

WEDDINGS AT

THE IMPORTANT THINGS

LUMINARE

YOU NEED TO KNOW



LUMINARE

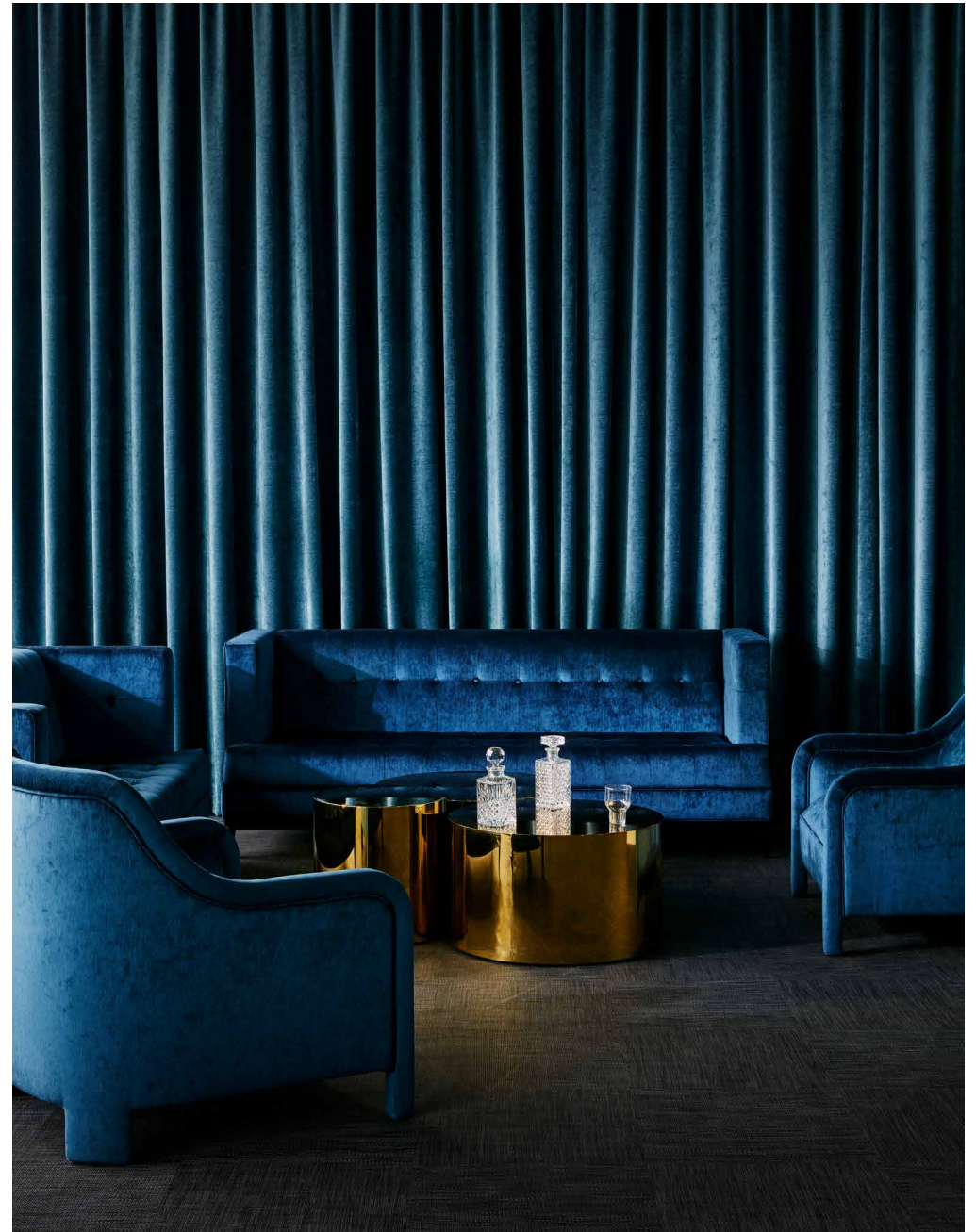
PART OF
THE BIG GROUP

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 table linen in silver overlay and charcoal underlay,
- Lounge furniture set with gold drum coffee tables and décor pieces
- Luminare décor pieces including glass votives with tea light candles
- Maharam Flint fabric bespoke chairs
- White linen napkins
- Personalised menus (1 per table)
- Cloaking facilities with attendant
- City balcony including outdoor furniture, decor and black market umbrellas

Sky Deck - \$1,500.00

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 at \$1,500.00. 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.

