



Cumulus Inc. Events at Arc One Gallery

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ARC
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AT ARC ONE GALLERY



Experience dining at one of Melbourne's most iconic restaurants.

Cumulus Inc. eating house and bar opened in 2008 in Melbourne's famous art and fashion precinct, Flinders Lane. Celebrating the historic turn of the century rag trade building in which it is located, the space is a busy social hub offering Andrew McConnell's acclaimed food.

Awarded one Chef's Hat in the 2014 Age Good Food Guide Awards, Cumulus Inc. caters for events exclusively in Arc One Gallery.

Set behind the restaurant, Arc One Gallery was established in 2002 and represents over 20 significant artists. Exhibitions change monthly, showcasing Australian contemporary art.

The gallery can accommodate up to 70 guests for a seated event, and up to 100 stand up cocktail style. The space is available 7 days for evening events from 6:30pm and for lunch on Sundays and Mondays. We have expanded availability throughout December and January.

Arc One Gallery is an adaptable space and the ideal setting for a truly unique private event. The space can be tailored to your specific needs, from corporate functions and showcases to private celebrations and parties.

To discuss your next event or to make an appointment to view the space, please contact us on 03 9650 1445 or info@cumulusinc.com.au

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STANDING EVENTS

A meal at Cumulus Inc. is always an event in itself. The food and drink selection ensures your cocktail event is a memorable one. In the style of our celebrated restaurant menu, choose from a variety of canapés and small plated dishes for your next cocktail party or standing event.

CANAPÉ MENU ONE

Fried cauliflower, spiced salt
Smoked salmon & crème fraîche
Fried bocconcini & smoked tomato
House-made terrine on toast
Duck waffle, foie gras & prune
Tuna, crushed peas & curd
Wagyu bresaola, potato crisp & aioli

\$45 per person / 2 hrs

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CANAPÉ MENU TWO

In addition to Menu One, the following will be served;

Anchovy toast, fresh curd
Green olive tapenade & burrata
Fried pigs trotter, sauce gribiche

\$55 per person / 3 hrs

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CANAPÉ MENU THREE

In addition to Menu Two, please choose one plated dish below;

Poached John Dory, crab, mussel & fennel salad
Ricotta dumplings, currants, pine nuts & burnt butter
Grass fed sirloin, black pepper sauce
Yoghurt cream, rhubarb & poached meringue

\$65 per person / 4 hrs

We are dedicated to accommodate for all dietary requirements and allergies.



CHAMPAGNE

Laherte Freres, Champagne, France, 'Grand Brut'
\$23 one glass per person, served on arrival

Larmandier-Bernier, Champagne, France
Jeroboam (3 litre bottles)
\$600

COCKTAIL

Originale - Campari, vodka, tonic \$12
West Winds Gin Martini - as you please \$21

One per person, served on arrival

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OYSTER BAR

\$15 per person, minimum 30 guests

CHEESE TABLE

Cheeses sourced and matured by our cheese monger
\$15 per person, minimum 30 guests

CHARCUTERIE

Cured meats, grissini and accompaniments
\$25 per person, minimum 30 guests

WHOLE SUCKLING PIG

Filled soft rolls served with apple & cabbage salad
\$15 per person, minimum 30 guests

SEATED EVENTS

The essence of dining at Cumulus Inc. is about sharing great food and wine. You can extend this experience to events in Arc One Gallery with banquet style dining. For seated lunches or dinners, build your menu from the following options.

BEVERAGE PACKAGE OPTIONS

ENTREES

To share

Olives & pickles

Raw kingfish, ginger vinegar & radish

Prosciutto di Parma, pickled chilli & aioli

Leeks, vinaigrette, brioche, egg yolk

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MAIN COURSE

To share

Snapper, mussels and romesco

Cracked wheat & freekeh salad, labne, barberries

Please select one

Corn-fed chicken breast, confit leg, black barley & pine mushroom

OR

Slow roast lamb shoulder

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SIDE DISHES

Bitter leaves, candied walnuts & pear

Roast potatoes, confit garlic

Green bean salad, chopped egg mayonnaise and shallot

\$3 per person, per dish

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DESSERTS

Please select one

Yoghurt cream, poached meringue, rhubarb & sorrel granita

Chocolate mousse, citrus & brown sugar cream

We are dedicated to accommodate for all dietary requirements and allergies.



ON CONSUMPTION (THE SHORT LIST)

CANAPÉS

Please select three canapés from the options below

Baby corn, spiced salt & butter

Smoked salmon & crème fraîche

Tuna, crushed peas & curd

Fried bocconcini & smoked tomato

House-made terrine on toast

Duck waffle, foie gras & prune

Wagyu bresaola, potato crisp & parmesan cream

Anchovy toast, fresh curd

Green olive tapenade & burrata

Fried pigs trotter, sauce gribiche

\$15 per person

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WHOLE SUCKLING PIG

Carved at the table, served with apple & cabbage salad

\$500, for up to 30 guests

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CHEESE COURSE

We offer a variety of cheeses sourced and matured by our cheese monger.

