree- Alternate Serve (Select 2 options)

- Burrata Tropical Fruit Salad (GFO)- Turkish Bread, Basil Oil, Toragashi, 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, Korean Pear, Pea Sprout.

Main- Alternate Serve (Select 2)

- Tenderloin Steak (GF) - Grilled Asparagus, Pressed Potato, Green Pepper Sauce
- Miso Salmon (DF)(GF)- Roasted Nori, Pickled Eschalot, Dill, Flying Fish Roe, Puff Rice.
- Kung Pao Eggplant (V) - Wok Tossed Porcini, Micro Green Salad, Miso

Dessert

- Chef's Selection of Dessert.



WESTERN STYLE MENU

SAMPLE MENU

Canapés On Arrival - Roaming (Select 2 options)

- Prosciutto & rocket melon skewer.
- Marinated mixed olives spoons.

Entree- Alternate Serve (Select 2 options)

- Burrata (GF)- Roasted figs, Blood Orange, Peach Emulsion, Turkish Bread
- Chilli Gazpacho King Prawn (GF)(DF) - Charred King Prawn, Roasted Capsicums, Rocket
- Beetroot & Pumpkin Tartare (Vegan)(DF)(GFO) - Roasted Beetroot & Pumpkin, Avo Puree, Almond Crisps, Micro Greens

Main- Alternate Serve (Select 2 options)

- MB8 Wagyu Rump Cap Steak (gf)- Served with a Creamy Green Pepper Corn Sauce, Pressed Parmesan Potato, Charred Leek, Asparagus
- Pan Seared Salmon (GF) - Roasted Fennel, Sauteed Pea, Confit Cherry Tomato, Mint Oil, Lemon Zest, Beurre Blanc
- Charred Cauliflower Steak (GF)(DF)(Vegan) - Cashew nut puree, Sauce vierge, Green Olive, Charred Zucchini, Hazelnut Crushed.

Dessert

- Chef's Selection of Dessert.



STANDARD BEVERAGE PACKAGE

INCLUDES:

CHOICE OF 1 SPARKLING:

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

CHOICE OF 2 WHITE, 1 ROSE AND 2 RED:

- + T'Gallant Tribute Pinot Gris, Mornington, VIC
- + Matua Sauvignon Blanc, Marlborough, NZ
- + Corte Giara Pinot Grigio delle Venezie, Veneto, Italy
- + 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, Kirin Ichiban Japanese Lager, James Squire 150 lashes, Boags Premium Light & Pipsqueak Apple Cider
All Soft drinks, Juices, Purrezza Still & Sparkling water



LUXE BEVERAGE PACKAGE

INCLUDES:

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

CHOICE OF 1 SPARKLING:

- + Georg Jensen NV Sparkling Rose 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 4 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



Contact Us

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

Contact us today to arrange a complimentary wedding consultation.

Whether you have a clear vision in mind or are looking for inspiration from our curated packages, our team is here to collaborate with you and create a celebration that beautifully reflects your love story.



[\(02\) 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



Terms & Conditions

VENUE HIRE

Luna Lu and Bar Lulu is exclusively available 7 nights a week. Evening functions are based on a duration of 5 hours unless otherwise stated. If the venue is required earlier than these given time a surcharge may apply. Please feel free to contact our Events Coordinator.

CAPACITY

Capacity is based on the area of our venue selected.

BOOKING DEPOSIT

Your function can be tentatively booked and held for one week, a deposit is needed to secure any - booking of the below charges:

Event Deposit- 20% .The agreed package price will not change unless agreed with the Event Coordinator or with the exception of unforeseen government costs ie taxes. This deposit is not refundable if you cancel within three months prior to the event.

FINAL NUMBER AND PAYMENT

Final guests number is required 9 working days prior to your function date. This will be the minimum charged on your final invoice and can be increased but not decreased. Final payment can be made via cash, cheque or credit card. Full Payment must be received by Luna Lu at least 72 hours prior to your function date.

OTHER MEALS

Meals for additional staff such as photographers can be provided for \$55 per person. • Kid meal under 12 yrs: \$45 per person.

LICENSING LAWS

Luna Lu is required by law to abide by all licensing laws and all staff have attained the responsible Service of Alcohol Certificate. We will not serve intoxicated guests or those under the age of 18. Proof of age may be required. Luna Lu's license extends until 12am Monday to Sunday. No alcoholic drinks are permitted outside the front of the venue at any time. A security guard is provided for the safety of all guests during the event. All guests need to leave the premises by midnight.

SMOKING

Due to Government legislation, there is a no smoking policy indoors at Luna Lu. Guests are more than welcome to smoke outside of Campbells Cove.

PROPERTY

Clients are financially liable by any damages sustained to any property in Luna Lu and Campbells Cove Precinct by their guests or contractors. Management accepts no responsibility for goods that are stolen, lost, damaged whilst being stored on the property.

PUBLIC HOLIDAY SURCHARGE

An additional 10% surcharge applied for events held on Sunday & 15% surcharge applies to the final invoice if your function is held on a public holiday.