WEDDING OFFERING

Luminare Wedding Package

Inclusive of: 3 canapés on arrival, plated entrée, alternate main and a choice between 1 plated dessert or 3 mini roaming desserts.

Canapés

Please select 3 canapés from the below to be served on arrival

- Tuna with black bean on fried onion bao
- Pretzel bites with salmon mousse and dill
- Spiced quince, chervil and thyme on brioche crouté
- Cauliflower and manchego croquette
- Shichimi spiced seaweed salad with sushi rice and nori
- Gnocchi fritto, with parma ham and parmesan
- Beef tartare with sriracha, chives and puffed rice
- Tom yum chicken rice paper roll with lime syrup
- Lamb sumac and pickled onion Fatayer

Bread

Fresh bread rolls with pots of butter

Entrée

Please select 1 of the following

- Pressed watermelon with whipped feta, green olive, smoked almond and tarator
- Seared tuna with black bean vinaigrette, avocado and black rice
- White cut chicken, sesame sambal, wombok and bean shoot salad
- Smoked duck, cherry blossom puree and watercress
- Caramel pork belly with tomato sambal and a fresh coconut, herb and lime salad
- Slow roast beef brisket, lentils de puy, smoked speck, sauce bois boudran





Entrée - Black Label Collection

A surcharge of \$3.50 per person

Confit ocean trout with pea puree, black olive crumb and lemon dressing

Smoked duck with yoghurt, oats, grains, nuts and a fennel seed vinaigrette

Roast pork with scallop ceviche, baby cucumber, radish and sumac

Vegetarian Entrée - Available upon request

Steamed asparagus, raw corn and salted baked ricotta with chimichurri

Mains

Please select 1 main or 2 of the below to be served alternatively

Roasted salmon with confit artichoke, garlic yoghurt and ras el hanout

Pan roasted chicken with spring green and pearl barley risotto, salsa verde and parmesan oil

Crispy skin chicken parsnip skordalia, vegetables 'ala grecque' and green elk leaves

Slow roast beef with pomme puree, kale, green chermoula and yoghurt jus

Beef fillet with zucchini caponata, olive oil potatoes and gremolata jus

Mains - Black Label Collection

A surcharge of \$3.50 per person

Crispy skin barramundi with cauliflower puree, okra and ka salan sauce

Roast pork belly with star anise, kohlrabi puree, charred bok choy and lemon jus

Roast lamb shoulder with soft polenta, asparagus, walnuts and tarragon sauce

Vegetarian Main - Available upon request

Confit tomatoes, fresh mozzarella lasagne and rosemary agro dolce

Side

Seasonal fresh garden salad with white balsamic dressing



Plated Dessert

Please select 1 of the following

Ruby grapefruit meringue tart with white chocolate and berries

Banana brûlée with fresh coconut and lemongrass crumble

Coco pops milk ganache, puffed chocolate rice crispy and malt milk gelato

Mango sorbet paddle pop with sansho pepper yoghurt snow and passionfruit

Burnt honey and orange blossom gelato semi sphere, honeycomb popcorn and pecan tuille

Individual cheese plate - Tarago triple cream brie and Pyengana Cheddar served with sourdough baguette, quince preserve, walnuts and grapes

