



# LUMÉ

## Events + Catering Packages 2019

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We offer customised private dining experiences for our guests and corporate partners—within the restaurant and off-site. Our restaurant spaces are available for semi-private or exclusive hire; for off-site events we bring our catering team to you.

# Restaurant Specs

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## *Maximum Capacity*

60 (seated), 120 (stand up/cocktail/canapes).

## *Group Bookings*

Our main dining room can accommodate up to 60 guests. Our Atrium space offers a semi-private dining area for up to 30 guests. We can seat up to 90 guests comfortably across the entire venue.

## *Private Events*

For exclusive use of the restaurant, a minimum spend applies.

Tuesday to Thursday evenings, \$16,000

Friday and Saturday evenings, \$20,000

Tuesday to Saturday lunch, \$12,000

Sunday to Monday lunch or evening, \$14,000

Minimum spend for the sole use of the Atrium is \$5000 across all time slots.

## *AV Hire*

We are able to arrange AV equipment for your event - please let us know your requirements at the time of booking.

## *Location*

Our restaurant is located at 226 Coventry St, South Melbourne, which is a 5 min drive from the Melbourne Convention Centre and 8 min from Melbourne CBD.

[Map view available here](#)

## *Flowers*

We provide floral arrangements by Azalea in South Melbourne.

## *Venue Access*

The restaurant accepts deliveries Tuesday - Friday from 10am - 4pm. For access outside these hours please contact us directly at [reservations@restaurantlume.com](mailto:reservations@restaurantlume.com) or on +61 3 9690 0185.



