

THE LUME

MELBOURNE

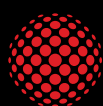


Non-exclusive mezzanine events

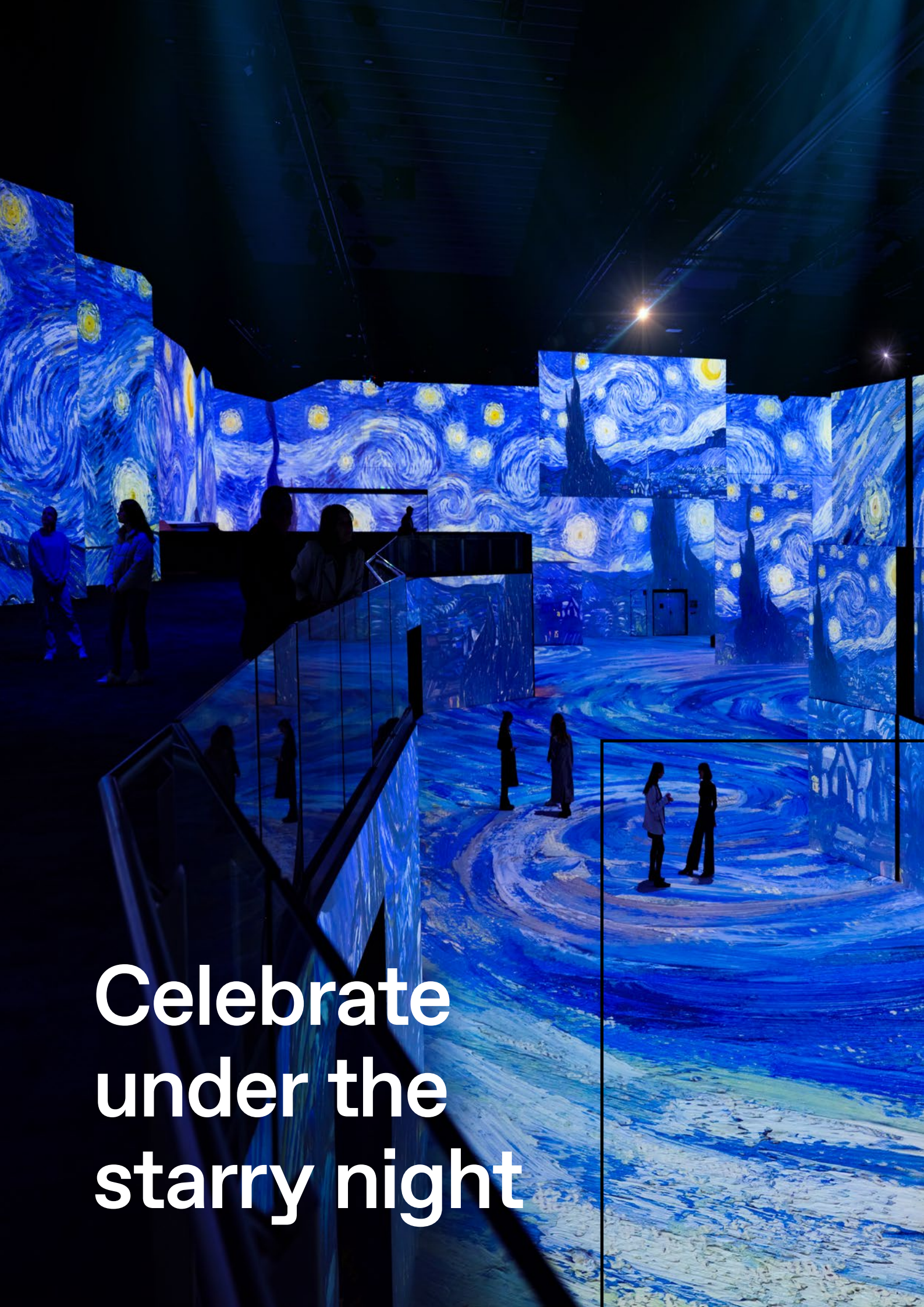
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**Celebrate
under the
starry night**

Mezzanine events

The mezzanine space overlooks the main gallery and offers a spectacular and unique space for running smaller-scale events of up to 100 people. Your guests can enjoy all the dazzling digital displays, immersive art and inspired catering on offer at THE LUME Melbourne, in an intimate space that's perfect for your next group celebration or networking event.

Inclusions

- Entry ticket for all guests to THE LUME Melbourne
- Sectioned off area on the mezzanine during gallery hours
- Event services package (customer service & security)

Events on the mezzanine are non-exclusive meaning whilst you will receive a private area for your guests, the gallery will still be open to ticket holders.

Menu

Indulge in our artisanal take on classic Parisian canapes.

Minimum food and beverage spend is **\$52.50 per person.**

Simply French

Traditional Paris bar snacks of cheese gougères with assorted olives and sunflower seeds.

Cheese Board

French-style cheese made by local artisans served with baguettes, fruit paste and muscatel clusters.

Charcuterie Board

A selection of traditional cured meats, sausages and pates with vegetable pickles and baguettes.

Paris High Tea

A selection of finger sandwiches, quiche Loraine and Florentine and freshly baked pastries by award-winning pastry chef Alessandro Bartesaghi.

Package includes 1-hour tea and coffee and sparkling wine service.

Les Petits Fours

An elegant selection of petit sweet and savoury French pastry classics created by award-winning pastry chef Alessandro Bartesaghi.

Includes 1-hour standard beverage package.

Imagine escaping the hustle and bustle of Paris' cobbled streets to the calm of an exclusive balcony vantage point. Welcome to your mezzanine cocktail party.



Cocktail events

Delicious and beautifully presented, our canapés are anything but conventional.

Canapés

One hour package

Select

- Two cold canapés
- Two hot canapés
- One substantial canapé

Two hour package

Select

- Four cold canapés
- Four hot canapés
- One substantial canapé

Cold canapés

- Smoked salmon roulade, crème fraiche, Yarra Valley caviar and chives. (GF)
- Pacific oysters mignonette – red wine vinegar and shallot dressing. (GF)
- Smoked ham hock and parsley terrine, en croute and sauce gribiche.
- Chicken liver parfait, toasted brioche, sherry vinegar pearls.
- Beef tartare, gaufrette potato, capers, Dijon mustard and cured egg yolk. (GF)
- Red onion marmalade tart with blue cheese, pickled walnut and pear. (V)
- Tomato and mozzarella macaron. (V, GF)
- Shortcrust tartlet, truffled mushroom, crème fraiche and lemon thyme. (V)

Hot canapés

- Pulled beef brisket and tomato ragout croquette, sauce vièrge.
- Salt and pepper Spencer Gulf prawns, finger lime and cracked pepper aioli. (GF)
- Chicken, tarragon and Comte pastry cigar, béarnaise sauce.
- Blue cheese, pear and crisp jamon tart, fine rocket salad. (GF)
- Confit duck pithivier, spiced cherry jam.
- Filo baked spinach and ricotta pastry, basil dressing. (V)
- Cauliflower gratin croquette with red pepper rouille. (V)
- Truffled white bean cappuccino, porcini foam. (V, GF)

Substantial canapés

Served cold

- Rare roasted beef and asparagus roulade with horseradish, orange and toasted black sesame seeds. (GF)
- Woodside Charleston brie cheese tart, apricot gel celery and candied walnut. (V, GF)
- Poached chicken and tarragon baguette, cos lettuce and sunflower seed praline.

Served hot

- Salted barramundi brandade preserved lemon mayonnaise.
- Grilled flat mushroom and goats curd burger with pickled green tomato, charcoal bun. (V)
- Braised Wagyu beef croustillant with truffled potato and pinot reduction.
- Pork belly, pistachio lollypops with caramelised apple balsamic reduction. (GF)

Something sweet

- Coffee caramel and milk chocolate cups. (V, GF)
- Assorted macarons. (V, GF)
- Mini Paris-Brest. (V)
- Mini waffle cones filled with our award-winning ice cream in assorted flavours.



Assorted substantial canapés.

Beverage Packages

From homegrown vintages to luxurious French drops, indulge in a drinks package to keep the good times flowing.



Standard package

- La Bohème Cuvée Blanc
- La Bohème Act Three Pinot Gris
- La Bohème Interlude Pinot Noir
- Kronenberg 1664
- Heineken (Lager)
- Billy the Mid (Light Beer)
- Moon Dog Fizzer (Alcoholic Seltzer)
- Soft drinks and juices

Veuve Forny available on request.

Premium package

- Blue Pyrenees Sparkling
- Louis Moreau Chablis
- Domaine Paul Jaboulet Cote du Rhone Parallele 45
- Kronenberg 1664
- Heineken (Lager)
- Billy the Mid (Light Beer)
- Moon Dog Fizzer (Alcoholic Seltzer)
- Soft drinks and juices

Laurent Perrier available on request.

Platinum package

- Veuve Forny Champagne
- Louis Moreau 1er Cru Chablis
- 2017/18 Louis Latour Marsannay Rouge (Pinot Noir)
- Kronenberg 1664
- Heineken (Lager)
- Billy the Mid (Light Beer)
- Moon Dog Fizzer (Alcoholic Seltzer)
- Soft drinks and juices

Additional options

Cocktails

- Gin Rickey

Cognac

- Remy Martin



Tasting notes

De Bortoli La Bohème Series

The La Bohème range by De Bortoli are a collection of ethereal, aromatic, textural, sophisticated wines. They're wines with poise and charm and reflect the winemaker's homage to French styles and wine making techniques.