Or

Roaming Desserts

Please select 3 of the following

Mini ruby grapefruit meringue tart

Mango sorbet with passionfruit gel

Tim tam donut

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

Banana brûlée on coconut and lemongrass sable

Tea and Coffee

Freshly brewed coffee, assorted teas, infusions served with homemade treats



MENU ADDITIONS

Additional Accompaniments - \$3.50 per person

Fried chat potatoes with thyme and garlic salt

Maple roasted baby carrots with cumin and sesame crumble

Shredded kale with ricotta and chilli salt

White Wedding Dessert Bar

Dessert Bar will replace plated or roaming desserts - 6 pieces per person

Little pavlovas with lemon cream and vanilla Persian fairy floss

Blonde chocolate ripple cake

Little milk bottles of orange blossom and honey panacotta

White chocolate, coconut and raspberry lamingtons

Vanilla and almond Turkish delight

Buttermilk and almond macaroons

Toasted coconut marshmallow

Vanilla cheesecake with popcorn powder



THE DRINKS

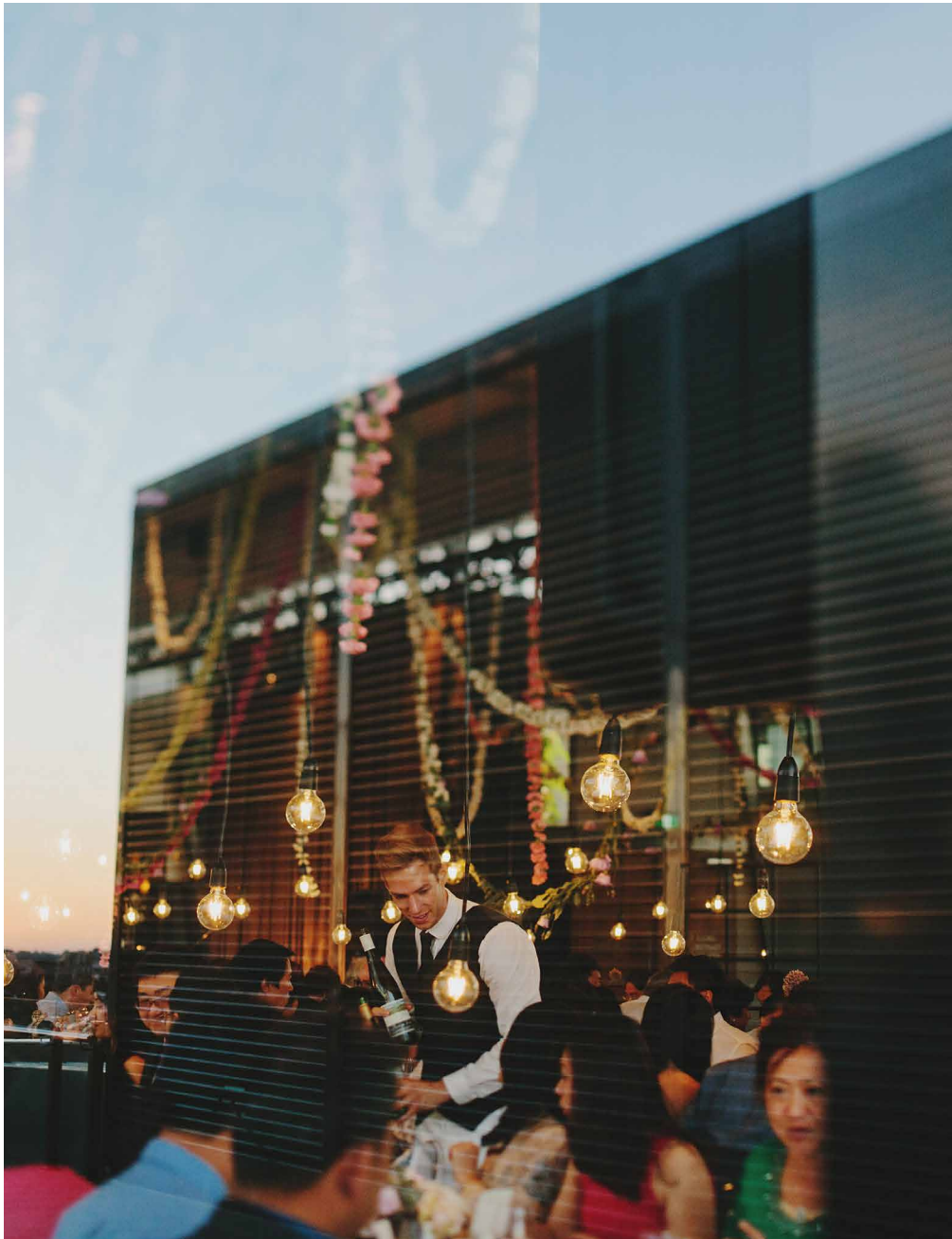
Beverage Package I

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

Beverage Extras

Variety of bar spirits with mixer - \$8.00 each

Laurent Perrier Brut L-P NV Champagne 750ml - available for \$65.00 a bottle
Charged on consumption when a full beverage package has been confirmed

Beer upgrade please select 2 varieties - Additional \$2.00 per person
Corona, Stella Artois, Kirin, Becks and Little Creatures

You may mix and match wines from the packages, please contact your event manager to organise a quote



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 Martini

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 over ice, strained into a martini glass 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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