

THE LUME

M E L B O U R N E



**VAN
GOGH**

**Mezzanine Events
Menu**

Celebrate in Van Gogh's World

Celebrate in Van Gogh's World at THE LUME Melbourne. Host your event in a world alive with Van Gogh's vibrant blues, golden yellows, and sweeping brushstrokes. Take your event to the mezzanine - a stunning, intimate space overlooking the main gallery, perfect for up to 150 guests.

This unique setting is ideal for group celebrations or networking events, offering dazzling digital displays, immersive art, and the emotional brilliance of Van Gogh's masterpieces. Add French-inspired bites and curated drinks to create an unforgettable evening of colour, flavour, and artistic flair.



Please Note: Mezzanine events are not exclusive. Your group will have a private area, but the gallery will remain open to the public during your event.

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 fraiche, 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 fraiche **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

THE LUME

M E L B O U R N E

Start planning your next event

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

Event Partner



Owned and Created by

