

Cumulus Inc.  
Events at  
Arc One Gallery

CUMULUS INC.

ARC  
ONE



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

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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 2016 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](mailto:info@cumulusinc.com.au)

## BREAKFAST EVENTS

Start your day like a local! The Arc One Gallery is available for private events until 10:00am daily

Choose from our 3 menus



### ROVING STYLE BREAKFAST \$45 PER PERSON

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*The following to be served canapé style:*

Heirloom tomato, prosciutto & tahini dressing, wholegrain toast

Smoked bacon bap, gentleman's relish

Bircher muesli, seasonal fruit

### SHARE STYLE BREAKFAST \$55 PER PERSON

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*The following to be served banquet style:*

Smoked bacon bap, gentleman's relish

Heirloom tomato, prosciutto & tahini dressing, wholegrain toast

House made crumpets, whipped ricotta & Rooftop honey

Bircher muesli, seasonal fruit

*All menu prices include:*

Single Origin coffee &  
Loose Leaf English Breakfast tea  
Organic orange juice  
Harcourt apple juice

### 2 COURSE PLATED BREAKFAST [ALTERNATE SERVE] \$65 PER PERSON

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*Select 2 of the following to be served alternately:*

Shakshouka – baked eggs with roasted peppers and shanklish

Marinated mushrooms, zucchini, black barley & 65/65 egg

Potato & green onion waffle, pastrami & pickles

Toasted honey granola & seasonal fruit with vanilla yoghurt

*Followed by*  
Sheep's milk yoghurt, pomegranate, smoked maple syrup

House made crumpets, whipped ricotta & Rooftop honey

### ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

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NV Vergnon 'Eloquence' Champagne on arrival \$23 per person

Bloody Mary on arrival  
\$12 per person

A selection of freshly baked muffins  
\$4.5 per person

Muesli to share  
\$5 per person

Madeleine filled with lemon curd  
\$3 each

Fresh mango, buffalo milk yoghurt, lemon verbena  
\$9 each



## 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.



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CANAPÉ MENU ONE - \$50 per person / 2 hrs

Please select seven canapés

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CANAPÉ MENU TWO - \$60 per person / 3 hrs

Please select eight canapés and one substantial item

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CANAPÉ MENU THREE - \$75 per person / 4 hrs

Please select ten canapés and two substantial items

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### CANAPÉS:

Haloumi, burnt honey, Espelette

Heirloom tomato & basil

Tuna, crushed peas & curd

Diamond shelled clam & dill

Duck waffle, foie gras & prune

Pork rillettes, mustard & cornichon

Pastrami, potato crisp & pickle

Smoked trout, brioche

Madeleine filled with lemon curd

Chocolate cup, brandy cream

Fruit tartelette

### SUBSTANTIAL ITEMS:

Pulled pork & fennel brioche roll

Panfried ricotta dumplings, rocket & snow pea

Slow roasted lamb, sumac onion, turkish bread

Cherries, coconut & almond

## CHAMPAGNE

NV Vergnon 'Eloquence', Champagne, France

Served for the first half an hour of your event

\$35 per person

Larmandier-Bernier, Champagne, France

Jeroboam (3 litre bottles)

\$600

## COCKTAIL

Originale - Campari, vodka, tonic \$12

South Side Fizz - West Winds Gin, mint, lemon & soda \$15

Dark & Gloomy - Goslings Rum, ginger beer, lime \$15

One per person, served on arrival

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## ADDITIONAL SUBSTANTIAL CANAPÉ

\$10 each

## OYSTER BAR

\$15 per person

## CHEESE TABLE

A selection of cheeses sourced and matured by our cheese monger, served with bread, lavosh & accompaniments

From \$500

## CHARCUTERIE TABLE

A selection of cured meats and charcuterie, served with accompaniments

From \$750

## WHOLE SUCKLING PIG

Filled soft rolls served with apple & cabbage salad

\$500 per pig, serving up to 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.