Characteristics of different cheeses change through the year. We source a selection of the best available at the time

\$15 per person

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TO FINISH

Petit fours \$4.5 per person

Madeleine filled with lemon curd \$2.5 per person

BEVERAGES

Make your selection easy by choosing from one of our carefully matched wine packages. Alternatively our experienced sommelier can help you craft the perfect drinks selection to compliment your choice of menu.

\$75 PER PERSON

ADDITIONAL OPTIONS

PACKAGE ONE

NV Pennywise Sparkling, Multi-Regional, Australia
2013 Teusner Sauvignon Blanc 'Woodside', Adelaide Hills, Australia
2008 Toolangi Shiraz, Yarra Valley, Australia

2 hrs / \$45pp 3 hrs / \$50pp 4 hrs / \$55pp

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PACKAGE TWO

2013 Tasi Prosecco, Veneto, Italy
2013 Garagiste Pinot Gris 'Le Stagiaire', Mornington Peninsula, Australia
2012 Shadowfax Pinot Noir, Macedon Ranges, Australia

2 hrs / \$60pp 3 hrs / \$67pp 4 hrs / \$74pp

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PACKAGE THREE

2008 Pipers Sparkling, Pipers Brook, Australia
2012 Les Hauts de Milly, Chablis, France
2010 Magpie Estate Shiraz Grenache, Barossa Valley, Australia

2 hrs / \$75pp 3 hrs / \$84pp 4 hrs / \$93pp

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All our Beverage Packages include Birra Menabrea Lager,
Grand Ridge Almighty Light and soft drinks.

In addition you can add;

Tea & coffee package \$3.5 per person

Still & sparkling mineral water package \$8 per person

CHAMPAGNE AND SPARKLING

Tasi	Veneto, Italy, Prosecco	2013	68
Laherte Frères	Champagne, France, 'Grand Brut'	NV	146
Pipers	Pipers Brook, Australia	2008	75

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WHITE

Garagiste	Mornington Peninsula, Australia, Pinot Gris	2013	63
Domäne Wachau	Wachau, Austria, Riesling 'Federspiel'	2013	63
Baysridge	Marlborough, New Zealand, Sauvignon Blanc	2013	52
Mayhem Anackie	Geelong, Australia, Chardonnay	2012	48
One Block	Mornington Peninsula, Australia, Chardonnay	2012	68
Out of Step	Yarra Valley, Australia, Sauvignon Blanc	2013	55

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RED

Shadowfax	Macedon, Australia, Pinot Noir	2012	66
Mount Terrible	Jamieson, Australia, Pinot Noir	2008	65
Tomfoolery	Barossa Valley, Australia, Shiraz 'Young Blood'	2013	60
Escorihuela	Mendoza, Argentina, Malbec '1884'	2012	65
Magpie Estate	Barossa Valley, Australia, Shiraz Grenache	2010	70
Tahbilk	Nagambie, Australia, Cabernet Sauvignon	2006	65

* Beverage selections are subject to vintage changes and availability.

ENHANCE THE EXPERIENCE

We've curated a selection of ideas to help enhance the experience of your event or allow your guests to take a little bit of Cumulus Inc. home with them. Make deciding on gifts for guests easier and avoid generic gifts with our selection below - all unique to Cumulus Inc.

OPTIONS AVAILABLE

Interactive cooking demonstration with our chefs

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Wine, cheese or charcuterie station

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City Cellar Door & wine market experience

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Cumulus Inc. cookbook signed by Andrew McConnell

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Cumulus Inc. ceramic cup hand made by Ingrid Tufts

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Cumulus Inc. gift voucher

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Cumulus Inc. gift hamper

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Custom audio visual installations by SelectAV

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Flowers by renowned florist Katie Marx



ROOM HIRE

To dine amongst the latest exhibition,
Arc One Gallery apply the following rates:



Up to 24 guests	\$484
25 - 29 guests	\$19.30pp
30 - 39 guests	\$18.20pp
40 - 70 guests	\$14.50pp

Room hire is capped at 70 guests

PAYMENT TERMS

For parties of less than 20 guests, a minimum spend of \$2000 on food and beverage applies.

For parties of 21 or more guests, a minimum spend of \$100 per person on food & beverage applies.

The minimum spend may vary according to the season. Please call us to discuss.

ENQUIRIES

Contact us on
+61 3 9650 1445
or
info@cumulusinc.com.au

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