

**THE LUME**

M E L B O U R N E



**VAN  
GOGH**

**Exclusive Events  
Menu**



# Celebrate in Van Gogh's World

Take over Van Gogh's Bohemian world at THE LUME Melbourne. After the doors close, the gallery is yours. This exclusive after-hours private viewing is where bold art meets a chic soiree. Think Van Gogh's electrifying blues, golden yellows, sweeping brushstrokes paired with French-inspired bites, curated drinks, and your crowd.

Whether it's a celebration or a networking event with flair, your guests will experience stunning digital displays and Van Gogh's raw brilliance in a setting that's as vibrant as it is intimate. From 6pm to 8pm, it's Van Gogh like you've never seen - and it's all yours.





# Canapé Packages

Select your canapé package

## One-Hour

\$45.50 per person

Select

One x Cold Canapés  
Three x Hot Canapés  
(see items)

## Two-Hour

\$54.50 per person

Select

Two x Cold Canapés  
Three x Hot Canapés  
One x Substantial Canapés  
(see items)

## Three-Hour

\$62 per person

Select

Three x Cold Canapés  
Three x Hot Canapés  
Two x Substantial Canapés  
One x Sweet Canapés  
(see items)

Looking to add more items  
to your package?

+ Additional Canapé  
\$8 per item

+ Additional Substantial Canapé  
\$12 per item





Filo baked spinach and ricotta pastry with basil dressing



## Select your canapé items

### Cold canapés

- Smoked salmon roulade, crème fraîche, Yarra Valley caviar and chives **GF**
- Tasmanian Pacific oyster mignonette – red wine vinegar with shallot dressing **GF**
- Red onion marmalade tart with pickled walnut and pear **V, VF, GF**
- Poached chicken and tarragon baguette, cos lettuce and sunflower seed praline
- Beef tartare, parmesan sable, capers, Dijon mustard and confit egg yolk **GF**

### Hot canapés

- Filo baked spinach and ricotta pastry with basil dressing **V, GF**
- Salt and pepper Spencer Gulf prawns, finger lime and cracked pepper aioli **GF**
- Cauliflower gratin croquette with red pepper rouille **V, VF, GF**
- Confit duck pithivier with spiced cherry jam
- Beef bourguignon pie with smoked tomato relish and bacon crumb

### Substantial canapés

- Confit salmon, pickled shallot salad and chive crème fraîche **GF**
- 16hr braised beef cheek, spiced carrot cream, puffed grains and pinot reduction **GF**
- Pan fried potato gnocchi with mature cheese, peas and basil pesto sauce **V**
- Coq au Vin – red wine-braised Bendigo chicken with button mushrooms, crispy pancetta, and Paris mash **GF**

### Sweet canapés

- Coffee caramel and milk chocolate cups **V, GF**
- Assorted macarons **V, GF**
- Mini Paris-Brest **V**

(V) Vegetarian  
(GF) Gluten friendly  
(VF) Vegan friendly

All prices inclusive of GST.





## Beverage Packages

### Premium

(per person)

- 1 hour **\$37**
- 2 hours **\$46**
- 3 hours **\$55**
- 4 hours **\$63**
- 5 hours **\$71**

### Includes

- One premium sparkling, white, red and rosé
- One non-alcoholic sparkling wine
- One standard, premium and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- Two alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- One Curious Cabinet mocktail
- Sanpellegrino Italian Sparkling Drinks
  - Aranciata Rossa
  - Limonata
  - Chinotto
- Variety of fruit juices
- S.Pellegrino Sparkling Mineral water
- Carafes of water

### Sommelier

(per person)

- 1 hour **\$45.50**
- 2 hours **\$55**
- 3 hours **\$63.50**
- 4 hours **\$72**
- 5 hours **\$79.50**

### Includes

- One premium sparkling, white, red and rosé
- One non-alcoholic sparkling wine
- One standard, premium and non-alcoholic beer
- One alcoholic juice - Moon Dog Fizzer
- Two alcoholic iced tea - Subtle Tea
- One Limoncello spritz
- Two Curious Cabinet mocktails
- Sanpellegrino Italian Sparkling Drinks
  - Aranciata Rossa
  - Limonata
  - Chinotto
- Variety of fruit juices
- S.Pellegrino Sparkling Mineral water
- Carafes of water



## Premium wines

### Sparkling

- La Boheme Cuvée Brut
- De Bortoli King Valley Prosecco

### White

- La Boheme Pinot Gris
- La Boheme Reisling

### Red

- La Boheme Pinot Noir
- La Boheme Syrah Gamay

### Rosé

- La Boheme Rosé

## Standard Beer

- Stomping Ground Laneway Lager, 4.7%
- Heineken Lager

## Premium Beer

- Urban Alley Urban Lager, 4.7% **VF**
- Coldstream Pale Ale, 4.2%

## Alcoholic Juice

- Moon Dog Fizzer Apple and Raspberry Alcoholic Juice, 4%

## Alcoholic Iced Tea

- Subtle Tea - Alcoholic Lemon Iced Tea, 4.5%
- Subtle Tea - Alcoholic Apple Iced Tea, 4.5%

## Sommelier Wines

### Sparkling

- De Bortoli Este Cuvée, Victoria
- Cat out of the Bag Sparkling NV, Geelong

### White

- Shadowfax Macedon Pinot Gris, Macedon
- Oakridge 'Over the Shoulder' Chardonnay, Yarra Valley

### Red

- Levantine Hill Glen Garvald Pinot Noir, Yarra Valley
- Mayford Tempranilo, Alpine Valley

### Rosé

- Ai Fiori Rosato, Yarra Valley

## Non-Alcoholic Beer

- Stomping Ground Footloose Pale Ale, <0.5%

## Non-Alcoholic Sparkling Wine

- Vinada Sparkling Chardonnay

## Curious Cabinet Mocktails

- Mandarin Shrub Spritz
- Strawberry Shrub Spritz

## Upgrade

Take your Premium or Sommelier package to the next level by adding on our cocktails

### Cocktails

- Dutch Negroni **\$20**
- Sunflower Spritz **\$20**
- Starry Nights **\$20**
- Aperol Spritz **\$17**
- Limoncello Spritz **\$17**



Limoncello Spritz

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# Start planning your next event

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Event Partner



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