La Bohème Cuvée Blanc

93% Chardonnay and 7% Pinot Noir. 56% 2015 vintage, 10% 2014 vintage and 34% reserve wine (2007 to 2016). Pale colour with a green tinge. Citrus, hazelnuts, brioche, complex and lifted aromas. Finesse and complexity on the palate, lively with good weight and balance.

La Bohème Act Three Pinot Gris

Vibrant straw colour with green edges. Gently fragrant with classic perfumed Pinot Gris characters of pear, orange blossom and stone fruit. Textural flavours with apple and mandarin, soft acidity, classic 'Gris' style.

La Bohème Interlude Pinot Noir

A combination of whole berry and whole bunch is tipped into open fermenters giving vibrant red colour. Deeply scented red and dark fruits, wood spice and violets. Ripe, pure, generous, perfumed and textural.

Domaine Louis Moreau

Louis Moreau was born from the passion of a family settled in Chablis since 1814. As early as the late 19th century, the love of this family for great wines led to the purchase of plots in Grands Crus and Premiers Crus.

Louis Moreau Chablis

The nose displays mineral, flinty aromas, with hints of citrus and subtle buttery notes. The lively palate is packed with lemony grapefruit flavours with a steely finish.

Louis Moreau 1er Cru Les Forneaux

This subtle and fine wine expresses a very aromatic bouquet. We find flowers notes (acacia) and rose petals, combined with light vanilla aromas. It is very round in mouth, with a hint of acidity that keeps its freshness.

Blue Pyrenees

Blue Pyrenees Estate was established in 1963 by the French company Remy Martin and was among the modern Australian wine industry's first ventures into cool climate viticulture.

MCEC has collaborated with Blue Pyrenees for the last seven years to produce a uniquely distinct style of method traditional made exclusively for MCEC.

Blue Pyrenees Premium Traditional Cuvée

Blue Pyrenees NV is a blend of three classic champagne varieties – Chardonnay, Pinot Noir and Pinot Meunier. Blended exclusively for MCEC, it is an outstanding example of a Victorian cool climate sparkling.

Veuve Fourny Champagne

Champagne is the drink of celebration and passion, and for Veuve Fourny, this passion is encapsulated by the work of the winemaker growing vines on a magnificent Vertus Premier Cru terroir. The vine has been treasured and pampered by the family since 1856 - that's five generations of celebratory moments.

Veuve Fourny and Fils Grande Reserve and blanc de blanc

A blend of 80% Chardonnay for finesse and elegance. 20% Pinot Noir for body and texture Excellent combination of fruit and subtle biscuit aromas. A lovely balance of breadiness and freshness.

Louis Latour

Founded in 1797 and now in the eleventh generation of the founding family. Maison Louis Latour has survived the ages and become a natural custodian of Burgundy's ancient traditions. The Domaine covers 50 hectares of exceptional vineyards which are recognized each vintage for their quality.

Louis Latour Marsannay Rouge

Marsannay Pinot Noir is sturdy and robust due to the rich ironbased soil. The wine has an intense bouquet of red fruit and a silky palate with a distinct gamey character and great tannic appeal.

Domaine Paul Jaboulet Aine

In 2006, the Freys, a family of long and proud standing in the champagne region and owners of Chateaux La Lagune in Bordeaux, took over Maison Paul Jaboulet Aine. Their cutting edge wine making, combined with the scrupulous care given to vines and the exceptional terroir, produce exceptional wines. Vineyards are located in Cote Rotie, Chateauneuf-du-Pape and Condrieu with an emphasis on sustainability and biodynamic certification.

Paul Jaboulet Cote du Rhone Parallele 45

Dark color with purple tints. The nose is subtle and elegant with hints of blackcurrant, Morello cherries and blackberries. On the palate the wine is fresh and balanced. The tension is framed by silky tannins. The aromas develop gently on a mid-palate rich in black fruits and spices. The elegant structure of the wine is found on the finish with an impression of freshness.

55% Grenache. 40% Syrah. 5% de cépages complantés (Mourvedre, Carignan, Cinsaults).

Kronenberg 1664

Old summer wheat with soapy brilliant white head, grainy malt; sweet notes of honey, light lemon and ripe pear. Noticeable graininess; mild hoppiness; finishes with lingering honey and fruits.

Heineken (Lager)

A crisp & refreshing style of European Lager, this beer has absolutely no perceptible fruit flavours & a short & slightly bitter finish, which makes it taste clean & crisp.

Billy the Mid (Light Beer)

Mountain Goat

Billy the Mid is a sessionable, transpacific Pale Ale. Brewed locally in Richmond with New Zealand malt and American hops.

Moon Dog Fizzer (Alcoholic Seltzer)

Seltzer is a fancy old German word for sparkling water. In America, it's a word for what we call soda water. So... Alcoholic Seltzer is literally alcoholic sparkling water! How easy is that?

- Tropical Crush.
- Strawbs & Cream.
- Piney Limey.
- Coco Mango.

THE LUME

M E L B O U R N E

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