

COCKTAIL PARTY

THE IMPORTANT THINGS

AT LUMINARE

YOU NEED TO KNOW



LUMINARE

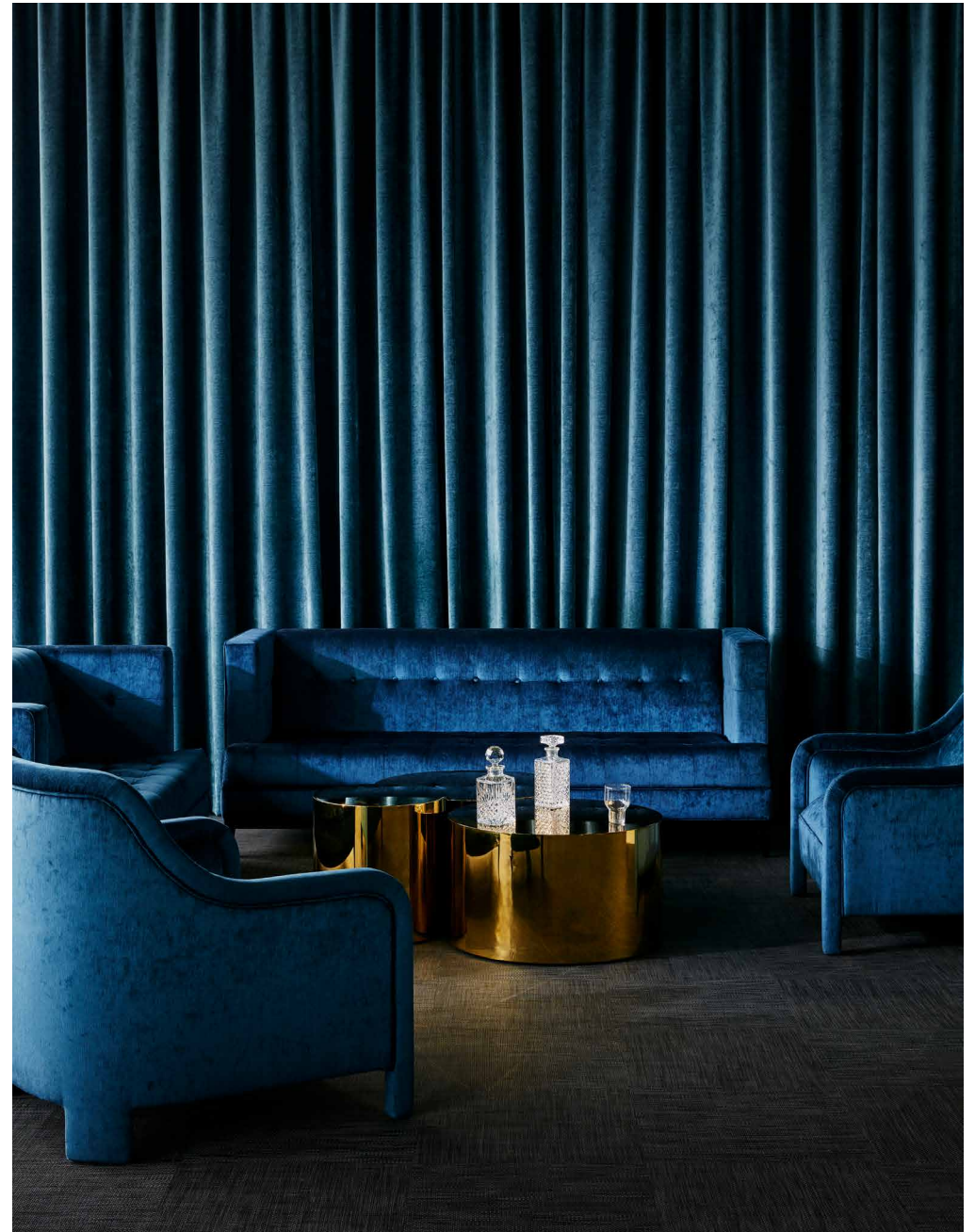
PART OF
THE BIG GROUP

LUMINARE

Luminare, a contemporary loft is one of the most exciting and impressive rooftop venues on the fringe of Melbourne's city, offering expansive views of the city skyline.

