

THE LUME

MELBOURNE



*Leonardo da Vinci -
500 Years of Genius*
presented by Webuild

Menu

Orange and almond flourless cake,
ricotta and vanilla cream

Each dish is
a masterpiece

A blend of art, science
and flavour. Each dish
promises to transport
your taste buds to the
heart of Italy.

Our award-winning chefs have designed
a menu inspired by Italy, with a variety
of dishes that capture the country's
vibrant and unique flavours. From
traditional favourites to creative twists,
there's something for everyone to enjoy.

Buon appetito!



Breakfast Events



Seared 'Salt Ktchen' mortadella and free-range egg slider with provolone

La Colazione

Stand up breakfast \$56 per person

Inclusions

- Selection of fruit juices
- Freshly brewed premium coffee; hot chocolate; and a variety of traditional and herbal teas

Served cold

Pre-set

- Chocolate, pear and walnut muffin **V**
- *Cornetto alla crema* - Italian croissant with vanilla custard **V**
- Orange and almond flourless cake, ricotta and vanilla cream **V, GF**
- *Macedonia di frutta fresca* - Fruit salad and coconut yogurt **V, VF, GF**

Served hot

- Seared 'Salt Kitchen' mortadella and free-range egg slider with provolone

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

All prices inclusive of GST.



Cornetto alla crema - Italian croissant with vanilla custard

Polenta fritter with roasted corn puree and pickled avocado

Two-course seated breakfast
\$73 per person

Inclusions

- Selection of fruit juices
- Freshly brewed premium coffee; hot chocolate; and a variety of traditional and herbal teas
- Our house-baked sourdough bread, cultured butter and pots of jam

Prima Corso (first course)

Select one

- Strawberries, coconut yoghurt and ancient grain granola **V, VF, GF**
- Polenta fritter with roasted corn puree and pickled avocado **V, VF, GF**

Seconda Corso (second course)

Select one

- 63° poached egg served with braised borlotti beans in rich tomato sugo, cima de rappa and ricotta salata **V, GF**
- *Grande Colazione* – Scrambled eggs, crispy pancetta, aged balsamic glazed Roma tomato, grilled peppers and Cotechino sausage **GF**

Alternate drop available
\$7 per person, per course



Cocktail Events

Celebrazione

Two-hour cocktail package \$127 per person

Served cold

- Sweet tomato tart with basil and olive gravel **V, VF, GF**
- *Vitello tonnato* - poached veal fillet, tuna mayonnaise and fried capers

Served hot

- Truffled mushroom arancini with porcini and pickled celeriac **V, GF**
- Potato spun prawn tail with saffron aioli **GF**
- Nonna's meatball tart with parmesan green herb sauce

Food station

- Pea and ricotta ravioli, Grana Padano and Prosecco cream **V**

Dessert

- Tiramisu tartlet with espresso coffee and mascarpone cheese **V, GF**

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

All prices inclusive of GST.



Tiramisu tartlet with espresso coffee and mascarpone cheese

Standard beverage package

- One Naked Life mocktail
- One premium sparkling wine
- One premium white wine
- One premium red wine
- One premium rosé
- One non-alcoholic sparkling wine
- One standard beer
- One premium beer
- One non-alcoholic beer
- One seltzer
- Variety of San Pellegrino soft drinks
- Variety of fruit juices
- Carafes of water

Sommelier beverage upgrade

Upgrade to our Sommelier beverage package for an additional \$9.50 per person. Includes sommelier selection of handpicked wines and Four Pillars G&T can.



Nonna's meatball tart, parmesan green herb sauce

Gala Events

Cena

Three-course set menu
with canapes on arrival

\$222 per person

(4-hour standard beverage package)

\$215 per person

(3-hour standard beverage package)

Inclusions

- Tea and coffee
- Selection of handmade chocolate truffles
- House-made sourdough bread with olive oil and butter

Canape

- Sweet tomato tart with basil and olive gravel **V, VF, GF**
- *Vitello tonnato* - poached veal fillet, tuna mayonnaise and fried capers

Entrée

- Baby burrata with heirloom tomato tea and Tarago black olive jam **V, GF**

Main

Alternating course

- Sangiovese braised beef cheek, carrot puree and basil oil **GF**
- Ocean trout, pan roasted scallop, salsa verde and Cinzano bianco velouté **GF**

Dessert

- Vanilla pannacotta with fresh berries **V, VF, GF**

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

All prices inclusive of GST.

