

# 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





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 PER HOUR

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

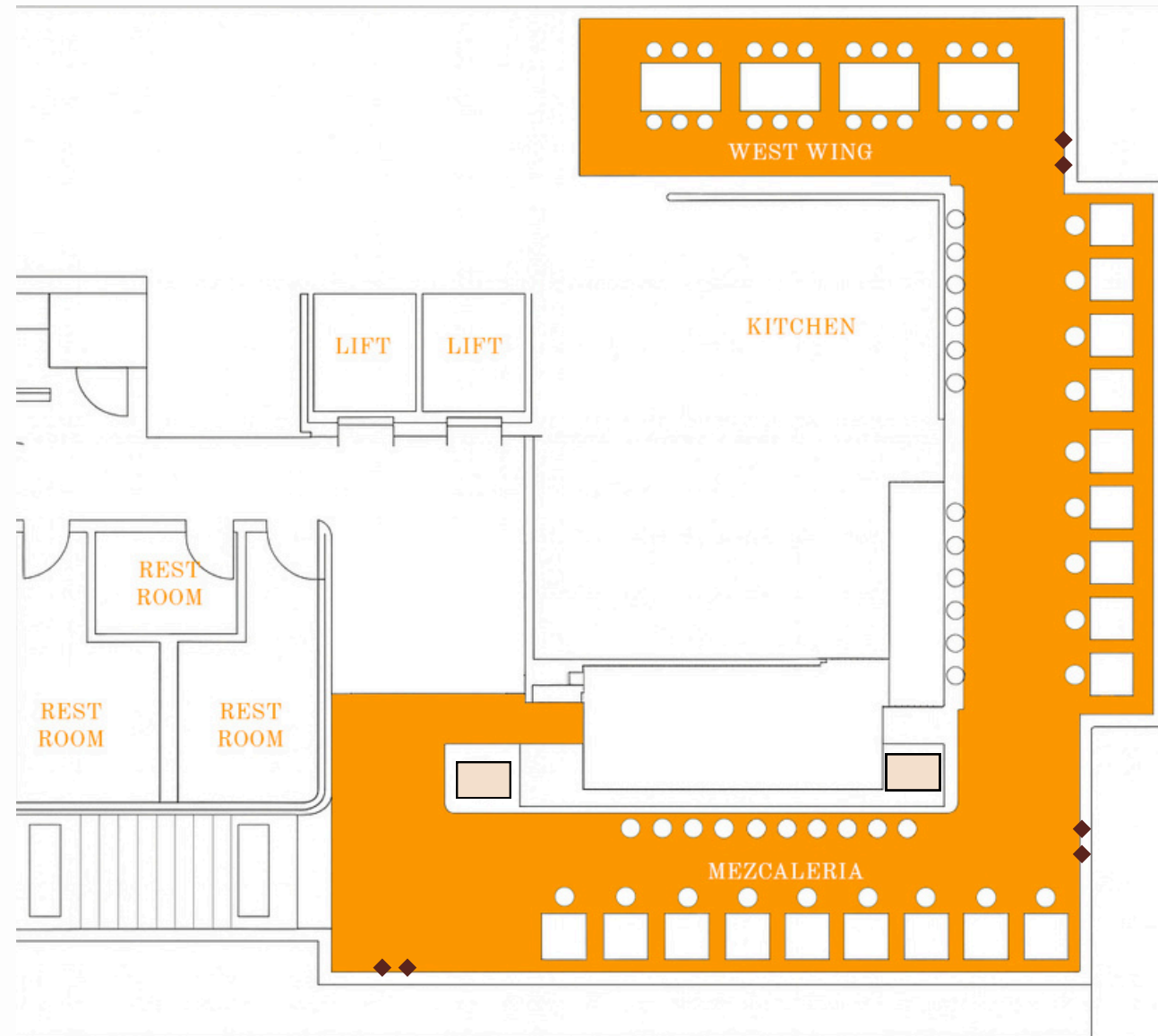
More time needed?

\$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 better suited to 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?

Up to 100 dining guests, including seats at the kitchen counter.  
From 40 to 70 guests, cocktail-style.

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

The largest table we accept is 26 people in the West Wing. Please contact the events team for further details.



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

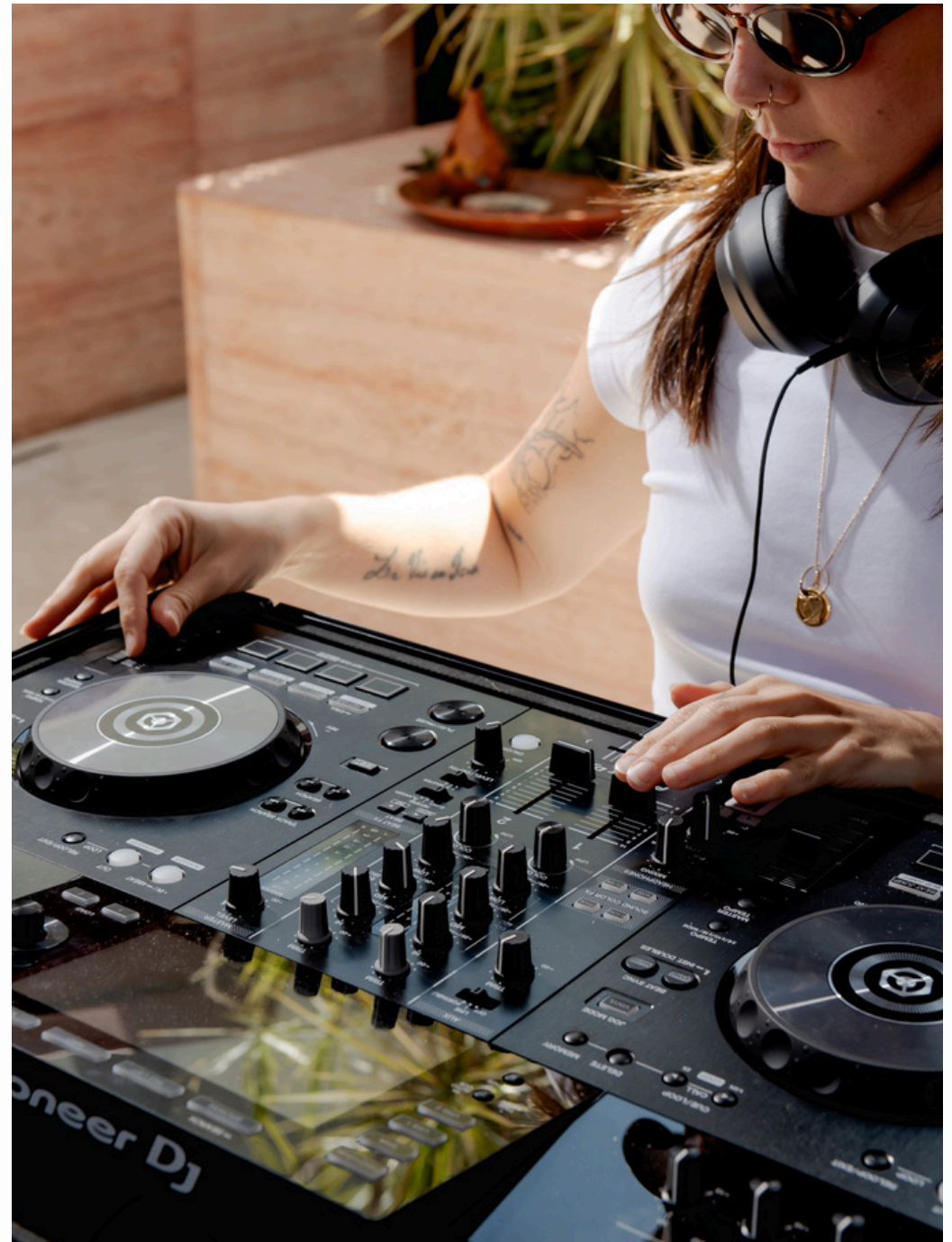
Choose between a DJ or our carefully curated Lottie playlist. We're unable to accommodate requests for specific music selections outside of these two options.