Managed exclusively by The Big Group and located in the heart of South Melbourne, Luminare offers a unique event experience full of fantastic food, fabulous staff and brilliant views.

**“WE HAVE AN
OUTRAGEOUS PASSION FOR
MAKING PEOPLE HAPPY”**



LUMINARE

Capacity

Luminare can accommodate up to 250 guests for seated events including a dance area and 500 guests for cocktail events.

Venue Hire

For the exclusive use of Luminare a venue hire fee is applicable, inclusive of:

- 2 hour bump-in and out prior event start and post conclusion time
- Security guards for the duration of the event
- Custom made black perspex lectern with microphone
Technician onsite additional charge
- Glass votives with tea light candles and lamps
- 6 round white marble champagne bar tables and bar stools
- Lounge furniture set with gold drum coffee tables
- City Balcony including outdoor furniture, decor and black market umbrellas
- Cloaking facilities with attendant

Sky Deck

In addition to Luminare, the bayside Sky Deck is suitable for a variety of events such as wedding ceremonies and pre-dinner drinks. The Sky Deck is available for hire, items such as umbrellas and heaters can be hired and charged accordingly.





AV Technician - *approximately \$336.00*

Harry the Hirer are the in-house audio visual supplier at Luminare. For all sound, vision and lighting requirements including staging please advise our Event Managers who would be happy to provide a detailed quote.

Parking

On site complimentary parking may be arranged. Accessed via York Street from 6.00pm weekdays or anytime during the weekend. Please refer to Event Manager.

Dance Floor - *quotation on request*

We would be happy to arrange a quotation for a grey driftwood dance floor that compliments the venue.

COCKTAIL OFFERING

2 Hour Cocktail Party

7 items per person, does not include beverage package

Canapés

Salmon with brown rice miso, tobiko and nori

Tuna with black bean on fried onion bao

Smoked duck tart with truffle remoulade and chives

Gnocco fritto, with parma ham and parmesan

Cuban style pork belly with guava jam and crispies

Cauliflower and manchego croquette

3 Hour Cocktail Party

9 items per person, does not include beverage package

Canapés

Salmon with brown rice miso, tobiko and nori

Tuna with black bean on fried onion bao

Smoked duck tart with truffle remoulade and chives

Gnocco fritto, with parma ham and parmesan

Cuban style pork belly with guava jam and crispies

Cauliflower and manchego croquette

Bowl

Roast lamb shoulder with asparagus, walnuts, and tarragon sauce

Roaming Dessert

Tim tam donut





4 Hour Cocktail Party

12 items per person, does not include beverage package

Canapés

Salmon with brown rice miso, tobiko and nori

Tuna with black bean on fried onion bao

Smoked duck tart with truffle remoulade and chives

Cuban style pork belly with guava jam and crispies

Cauliflower and manchego croquette

Spiced quince, chervil and thyme on brioche croute

Bowl

Roast lamb shoulder with asparagus, walnuts, and tarragon sauce

Crispy skin chicken parsnip skordalia and green elk leaves

Roaming Dessert

Tim tam donut

Supper

Double cheese burger with pickles and ketchup



5 Hour Cocktail Party

14 items per person, does not include beverage package

Canapés

Salmon with brown rice miso, tobiko and nori

Tuna with black bean on fried onion bao

Smoked duck tart with truffle remoulade and chives

Gnocco fritto, with parma ham and parmesan

Cuban style pork belly with guava jam and crispies

Cauliflower and manchego croquette

Bowl

Roast lamb shoulder with asparagus, walnuts, and tarragon sauce

Crispy skin chicken parsnip skordalia and green elk leaves

Confit tomatoes fresh mozzarella lasagne and rosemary agro dolce

Roaming Dessert

Tim tam donut

Banana brûlée on coconut and lemongrass sable

Mini ruby grapefruit meringue tart

Supper

Double cheese burger with pickles and ketchup

Cheesy fries



MENU ADDITIONS

Additional Canapés

The below canapés, bowl food items, supper and roaming desserts can be substituted into packages as replacement with an applicable charge. Should you wish to add extra items into the packages, price upon request.

