

# LOTTIE

A restaurant and mezcalería celebrating Mexican cuisine, reimagined through a fresh local lens. Perched above The EVE Hotel, our lush all-weather rooftop is designed for every season, with a retractable roof that keeps gatherings comfortable year-round.

Host your next event in a space that combines bold, punchy flavours with exceptional Australian produce and bright agave-led cocktails. Accommodating up to 100 diners, Lottie offers a vibrant yet sophisticated setting for corporate dinners, milestone celebrations, and exclusive gatherings.

Our dedicated events team works closely with you to create a bespoke experience tailored to your vision. Every dish on our menu is 100% gluten-free and most dietaries are accommodated, ensuring all your guests can indulge without compromise.

Discover the art of exclusive dining at Lottie, where Mexican tradition meets Australian innovation in an unforgettable rooftop setting.

ROOFTOP OF THE EVE HOTEL  
6 BAPTIST STREET REDFERN  
HELLO@LOTTIE-SYDNEY.COM.AU





RESTAURANT MEZCALERIA

ROOFTOP

RESTAURANT

PORK JOWL WITH COLA MOLE

# SET MENU

1

\$95 PER PERSON

## GUACAMOLE

tomato - pepitas - fresh herbs -  
tortilla crisps

## PUMPKIN FLAUTA (ea)

black garlic sikil pak - pepita miso

## PORK GORDITA (ea)

habanero sambal - tamarind

## GUAVA AGUACHILE

market fish - choko - finger lime

## CHICKEN SINALOA-STYLE

burnt lime - shallots - aji verde

## PORK JOWL

cola mole - habanero pickled fennel

## BITTER LEAVES & STONE FRUIT

orange & achiote - roasted seeds

## CRISPY CHAT POTATOES

chipotle salt - recado mayo

\* served with house-made tortillas

## TRES LECHES CAKE

apricot jelly - quince jam - dulce de leche cream



BEEF CHOP

# SET MENU 2

\$130 PER PERSON

## GUACAMOLE

tomato - pepitas - fresh herbs - tortilla crisps

## CRAB & SCALLOP (ea)

green tomato - native tajin

## PUMPKIN FLAUTA (ea)

black garlic sikil pak - pepita miso

## GUAVA AGUACHILE

market fish - choko - finger lime

## PRAWN A LA DIABLA (ea)

orange & guajillo - salsa seca

## PESCADO ZARANDEADO

market fish - salsa cruda - salsa habanero

## BEEF CHOP

beef fat beans - shiso salsa

## BITTER LEAVES & STONE FRUIT

orange & achiote - roasted seeds

## CRISPY CHAT POTATOES

chipotle salt - recado mayo

\* served with house-made tortillas

## TRES LECHES CAKE

apricot jelly - quince jam - dulce de leche cream

# CANAPES

## SMALL

*\*PRICING IS PER PIECE*

BLUE SWIMMER CRAB AND SCALLOP – 13  
green tomato - native tajin

PORK GORDITA – 13  
habanero sambal - tamarind

BLUEFIN TUNA TOSTADA – 10  
salsa brava - avocado - geraldton wax

PUMPKIN FLAUTA - 14  
black garlic sikil pak - pepita miso

CARNE APACHE – 13  
sirloin - salsa macha - jocoque

GUACAMOLE – 9  
pepitas - fresh herbs - tortilla crisps

## LARGE

*\*PRICING IS PER PIECE*

CHICKEN SINALOA-STYLE TACO – 12  
burnt lime & spring onion- aji verde

MARKET FISH TACO – 14  
habanero salsa - quinoa - cabbage

PORK JOWL BROCHETA – 12  
cola mole - habanero pickled fennel

BEETROOT EMPANADA – 10  
roasted mushrooms - goat's curd - Yucatan pickles

## DESSERT

*\*PRICING IS PER PIECE*

TRES LECHES CAKE – 10  
apricot jelly - quince jam - dulce de leche cream

MEXIBON – 12  
banoffee semifreddo - black sesame - salted caramel

# BEVERAGE PACKAGES

## STANDARD – \$55 PER PERSON

### WINE

Brokenwood Sauvignon Blend  
Triennes Cinsault Blend Rose  
Brokenwood Cabernet Blend

### BEER

Philter x Lottie Mexican Cerveza

### NON-ALCOHOLIC

Soft drinks  
Mischief Brewing Pina Picante

More time needed?

\$10 per person, every 30 minutes after the initial 2 hours

## MARGARITAS – \$49 PER PERSON

Lottie Classic Margarita  
or  
Margarita Picante

Margaritas can only be ordered in addition to a beverage package.

## DELUXE – \$95 PER PERSON

### WINE

Patrick Piuze 'Blanc de Blanc' Sparkling  
Lethbridge Chardonnay  
Quealy Pinot Grigio  
Triennes Cinsault Blend Rose  
Garagiste Pinot Noir  
Liquid and Larder by Yalumba Shiraz

### COCKTAILS

Lottie Paloma  
Yuzu & Peach Spritz

### BEER

Philter x Lottie Mexican Cerveza

### NON-ALCOHOLIC

Soft drinks  
Mischief Brewing Pina Picante

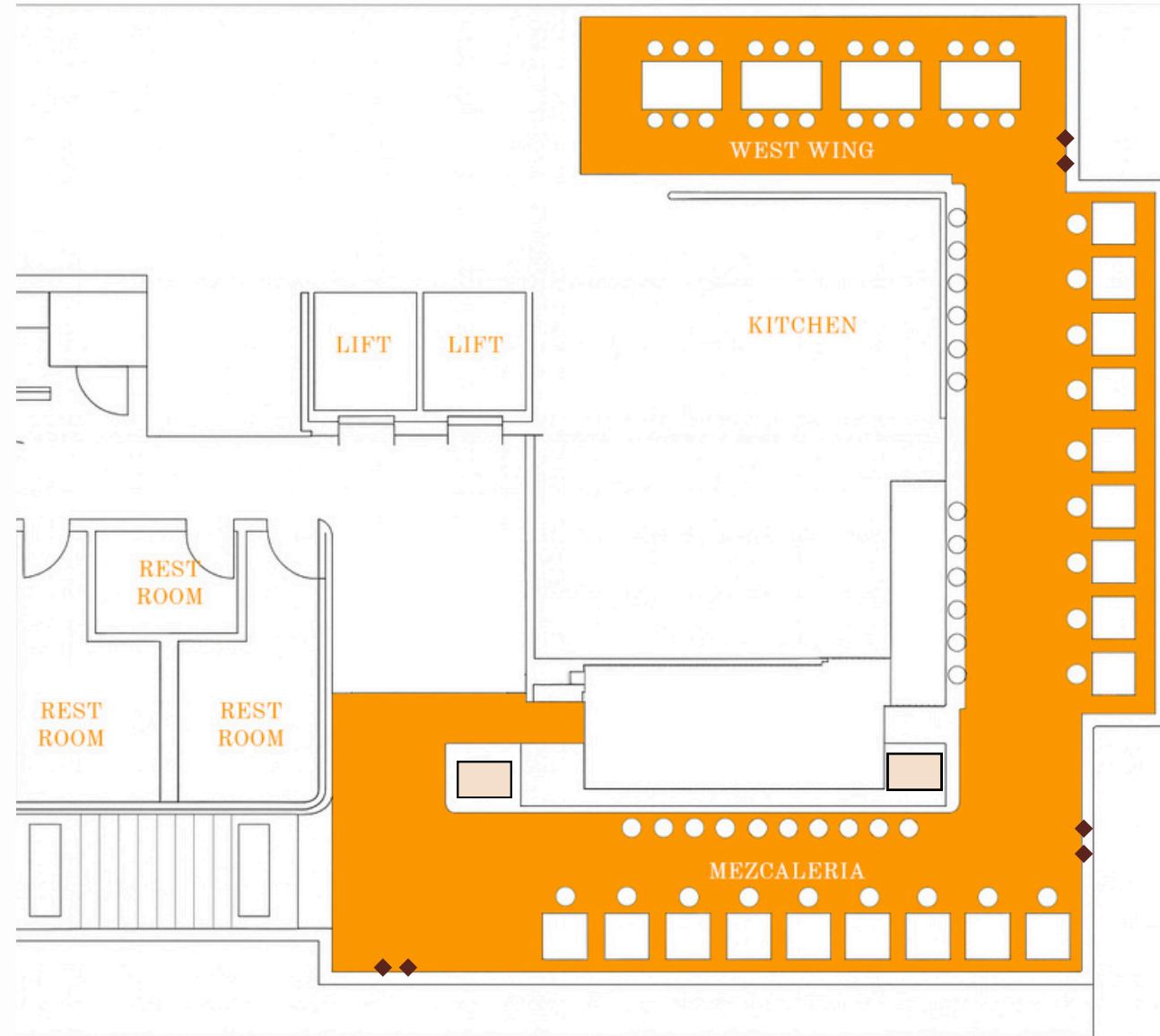
More time needed?

\$20 per person, every 30 minutes after the initial 2 hours

## ON CONSUMPTION

Don't want a beverage package? No problem! we'll ask you to narrow down what to offer your guests two weeks prior to your event.

# LOCATION + FLOOR PLAN





WEST WING DINING AREA



MEZCALERIA

KITCHEN COUNTER

# MINIMUM SPEND

## MAY TO SEPTEMBER

**Monday – Wednesday**  
\$5,000 minimum spend  
+ 10% service charge  
+ \$1,000 booking fee

**Thursday – Sunday**  
\$15,000 minimum spend  
+ 10% service charge  
+ \$3,000 booking fee

Lunch or Dinner

## OCTOBER TO APRIL

**Monday – Wednesday**  
\$10,000 minimum spend  
+ 10% service charge  
+ \$2,000 booking fee

**Thursday – Sunday**  
\$20,000 minimum spend  
+ 10% service charge  
+ \$3,000 booking fee

Lunch or Dinner



TUNA TOSTADA

# FREQUENTLY ASKED QUESTIONS

## CAN WE HOST A STAND UP EVENT?

Lottie's rooftop features handcrafted furniture that complements its thoughtfully designed space, and as a result, tables and chairs cannot be removed or stored outside the venue. Therefore, Lottie is more suitable for sit-down dining for larger groups. Stand up options are available for smaller groups.

## CAN WE TAKE A DIP IN THE POOL?

While the pool is beautiful and right there on the rooftop, it's exclusively available to guests staying at The EVE Hotel, not to event or dining guests at Lottie. Save it for a staycation and choose the 'Stay & Savour' package for a Lottie dining experience included.

## HOW MANY GUESTS CAN YOU ACCOMMODATE?

we can fit up to 100 dining guests, including seats at the kitchen counter.

## WE ONLY HAVE A SMALLER GROUP. CAN WE BOOK A LONG TABLE?

the largest-sized table we accept is 26 people in the West Wing. Please contact the events team to enquire about a date.



LOTTIE MARGARITA

# ENTERTAINMENT

## DJ SERVICES

We recommend selecting from our roster of trusted DJs who are familiar with the venue and its unique rooftop atmosphere. Our reservations team can provide a curated list to suit your event style. Should you prefer to bring your own DJ, please note that a 75dB sound restriction is in place to ensure a comfortable atmosphere for all guests.

## MUSIC OPTIONS

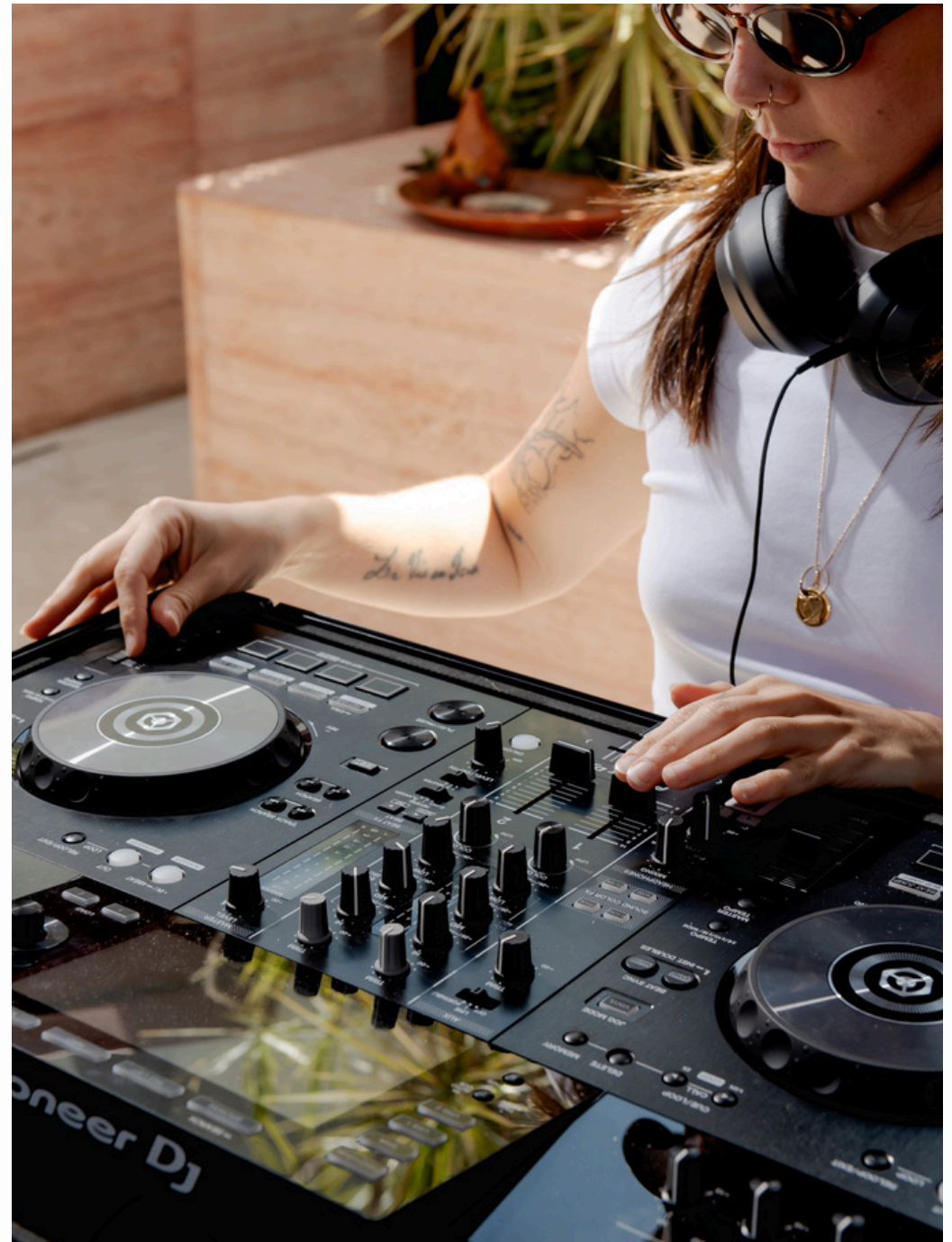
Choose between a DJ or our carefully curated Lottie playlist. We're unable to accommodate requests for specific music selections outside of these two options.

## AV HIRE

For all other audiovisual requirements, we recommend contacting our preferred AV partner who has extensive knowledge of the venue and logistics:

BeyondAV / Black Express  
717 Princes Highway, Tempe NSW 2044  
P: 02 9554 6781  
F: 02 9558 4923  
M: 0490 513 624  
E: [bernig@beyondav.com.au](mailto:bernig@beyondav.com.au)

BeyondAV understands the unique requirements of our rooftop space and can ensure seamless bump-in and setup for your event.



# BOOKING CHECKLIST

## 1. SEND A REQUEST

with your date, number of guests to [hello@lottie-sydney.com.au](mailto:hello@lottie-sydney.com.au) or [click here](#)

once a date is locked in and confirmed, our reservations team will guide you through the following...

## 2. PAY DEPOSIT

an invoice will be sent and payment is required to lock in your date

## 3. SELECT FOOD + BEVERAGE

choose your beverage package, set menu for your event and any canapés you want to add on. This needs to be done 2 weeks from the date of the event.

## 4. ADVISE US OF ANY DIETARIES

We ask that you request any dietary requirements from your guests to ensure we're prepared for their arrival. Please provide this information to our team at least 48 hours prior to your event so our chefs can accommodate all needs seamlessly

## 5. PAY MINIMUM SPEND

the final invoice will be sent one week before your event, this is required to be paid. any other charges can be settled by credit card on the day

# SUMMARY OF PRICES

## SET MENU

\$95 per person  
\$130 per person

## CANAPES

priced per piece

## BEVERAGE PACKAGES

(2 HOURS)

Standard - \$55 per person  
Deluxe - \$95 per person

## MARGARITA PACKAGE

ADD-ON (2 HOURS)

\$49 per person

# TERMS + CONDITIONS

## 1. Beverage Package Duration

- a. The 2-hour beverage package period begins at the earlier of:
  - i. when the first included drink is served; or
  - ii. 15 minutes after the booked reservation time.
- b. Beverage package extensions are only available where they can be accommodated within the confirmed reservation time and cannot extend beyond the allocated booking period.

## 2. Table Allocation & Reservations

- a. Each reservation of 8 or more people includes a minimum table allocation of 2 hours and 15 minutes.
- b. Larger groups may be allocated longer time periods at the venue's discretion.

## 3. Responsible Service of Alcohol (RSA)

- a. Responsible Service of Alcohol (RSA) is strictly maintained at all times.

## 4. Payments

- a. All prices are in Australian dollars (AUD) and, unless otherwise stated, are inclusive of GST but exclusive of any surcharges or service charges listed in these terms.
- b. A deposit may be required to confirm certain reservations, including but not limited to exclusive events or large group bookings. Deposits are credited toward the final bill.
- c. Unless otherwise agreed in writing, all accounts must be settled in full at the conclusion of the reservation or event.
- d. Payment must be made using the payment methods accepted by the venue. Any applicable payment processing charges, including credit card fees, will be applied.
- e. For customers approved for invoicing, payment must be made by the due date stated on the invoice.
- f. The venue reserves the right to cancel a booking or withhold services where payment terms are not met.

## 5. Pricing, Surcharges & Fees

- a. Listed prices exclude public holiday surcharges:
  - 10% surcharge applies on Sundays
  - 15% surcharge applies on public holidays
- b. Listed prices exclude a 10% service charge for groups of 6 or more guests.
- c. Listed prices exclude payment processing charges, including credit card fees.

## 6. Beverage Selection & Availability

- a. Wine vintages are subject to change without notice.

## 7. Booking Notice & Beverage Package Changes

- a. A minimum of 48 hours' notice is required for all beverage package bookings and any subsequent changes.
- b. Guests cannot order new beverage packages or extend existing beverage packages on the day of the reservation. All beverage packages and any extensions must be confirmed at least 48 hours prior to the booking time.

## 8. Cancellations (General & Exclusive Events)

- a. Cancellations are subject to the terms and conditions of the booking.
- b. Exclusive events require a deposit as outlined by the reservations agent.
- c. A \$2,000 deposit is required at the time of booking for exclusive hire. This deposit is fully refundable up to 60 days before the event.
- d. Full payment of the minimum spend (minus deposit) is required 7 days prior to the event.
- e. Minimum spend is subject to change without notice until the deposit is paid.

## 9. Exclusive Event Minimum Spend – Seasonal Schedule

- a. Exclusive use of the venue for events is subject to a minimum spend and a booking fee, which vary by month, day of the week, and whether the event is booked as a lunch or dinner service.
- b. Lunch event service times are between 12:00pm and 4:00pm. Dinner event service times are from 5:30pm onwards.
- c. The applicable minimum spend and booking fee will be advised by the reservations team at the time of booking and confirmed in writing in your booking confirmation.
- d. Where an event's service time overlaps the standard lunch and dinner periods (for example, commencing during the lunch period and continuing into the dinner period), the applicable minimum spend and booking fee will be determined by the venue on a case-by-case basis and confirmed in writing.
- e. Minimum spend levels are reviewed periodically and may change. The applicable minimum spend for your event is the amount confirmed in your booking confirmation and is subject to change without notice until the deposit has been paid and the booking is confirmed.
- f. The booking fee is payable in addition to the minimum spend and does not count towards the minimum spend requirement.
- g. The minimum spend represents the minimum total amount to be spent on the event (for example, on food and beverages). If the actual spend is less than the agreed minimum spend, the difference will be charged as a top-up so that the minimum spend is met.
- h. Unless otherwise specified in writing, the minimum spend and booking fee are exclusive of any surcharges, service charges, payment processing fees, or external supplier costs, which will be added separately where applicable.

## 10. Changes to Guest Numbers

- a. Final guest numbers are required 48 hours before the event.

## 11. Dietary Requirements

- a. Dietary requirements must be provided at least one week before exclusive hire events.
- b. The venue will accommodate reasonable requests up to 48 hours before the event, subject to availability.

## 12. Minors

- a. Minors are permitted but are subject to all government-mandated requirements.
- b. Valid identification may be requested at any time.

# TERMS + CONDITIONS

## 13. Damage & Cleaning

- a. Guests are responsible for any damage caused during the event.
- b. The organiser is responsible for ensuring their guests behave appropriately and may be liable for associated damage costs.
- c. Additional cleaning fees may apply where extra cleaning is required.

## 14. Misconduct

- a. Misconduct of any kind will not be accepted.
- b. Venue Management reserves the right to refuse service, remove guests, or terminate an event.
- c. Venue Management's decision is final.

## 15. External Suppliers & Decorations

- a. External suppliers and decorations are permitted but must be approved by The EVE Hotel and Lottie.
- b. All bump-in and bump-out must occur within the times agreed at booking.
- c. Nothing may be left onsite after the event; no storage is available.
- d. Any delay requiring bump-in or bump-out outside the agreed times will incur a \$5,000 per hour fee.
- e. All items must be removed from the venue within the booking window.

## 16. Furniture

- a. Venue furniture may not be removed from the venue at any time.

## 17. Exclusive Events – Organiser Presence & Communication

- a. For exclusive events, a nominated organiser must be present for the duration and act as the primary contact with venue management.

## 18. Exclusive Events – RSA Organiser Responsibilities

- a. The organiser must assist the venue in monitoring and communicating concerns regarding intoxication.
- b. At the direction of the Manager on Duty, the organiser must relay RSA instructions to guests, including service refusal, removal of drinks, or requests to leave.

## 19. Force Majeure

- a. The venue is not liable for failure or delay due to events beyond its control, including natural disasters, government restrictions, pandemics, strikes, or safety issues.
- b. The venue will make reasonable efforts to provide alternative dates or solutions.
- c. Payments already made may be transferred to a rescheduled date; refunds will be assessed fairly based on costs incurred.
- d. The venue is not responsible for additional costs or losses incurred due to force majeure events.