# Menu Options

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## 5 Course - \$140pp

Calamari, cucumber, coconut, chrysanthemum

Dry aged bass grouper, Meyer lemon, soy and perilla

Bread & Rice

Great Ocean Duck smoked over melaleuca; leatherwood honey and cherries

Ice cold lychee, crystallised roses

Mango with fromage blanc, hops and lilly pilly

## 7 Course - \$170pp

Calamari, cucumber, coconut, chrysanthemum

Dry aged bass grouper, Meyer lemon, soy and perilla

Otway shiitake mushrooms with native oyster, charred kombu and ginseng

Bread & Rice

Great Ocean Duck smoked over melaleuca; leatherwood honey and cherries

Ice cold lychee, crystallised roses

Strawberries dressed in apricot, almond sorbet and golden kombucha

Mango with fromage blanc, hops and lilly pilly

*Additional canapes can be added to your menu for \$8 each item per person.*

## Canapes

Chickpea pancake with herbs & flowers

Burnt barley, "salted egg" and smoked tomato tart

BBQ pork glazed in black banana

Onion doughnuts, fresh sea succulents

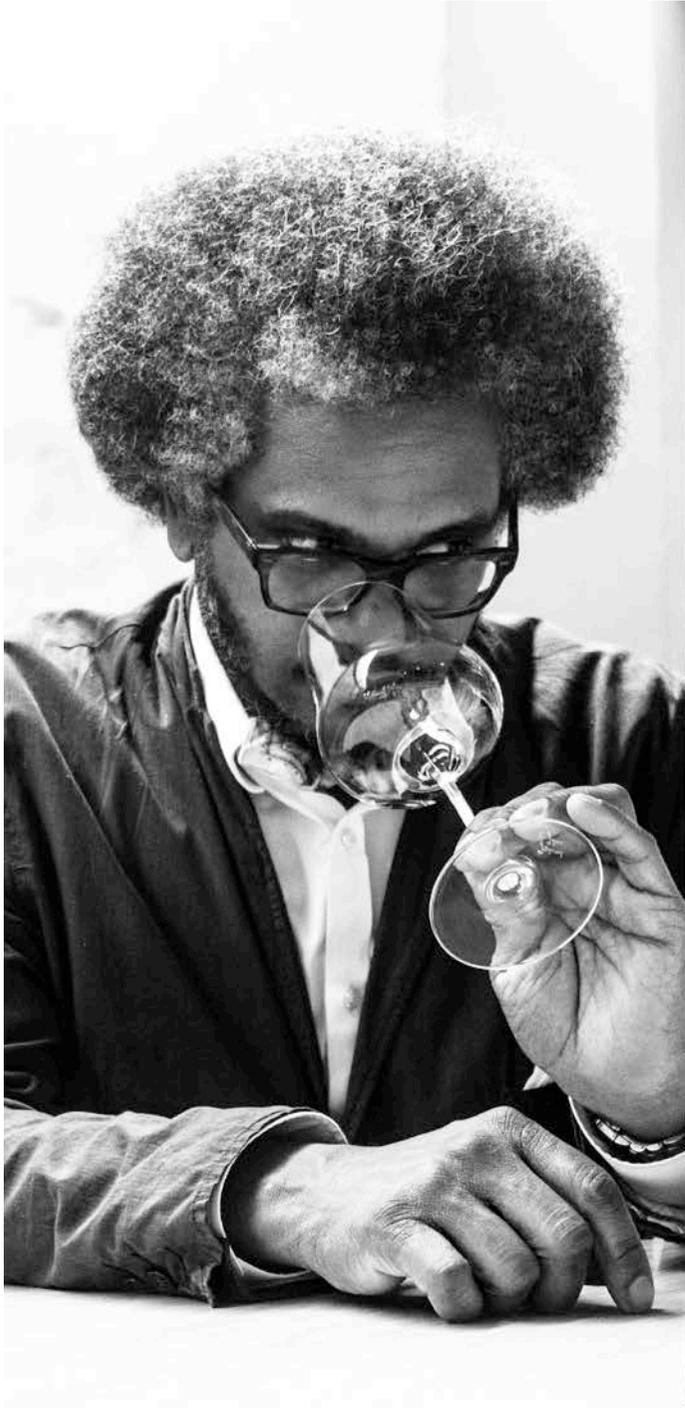
Corn and milk mochi

'Sans Rival' - macadamia, wattleseed caramel and white chocolate

All our dishes are available with matched alcoholic and non-alcoholic beverage pairings (see next page for sample packages).

***Menus are samples only—we are happy to tailor to your requirements***





# Beverages

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Our Sommelier's have sourced the globe to curate an extensive cellar of unique, distinguished and rare wines and spirits.

We offer 3 different beverage packages to pair alongside your chosen menu. Consumption is unlimited over a 3 hour time frame, additional time will be charged by the hour.

Non-alcoholic beverage pairings are available with all package options. We also create our own pre-bottled Lûmé cocktails, which are available to purchase for privately catered events and wholesale.

## Option 1 - from \$70pp

Australian Sparkling, 2 whites , 2 reds. (local)

## Option 2 - from \$90pp

Champagne NV, beers, 2 whites, 2 reds, soft drinks.

## Option 3 - from \$140pp

Vintage Champagne, cocktail on arrival, 2 reds, 2 whites, mocktails, soft drinks, coffee/tea, premium spirits.



# Terms + Conditions

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All events at Lûmé require a copy of the Event Minimum Spend Order and Event Terms and Conditions to be signed by the event organiser before the booking can be confirmed.

Once the terms and conditions are signed, it is a requirement that this minimum spend is met, irrespective of a reduction in guests or any other changes to the event's details or format that reduces the anticipated cost of the event itself.

## *Confirmation of Final Numbers*

Final guest numbers and any accompanying dietary restrictions must be provided in writing to Lûmé at least seventy-two hours prior to the event. This final number, once submitted, will be catered for and is the minimum guest number that will be charged on the day. Any increases in numbers noted after this time may result in changes to the menu. Similarly, whilst Lûmé will endeavour to tailor menus for any and all dietary needs, restrictions submitted within seventy-two hours of the function date may be unable to be met.

## *Deposits*

In order to secure the reservation for your event, we require a deposit equivalent to 25% of the minimum spend listed on your Event Order and Event Terms and Conditions. All bookings are tentative and subject to change until we receive confirmation of this payment. Deposits may be made via electronic funds transfer, direct debit/credit, or by cash.

## *Final Balance*

At the conclusion of all events, a bill will be presented with outstanding total of the event. By signing our terms and conditions, you agree to pay any outstanding balances on the day of, and no later than, the date of your function.

A discretionary service charge equal to 10% of the final amount will be added to the bill at the function's completion. Please let us know at the time of payment if you would like this removed.

Please note all payments made via card will attract a 2% surcharge.

## *Cancellation*

Written notice must be provided in order to cancel or postpone a confirmed event. In the event of a cancellation or a postponement, Lûmé will retain the full deposit amount as a cancellation fee for inconvenience. If cancelled within fourteen days preceding the event, the full balance will be charged such that the minimum spend amount is met.

## *Seasonality and Availability*

Whilst we will always endeavour to accommodate any menu selections made ahead of time, the seasons ultimately dictate the course and direction of what we offer. In turn, we will never feel obliged to sacrifice the quality of our food and beverages by using produce that doesn't meet our own high standards. In the case that changes must be made or items become unavailable, we will notify you in as timely fashion as possible with the best alternatives. We reserve the right to make any necessary changes to menus within forty-eight hours without consent.

## *Liability*

You will and do: (a) Release us and any of our related or associated companies, employees, agents and contractors to the full extent permitted by law from all claims and demands of any kind and from all liability which may arise in respect of any accident or negligence of any kind for loss or damage to property or injury to any person in the Venue; (b) Indemnify and hold harmless us and any of our related or associated companies, employees, agents and contractors from and against liability for all actions, claims, demands, loss, damages, costs and expenses in respect of any damage to property or injury to any person which may be suffered or sustained in or upon any part of the Venue; arising from the use of the Venue by you, your guests or invitees, employees or contractors, except where such claims, demands or liability are due to negligence on our part.