\$85 PER PERSON

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### ENTREE

To share

Fried Padron peppers, sunflower seeds  
Tuna tartare with crushed green pea salad  
Kitchen charcuterie selection  
Stracciatella, basil & green sauce

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### MAIN COURSE

To share

Ocean trout, smoked yoghurt, cucumber & sorrel  
Tomato, heirloom cucumber, feta & pistachio

Slow roast lamb shoulder  
Roast potatoes, confit garlic  
Mixed leaves, verjus dressing

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### ADDITIONAL SIDES

\$4 per person, per side

Black barley & farro salad, hibiscus & za'atar  
Heirloom zucchini, preserved lemon & pine nut

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### DESSERT

Please select one

Leatherwood honey sorbet, apple, chamomile & fig  
Blueberries, poached meringue & lemon granita

We are dedicated to accommodate for all dietary requirements and allergies.  
Menu selections are subject to seasonal availability



## ADDITIONAL OPTIONS

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### CANAPÉS

Please select three canapés from the options below

Haloumi, burnt honey, Espelette  
Heirloom tomato & basil  
Diamond shelled clam & dill  
Duck waffle, foie gras & prune  
Pastrami, potato crisp & pickle  
Pork rillettes, mustard & cornichon  
Smoked trout, brioche

\$15 per person

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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 \$3 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.

### BEVERAGE PACKAGE OPTIONS

#### PACKAGE ONE

NV Sunnycliff Sparkling, Mildura, Australia  
 2015 The Pass Sauvignon Blanc, Marlborough, New Zealand  
 2015 Witchmount Shiraz 'Lowen Park', Sunbury, Australia

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

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#### PACKAGE TWO

2015 Tasi Prosecco, Veneto, Italy  
 2016 The Dagger Pinot Grigio, King Valley, Australia  
 2013 Yarraloch Pinot Noir, Yarra Valley, Australia

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

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#### PACKAGE THREE

2015 Heskett Estate Blanc de Noir, Macedon Ranges, Australia  
 2015 Clos Clare Riesling Clare Valley, Australia  
 2014 Journey Chardonnay, Yarra Valley, Australia  
 2014 Mahana Pinot Noir 'Gravity', Nelson, New Zealand  
 2011 Magpie Estate Shiraz Grenache, Barossa Valley, Australia

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

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All Beverage Packages include Hawkers Pale Ale, Southern bay lager, Grand Ridge Almighty Light and soft drinks.

*In addition you can add;*

Still & sparkling mineral water package \$8 per person

Tea & coffee package \$3.5 per person

### ON CONSUMPTION (THE SHORT LIST)

#### CHAMPAGNE AND SPARKLING

Tasi	Veneto, Italy, Prosecco	2015	68
Vergnon	Champagne, France, 'Eloquence'	NV	140
Sunnycliff	Mildura, Australia, Sparkling	NV	42
Oakdene	Geelong, Australia, Sparkling Rosé	NV	55
Heskett Estate	Macedon Ranges, Australia, Blanc de Noir	2015	78

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#### WHITE

Rieslingfreak	Eden Valley, Australia, 'No.4' Riesling	2015	54
Clos Clare	Clare Valley, Australia, Riesling	2015	75
Cullen	Margaret River, Australia, Sauvignon Blanc Semillon	2015	68
The Pass	Marlborough, New Zealand, Sauvignon Blanc	2015	52
Foxeys Hangout	Mornington Peninsula, Australia, Pinot Gris	2016	65
Mont-Redon	Côtes-du-Rhône, France, Grenache Gris blend	2011	45
Journey	Yarra Valley, Australia, Chardonnay	2014	81
Frankland Estate	Frankland River, Australia, Chardonnay	2014	65
Alain Gras	Saint-Romain, Burgundy, France, Chardonnay	2013	122

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#### ROSÉ

Mirabeau	Côtes du Provence, France, 'La Comtesse'	2015	66
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#### RED

Punt Road	Yarra Valley, Australia, Pinot Noir	2016	69
Mahana	Nelson, New Zealand, 'Gravity' Pinot Noir	2014	75
Principia	Mornington Peninsula, Australia, Pinot Noir	2013	88
Alain Gras	Saint-Romain, Burgundy, France, Pinot Noir	2013	110
Cascina Luisin	Barbaresco, Piedmont, Italy, 'