

LILYMU

EVENTS & PRIVATE DINING

THE JEWEL OF THE WEST

LILYMU opened its doors in Parramatta Square in October 2020, as a place for the culture, cuisine and traditions of Southeast Asia to collide.

Through an unrestricted approach in the kitchen and bar, LILYMU's dishes and drinks are traditionally inspired and curated from China and Southeast Asia, incorporating a fresh, yet delightfully modern perspective.

The talented kitchen team has curated a menu of showstopping flavour combinations. Prepare to indulge in a selection of dishes designed to be shared among family and friends. Meals that you will find curious, yet familiar to dive into under the pink neon lights.





VENUE HIRE

The exclusive hire of LILYMU gives our guests a completely private and memorable dining experience. Our stunning, indoor-outdoor venue is a versatile space that can be adapted for any occasion and hired for lunch and dinner.

Our friendly and accommodating team will ensure a flawless experience every step of the way. From our events team who can tailor a package to meet your specific needs, down to the wait staff who are on hand throughout the duration of your event so you can sit back, relax and enjoy the feast.

120 seated | 170 standing

A STUNNING SEMI PRIVATE DINING SPACE

Perfect for celebrations, LILYMU's elegant and intimate semi private dining room seats up to 12 guests.

Tucked away in a corner of the restaurant, LILYMU's semi private dining room is secluded from the main dining room but still enjoys some of the atmosphere and ambience from the main room.



DINE THE LILYMU WAY

Our banquet menu encapsulates the flavours of Southeast Asia in ways that are creative, unique and ultimately delicious.

Please note this menu can change at any time due to seasonality. For a seated event, guests must dine from this menu.

CLASSIC FEAST 78PP

Kingfish and coconut ceviche, taro, sea grapes

Chicken gyoza, plum vinegar, peanuts

Roasted eggplant, sesame, furikake

—

Banana leaf roasted barramundi, turmeric curry, Thai herbs

or

Kiwami 9+ wagyu beef massaman, baby potatoes, banana eschalot

LILYMU fried rice

—

Mochi sorbet

SIGNATURE FEAST 98PP

Kingfish and coconut ceviche, taro, sea grapes

'Tom yum' prawn dumpling, soy and lime dressing

—

Crispy fried quail, chilli, lime

Roasted eggplant, sesame, furikake

—

Banana leaf roasted barramundi, turmeric curry, Thai herbs

Stockyard sirloin, LILYMU 'three-cup sauce'

LILYMU fried rice

—

Chocolate, hazelnut, coffee layered cake, milk tea ice cream



SPECIALS

Available to pre-order ahead of your reservation.

Please notify the reservations team at least 24 hours prior for Tuesday - Saturday reservations and 48 hours prior for Sunday reservations. Please note: this is a sample menu and is subject to change.

LARGER PLATES

Live Mudcrab, turmeric curry, sand ginger, betel leaf
or
steamed with ginger, leek, organic soy
MP

Live Lobster, red curry, betel leaf
or
steamed with ginger, leek, organic soy
MP

Jack's Creek Mb3+ 900g rib eye, Japanese hot mustard,
yuzu nori, nahm jim jaew
195

ELEVATE YOUR ARRIVAL

Make a splash with one of LILYMU's stunning cocktails or go all out with a bottle of Champagne.

CHAMPAGNE ON ARRIVAL

NV Mumm'Marlborough' Brut Prestige, Marlborough,
New Zealand
GLS 16 BTL 90

NV Perrier Jouet Grand Brut Champagne, France
BTL 225

2012 Dom Perignon Brut Champagne, France
BTL 760

COCKTAILS ON ARRIVAL

Sake Spritz 20
Absolut Elyx Vodka, Junmai Ginjo Sake, Elderflower, Prosecco

Tuktuk Spiced Margarita 24
Olmeca Altos Plata, Yuzushu, Passoa Passionfruit, Thai Chilli, Lemon

Chow Sour 23
Wyborowa Vodka, Soho Lychee, Yuzu, Lemon



LILYMU'S BEVERAGE PACKAGES

Please note: The three-hour beverage packages are available for exclusive room and venue hire only. Upgrades must be pre-selected with our reservation team prior to the event. This is a sample menu and is subject to change.

ON ARRIVAL

UPGRADE TO ONE GLASS OF SPARKLING
OR A COCKTAIL ON ARRIVAL

NV Mumm 'Marlborough' Brut Sparkling,
Marlborough, New Zealand +16PP

Chow Sour or Capriosake Spritz
Cocktail +15PP

CLASSIC

TWO HOUR PACKAGE 45 PP

THREE HOUR PACKAGE 69 PP

BEER:

Asahi Soukai Lager, JPN

WHITE (CHOOSE ONE):

Nick Spencer 'Hilltops' Pinot Gris, Gundagai NSW
Church Road Chardonnay, Hawke's Bay NZ

ROSE:

Barosé, Barossa Valley SA

RED (CHOOSE ONE):

Mulline 'Noveau' Pinot Noir, Geelong VIC
Mollydooker 'The Boxer' Shiraz, McLaren Vale SA

Soft drinks and juice

PREMIUM

TWO HOUR PACKAGE 60 PP

THREE HOUR PACKAGE 89 PP

BEER (CHOOSE ONE):

Asahi Soukai Lager, JPN
Tsingtao Pale Lager, CN

WHITE (CHOOSE TWO):

Mumm 'Marlborough' Brut Prestige
Sparkling, Marlborough NZ
Artemis Estate Riesling, Southern Highlands NSW
Nick Spencer 'Hilltops' Pinot Gris, Gundagai NSW
Church Road Chardonnay, Hawke's Bay NZ

ROSE (CHOOSE ONE):

Barosé, Barossa Valley SA
Saint Max, Provence FRA

RED (CHOOSE TWO):

Mulline 'Noveau' Pinot Noir, Geelong VIC
La Boca Malbec, Mendoza ARG
Mollydooker 'The Boxer' Shiraz, McLaren Vale SA

Soft drinks and juice



COCKTAIL EVENT

For stand up celebrations and events, a selection of signature LILYMU dishes have been customised into smaller bites for a canape reception. Please note canape menus are only available for whole venue hire, minimum spend applies.

Create your own canape selection by choosing from the below. Please note this is a sample menu and can change due to seasonality.

CANAPE SELECTION PER PIECE

Pacific oyster, green nahm jim, finger lime 6

Prawn katsu sando, yuzu tartare, snow cheese 9

Beef rendang and mozzarella spring roll 8

'Tom yum' prawn dumplings, soy and lime dressing 6

Kingfish and coconut ceviche, taro, sea grapes 7

Charcoal grilled lamb ribs, nahm jim jaew, toasted rice 8

Crispy fried quail, chilli, lime 7

Wok fried fusilli, scallop, Lilymu XO 12

Lamb massaman, potato, confetti coriander, steamed rice 12

Valrhona milk chocolate ganache, charcoal torched meringue 8

ENHANCE YOUR EXPERIENCE

Our events team will work with you throughout the planning process and can provide advice on some simple additions to ensure your next event is a memorable occasion.

FLORAL

Whether it's a seasonal arrangement for the centre of the table or a floral feature, we can create something truly special.

Pricing dependent on the request and seasonality.

ENTERTAINMENT

We can organise entertainment in the form of a live band or DJ. Our friendly staff are on hand to help set up before the event. Please note: this is only available for full venue hire.

PERSONALISATION

Make your event extra special with personalisation.

Place card 5pp

Menu 6pp

Fully customised menu 10pp

Please note: the following additions must be pre-ordered with our events team at the time of booking. Requests must be finalised with the reservations manager no less than one week prior to your event.





OPENING HOURS

LUNCH

Wednesday to Sunday, reservations from 12.00pm - 2.00pm

DINNER

Tuesday to Thursday, reservations from 5.30pm - 8.30pm

Friday to Saturday, reservations from 5.30pm - 9.15pm

Sunday reservations from 5.30pm - 8.30pm

ENQUIRIES

The staff at LILYMU are eager to ensure your event runs smoothly and that requests are catered for wherever possible. To begin planning your event, please get in touch by contacting our reservations and events team

02 7809 4952

info@lilymu.com

lilymu.com

@lilymusydney

3 Parramatta Square
153 Macquarie St,
Parramatta, NSW 2150

TERMS & CONDITIONS

SEATING TIMES

All reservations will enjoy a two hour seating from the time of their booking. Bookings for lunch must finish by 4.00pm. For dinner bookings, last drinks will be offered at 11.30pm and the restaurant must be closed by 12.00am. This is to comply with the terms of our licence.

MENUS AND BEVERAGES

All large group bookings must pre-select a menu. Groups of eight or more must dine from one of our banquet menus. Please note that the menus are seasonal and subject to change. Beverage packages are available upon request for exclusive venue hire bookings only. As we are a fully licensed venue, we do not offer BYO.

PAYMENT DETAILS

There is a 10% service charge applicable to all bookings of seven guests or more and this gratuity goes straight to the staff in its entirety. The service charge is calculated on top of the minimum spend. A 12.5% surcharge applies on Sunday and a 15% surcharge applies on Public Holidays. Please note all bills must be settled on the day/night. LILYMU is unable to invoice clients after the event and payment must be made in full over a maximum of two credit cards.

CANCELLATIONS

As per our cancellation policy, we must be given 48 hours notice if you wish to cancel your reservation otherwise a \$50pp charge applies. For group bookings in the semi-private dining room, any cancellations/amendments with less than 72 hours notice will incur a \$50pp fee. Please note written cancellation is required to the reservations team at info@lilymu.com

FUNCTION & EVENTS BOOKING

Your booking will be confirmed once we have received the signed booking form with credit card details as an acceptance of the terms and conditions. By doing so you agree that LILYMU will keep your credit card details on file until the final account balance is settled. All functions must opt for a banquet menu choice. The final number of guests attending must be notified to the reservations manager no less than 72 hours prior to the booking, this is the number of guests for which you will be charged.

MINIMUM SPEND

A minimum spend applies to all private dining room bookings. The minimum spend will be dependent on date, time and season and will be confirmed with you on a case-by-case basis.

PRE-ORDERS

Our pre-order speciality dishes require a minimum of 24 - 48 hours notice for any reservations Monday - Saturday. Any pre-order speciality dishes for Sunday reservations are required to be ordered 48 hours prior.

DIETARY REQUIREMENTS AND ALLERGIES

To ensure all of your guests are properly catered for, any dietary requirements or special requests must be confirmed with venue management at least 72 hours prior to the booking. It is helpful if you are able to give as much detail as possible on the booking form.

DECORATIONS

Requests for florals, personalised stationery, and gifts must be finalised with the reservations team no less than one week prior to the booking. Please note we do not allow confetti, glitter or open flame candles in the venue.

SEATING ARRANGEMENTS

While we strive to give our guests exactly what they desire we cannot guarantee any specific seating arrangements.