Sangiovese braised beef cheek,
carrot puree and basil oil

Baby burrata with heirloom tomato
tea and Tarago black olive jam

Standard beverage package inclusions

- One Naked Life mocktail
- One premium sparkling wine
- One premium white wine
- One premium red wine
- One premium rosé
- One non-alcoholic sparkling wine
- One standard beer
- One premium beer
- One non-alcoholic beer
- One seltzer
- Variety of San Pellegrino soft drinks
- Variety of fruit juices
- Carafes of water

Sommelier beverage upgrade

Upgrade to our Sommelier beverage package for an additional \$9.50 per person. Includes sommelier selection of handpicked wines and Four Pillars G&T can.

Beverage Packages

Standard beverage package inclusions

- One Naked Life mocktail
- One premium sparkling wine
- One premium white wine
- One premium red wine
- One premium rosé
- One non-alcoholic sparkling wine
- One standard beer
- One premium beer
- One non-alcoholic beer
- One seltzer
- Variety of soft drinks
- Variety of fruit juices
- Carafes of water

Sommelier beverage package inclusions

- One signature Four Pillars Gin & Tonic can (*on arrival*)
- One Naked Life mocktail
- One Sommelier sparkling wine
- One Sommelier white wine
- One Sommelier red wine
- One Sommelier rosé
- One non-alcoholic sparkling wine
- Two premium beers
- One non-alcoholic beer
- One seltzer
- Variety of San Pellegrino soft drinks
- Variety of fruit juices
- Carafes of water

Optional upgrade

Signature cocktails

- Campari Soda - \$13 ea
- SOFI Blood Orange and Bitters Classic Spritz - \$17 ea
- SOFI Davidson Plum and Fingerlime Australiano Spritz - \$17 ea
- SOFI White Peach and Ginger Bellini Spritz - \$17 ea
- Mandorla Negroni - \$22 ea
- Four Pillars Can - Rare Dry Gin and Tonic - \$14.50 ea



SOFI Blood Orange and Bitters Classic Spritz, SOFI White Peach and Ginger Bellini Spritz, and Mandorla Negroni

Selection of standard package wines

Sparkling

- De Bortoli Prosecco
- Rococo Sparkling NV

White

- Rutherglen Estate Fiano
- Bella Riva Pinot Grigio

Selection of sommelier package wines

Sparkling

- Nomads Garden Prosecco, King Valley
- Tahbilk Coueslant Chardonnay
- Pinot Noir Sparkling, Goulburn Valley

White

- Fenian Wines Pinot Gris 2023, Mornington Peninsula
- Levantine Hill Glen Garvald Chardonnay 2022, Yarra Valley

Standard beers

- Peroni Nastro Azzuro
- Mountain Goat Pale Ale, 4.8% **VF**

Premium beers

- Good Land Good Lager, 5% **VF**
- Urban Alley Urban Ale, 4.2% **VF**

Seltzer

- Moon Dog Fizzer Piney Limey **VF, GF**

Red

- Rutherglen Estate Sangiovese
- De Bortoli Regional Classic Montepulciano, Heathcote

Rosé

- Rutherglen Estate Rose

Red

- In Dreams Pinot Noir 2022, Yarra Valley
- Sally’s Paddock Sasha Cabernet Shiraz, Pyrenees

Rosé

- Levantine Hill Glen Garvald Rosé 2022, Yarra Valley

Non-alcoholic sparkling wine

- Vinada Sparkling Chardonnay

Non-alcoholic beer

- Peroni Nastro
- Bridge Road Free Time (<0.5%)

Non-alcoholic drinks

- Ripe Road juices
- Capi Sparkling water
- San Pellegrino soft drinks
 - Aranciata Rossa
 - Limonata
 - Chinotto
- Naked Life Mocktails
 - Gin and Tonic
 - Italian Spritz
 - Caribbean, Lime and Soda
- Crodino

THE LUME

M E L B O U R N E

Start planning your next event

+61 3 9235 8210
sales@mcec.com.au
1 Convention Centre Place
South Wharf Victoria
Australia 3006
mcec.com.au/thelume

Event Partner



Owned and Created by