Canapés

Pretzel bites with salmon mousse and dill

Tallegio arancini with smoked tomato mayonnaise

Parmesan and chilli sable with smoked eggplant and rocket pesto

Quinoa fritter with eggplant crème, pomegranate and spiced almonds

Bastilla of haloumi, broccoli, mustard and cinnamon sugar

Beef tartare with sriracha, chives and puffed rice

Tom yum chicken rice paper roll with lime syrup

Lamb sumac and pickled onion Fatayer

Canapés - Black Label Collection

A surcharge of \$1.50 per person for each canape selection change

Confit salmon with macadamia tahini and pomegranate

Shichimi spiced seaweed salad with sushi rice and nori

Steak and chip with sauce choron

Chicken and leek pie with tomato jam

Lamb cigarello with harissa and charred eggplant

Wagyu beef brique pastry with cinnamon sugar and pomegranate syrup

Peking duck pancakes wrapped with cucumber, spring onion and plum sauce

Pork belly with cucumber kim chi

Hot and sour beef pie, tamarind aioli



Bowl

Steamed asparagus, raw corn and salted baked ricotta with chimmichurri
Barramundi with cauliflower puree and ka salan sauce
Slow roast beef with pomme puree, kale, green chermoula and yoghurt jus

Bowl - Black Label Collection

A surcharge of \$2.50 per person for each bowl selection change

Tuna with black bean vinaigrette, avocado and black rice
Confit ocean trout with pea puree, black olive crumb and lemon dressing
White cut chicken, sesame sambal, wombok and bean shoot salad
Roast pork with sumac yoghurt, pickled baby cucumber and radish

Roaming Desserts

Mango sorbet with passionfruit gel
Chocolate s'mores
Burnt Honey and orange blossom choc top
Coco pops ganache cube
Cinnamon churros with dark chocolate sauce
Candied lemon polenta cake with mascarpone and berries
Dark chocolate and strawberry tart

Supper Items - Black Label Collection

A surcharge of \$2.50 per person for each item selection change

Truffle cheese toasties
Lamb merguez corn dogs
Pulled lamb croquette with pickled cucumber and mint



FOOD STATIONS

Pricing structure is based on adding food stations to the standard Cocktail Party menu packages with a minimum of 100 guests.

Food station/s can be substituted with canapés and/or substantial dishes from the standard Cocktail Party packages with an applicable charge.

Oyster Bar

Platters piled high with a variety of Australian oysters shucked to order by a dedicated oyster shucker. Served with red wine vinegar and shallot dressing, cracked black pepper, bloody mary granita and wedges of fresh lemon and lime

Seafood Bar

A bar laden with a variety of local seafood including freshly peeled prawns, oysters and smoked and cured salmon. Served with herb blinis, crème fraiche, cracked black peppers, citrus mayonnaise and lemon and lime cheeks

Charcuterie Bar

Hand rolled grissini sticks with salt flakes and fennel seeds, crunchy white baguettes with salted butter, cured meats with a selection of chutneys, chicken liver pate with cornichons and pear relish and aged cheddar

The Bake House

Freshly baked pies and pasties, served on wire racks with potato mash, crushed peas and tomato sauce

Dumpling Bar

An assortment of steamed dumplings served from a food station piled with steamer baskets. Served with soy, ginger, chilli and Asian pickles

Grill Bar

Lemongrass and ginger prawn skewers, lamb and rosemary chipolatas in a soft brioche roll, mini cheeseburgers, pickles and tomato relish and pressed lamb shoulder



Pizza Bar

Trays of crispy based pizza topped with the following:
Tomato, mozzarella, parmesan and basil;
Ricotta, roasted pumpkin, caramelised onion and rosemary;
Sausage, mozzarella, oregano and chilli

Noodle Bar

Fresh noodles wokked with marinated meats, fresh seasonal vegetables and traditional Asian sauces, served in noodle boxes with chop sticks

Sushi Bar

Handmade sushi, Californian rolls, sashimi, nori rolls, nigiri and egg rolls with soy, wasabi and pickled ginger

Belgian Chippery

Belgian cones of sweet potato, shoestring and steak fries with lemon aioli, tomato relish and spicy Texan seasoning

Meatball Stand

Traditional Italian meatballs in rich tomato sugo served with soft creamy polenta, pomme puree and mushroom sauce

Affogato Bar

Vanilla bean ice cream, biscotti, macaroons, meringue sticks, spirits - Frangelico, Grand Marnier, black and white sambucca, and espresso shots

Cheese Bar

A selection of Australian and imported cheese served with vinefruit bread, baguette, quince paste, red grapes and apples served on rustic wooden boards

Cake and Cronut Stand

Warm Nutella filled donuts, French vanilla custard cronuts and beautifully iced cup cakes served with The Big Group classic caramel pretzel brownie



THE DRINKS

Beverage Package I

NV Sparkling, Habitat VIC
2014 Sauvignon Blanc, Republic, South Eastern Australia
2014 Shiraz Cabernet, Republic, South Eastern Australia
James Boags Draught and Premium Light
Orange Juice, Soft Drink

Beverage Package II

Please select 2 whites and 2 reds to accompany the sparkling wine

NV Sparkling, Veuve Ambal, Loire Valley, France
2014 Sauvignon Blanc, Tai Nui, Marlborough NZ
2015 Pinot Gris, Babich Black Label, Marlborough NZ
2015 Chardonnay, Devil's Lair Fifth Leg Treasure Hunter, Margaret River WA
2015 Pinot Noir, Scotchmans Hill Jack and Jill, Bellarine Peninsula VIC
2008 Cabernet Merlot, Reschke Bull Trader, Coonawarra SA
2013 Shiraz, Fox Creek, McLaren Vale SA
Heineken, James Boags Premium Light
Harcourt Perry And Cider Makers Apple Cider
Chilled Still Water, Orange Juice and Soft Drink



Beverage Package III

Please select 2 whites and 2 reds to accompany the sparkling wine

- NV Sparkling, Clover Hill Tasmanian Cuvee, Pipers River TAS
- 2014 Riesling, Crawford River Young Vines, Crawford River VIC
- 2014 Semillon Sauvignon Blanc, Voyager Estate, Margaret River WA
- 2014 Pinot Gris, Mt Difficulty Roaring Meg, Central Otago NZ
- 2014 Viognier, Yalumba Samuels Garden Eden Valley SA
- 2015 Chardonnay, Toolangi, Yarra Valley VIC
- 2014 Pinot Noir, The Edge (by Escarpment), Martinborough NZ
- 2009 Sangiovese, Bonacci Chianti 'Reserva' DOCG, Tuscany, Italy
- 2011 Grenache, Shiraz, Mourvedra, Guigal, Cotes du Rhone, France
- 2013 Cabernet Sauvignon, Howard Park Miamup, Margaret River WA
- 2013 Shiraz, Cliff Edge Mount Langi Ghiran, Grampians VIC

Heineken, James Boags Premium Light

Harcourt Perry and Cider Makers Apple Cider

San Pellegrino Sparkling Mineral Water, Orange Juice and Soft Drink



Beverage Package IV - Sommeliers Selection

Please select 2 whites and 2 reds to accompany the sparkling wine

- NV Sparkling Rose, Hanging Rock, Macedon VIC
- 2014 Riesling, Grosset Springvale, Adelaide Hills SA
- 2014 Sauvignon Blanc, Cloudy Bay, Marlborough NZ
- 2014 Pinot Gris, Domain Paul Blanck, Alsace, France
- 2012 Viognier, Yerringberg, Yarra Valley VIC
- 2014 Chardonnay, Leeuwin Estate Prelude Vineyards, Margaret River WA
- 2014 Pinot Noir, Dalrymple, Pipers River TAS
- 2014 Pinot Noir, Kooyong Massale, Mornington Peninsula, VIC
- 2012 Grenache Noir, Heathcote Estate, Heathcote VIC
- 2012 Cabernet Sauvignon, Merlot, Cabernet Franc, Pierro, Margaret River WA
- 2013 Shiraz, Clonakilla Hilltops, Canberra Districts NSW

Please select 2 beers

Heinekin, Corona, Kirin, Moretti, Coopers Pale Ale, Little Creatures Pale Ale, Hawthorn Brewing Co. Premium Pilsner or Asahi
Harcourt Perry and Cider Makers Apple Cider
San Pellegrino Sparkling Mineral Water, Italy, Orange Juice and Soft Drink



COCKTAILS

Cocktails

Burnt Orange Cosmopolitan

Based on the Manhattan classic of premium Russian vodka, Cointreau, freshly squeezed lime and cranberry presse. The addition of a hint of burnt orange and vanilla bean syrup gives it a modern twist.

Mojito

Try this classic cocktail as originally intended. Havana Club anejo 3 year old white rum, freshly squeezed Tahitian lime juice, and raw sugar. Shaken over ice, served over ice topped with a dash of club soda and fresh mint.

Spring Fling

A delicious aperitif created by Rockpool in Sydney to mark the change of season. A blend of Prosecco, Aperol and fresh passionfruit pulp served over ice, garnished with a slice of blood orange and fresh strawberries.

Espresso Martini

The best way to get the party started. Wyborowa Polish vodka, coffee liqueur and espresso coffee, shaken over ice and strained into a martini glass. Garnished with floating coffee beans.

Kaffir Lime and Green Apple Crush

A delicious blend of premium Russian vodka and exquisitely perfumed kaffir lime syrup is mixed with pressed cloudy apple juice and a whiff of Pernod. Shaken and served over ice, garnished with a whole kaffir lime leaf, makes for a sleek, crisp and refreshing aperitif.

Rum Cha Cha

Havana Club Anejo Especial 5 year old dark rum is infused with whole vanilla pods, then mixed with fresh lime juice, cinnamon syrup, orange bitters and a small splash of ginger beer. Served long over ice in an 'O' glass, garnished with a whole cinnamon quill and lime wheels. Spicy, warm, refreshing, flavours go on and on.



Shochu Sour

A blend of Yamazaki and Hakushu Japanese whisky is shaken over ice with Domain de Canton ginger liqueur, fresh lemon juice, maple syrup and yuzu juice (ancient Asian citrus). Served over ice in a sprit glass, garnished with slices of whole fresh ginger. A complex and refreshing Japanese inspired whisky sour.

Americano

The difference between a good Americano and a great Americano is the vermouth. We use the king of red vermouths, Carpano Antica Formula, first made in 1786 with flavours of vanilla, dried fruits, star anise, dates and mountain herbs. Built over ice in an 'O' glass with Campari, ice, and soda, garnished with sliced orange peel. The perfect bitter orange cocktail.

Long Slow Negroni

Gin, red vermouth and Campari make the classic Negroni. Add boutique Yarra Valley apple cider, a dash of passionfruit pulp and mint, and you have a long, slow, summery Negroni. Served over ice in an 'O' glass.

Gin Bling

Highly original, highly botanical, highly recommended. Bombay Sapphire gin, Lilet Blanc, lemon juice, Alain Milat vineyard peach nectar, ginger beer, rhubarb bitters and thyme. Served long over ice in an 'O' glass.

Toasted Pecan Old Fashioned

To make a great Old Fashioned it begins and ends with the bourbon. We use Woodford Reserve, barrel aged for six years. We then give it a twist, shaking it over ice with a dash of Grand Marnier, cinnamon syrup and a shake of toasted pecan bitters. Garnished with half a vanilla pod and served over ice in a spirit glass. The flavours go on and on.

Cucumber Seltzer Gin Fizz

Spring in a glass. London dry gin, lime juice, elderflower syrup and sparkling cucumber seltzer. Built over ice, served in an 'O' glass, garnished with a blood orange wheel and sprig of thyme.



Bellini

The traditional Italian Bellini is given a modern tweak. Belvedere citrus vodka is mixed over ice with fresh lemon juice, Alain Milat Vineyard Peach Nectar and a dash of sugar syrup. Then poured into a flute and topped with Prosecco.

Belvedere Citrus Passion

Belvedere Citrus Vodka is shaken over ice with fresh lemon juice, passionfruit pulp and elderflower and vanilla syrup. Served long over ice with a swirl of Peychards Bitters and a lemon rind twist.

White Chocolate and Passionfruit Martini

A blend of straight and vanilla vodka, passionfruit, fresh pineapple presse and white chocolate syrup. Shaken over ice with egg white to make a super smooth and sexy post dinner martini.

MOCKTAIL

Apple Cider Mocktail

Harcourt & Perry sparkling non-alcoholic cider makes you feel like you have never had proper sparkling apple juice before. Served over ice with fresh lime juice, a dash of sugar syrup, crushed mint, fresh strawberries and loads of ice.

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