## 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 7 days 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. Pricing & Minimum Spends

- a) A \$2,000 deposit is required at the time of booking and is fully refundable up to 60 days before the event.
- b) Full payment of the remaining minimum spend is due 7 days prior to the event.
- c) The required minimum spend varies depending on the day of the year and day of the week. The pricing will be confirmed in writing by the Events Team at the time of booking.
- d) The booking fee is charged in addition to the minimum spend and does not count towards it.
- e) If actual spend falls below the minimum, the difference will be charged as a shortfall fee.
- f) Minimum spends exclude surcharges, service charges, processing fees, and external supplier costs.
- g) A 10% group surcharge applies to the final bill. An additional 10% surcharge applies on a Sunday, and 15% on Public Holidays.
- h) Credit card payments will be charged a variable processing fee.
- i) The venue may cancel bookings or withhold services for non-payment.
- j) A signed Credit Card Authorisation must be completed as a guarantee against any additional charges.
- k) Complete cancellation of the booking within 7 days prior to the event will forfeit the prepaid minimum spend and service charge.

## 2. Timings

- a) Lunch: 12pm until 4pm, with a 10am bump-in available on request.
- b) Dinner: 5pm until 11:30pm, with a 12:30am bump-out available on request.
- c) Bump-in and out must occur within agreed-upon times. Nothing may be stored or left on-site after the event, or delivered ahead of time.
- d) Bump-in/out outside agreed-upon times incurs a \$5,000/hour fee.

## 3. Guests

- a) Final guest numbers are required 7 days prior to the event.
- b) Up to 70 guests can be accommodated for cocktail-style events, and up to 80 guests can be seated. Utilising the counter seating to accommodate larger groups must be agreed with the venue management ahead of time.
- c) Minors are permitted and subject to all government requirements. Valid ID may be requested at any time.
- d) Misconduct will not be tolerated. Management may refuse service, remove guests, or terminate the event. Management's decision is final.
- e) The organiser is responsible for any damage caused by their guests and may be liable for associated costs.

## 4. Menu & Dietary Requirements

- a) Either a canapé or a set menu must be indicated at the time of booking. The venue cannot guarantee it can accommodate a change from a cocktail-style event to a seated event (or vice versa) if another menu option has been specified at the time of booking.
- b) Dietary requirements are required 7 days prior to the event.
- c) The menus provided are sample copies that will be updated seasonally. Due to seasonal availability and demand, menu items and prices may change without notice.

## 5. Drinks

- a) The 2-hour beverage package begins when the first drink is served or 15 minutes after the reservation time, whichever is earlier.
- b) Beverage Packages apply to all guests.
- c) Drinks outside the package are charged on consumption.
- d) All beverage package bookings and changes require 48 hours' notice. No new packages or extensions can be arranged on the day.
- e) For drinks charged on consumption, selections are to be made no later than 2 weeks prior to the event. Selections made after this time may be subject to change should stock be unavailable at short notice.
- f) Responsible Service of Alcohol is strictly observed at all times.

## 6. Suppliers & Decorations

- a) The organiser must notify the Events Team of any external suppliers and their contact details.
- b) Decorations must be notified to the Events Team in advance.
- c) Any external contractors moving or removing items must be pre-approved by The EVE Hotel and Lottie; otherwise, all furniture remains in situ. The contractor must provide furniture blankets, and a team of at least 3 people. Should any damages occur, the organiser will be invoiced accordingly.
- d) The organiser is responsible for any damage caused by their decorative elements and may be liable for associated costs.
- e) Additional cleaning fees apply where required.
- f) If window decals have been approved in writing by venue management, the organiser must provide cleaners to remove the decals and clean the windows within the bump-out timings.

## 7. Music

- a) Due to the proximity to private residences, noise restrictions are in place. Lottie cannot host live music. If a DJ is hired, they must connect to Lottie's sound system with the volume controlled by venue management.
- b) The venue does not have the facility to connect handheld music devices to the hotel's speaker system. In-house music will be played if a DJ is not organised.

## 8. Organiser Responsibilities

- a) A nominated organiser must be present for the duration and act as the primary venue contact.
- b) The organiser must assist in monitoring intoxication and relay RSA instructions to guests as directed by the Manager on Duty.
- c) Smoking or vaping is not permitted.
- d) The rooftop pool at The Eve Hotel is only accessible to guests staying at the hotel; booking Lottie does not grant access to the pool. The entry to the pool must remain clear at all times.

## 9. Force Majeure

- a) The venue is not liable for failure or delay due to events beyond its control (e.g. natural disasters, pandemics, government restrictions).
- b) Reasonable efforts will be made to offer alternative dates. Payments may be transferred to a rescheduled date; refunds will be assessed based on costs incurred.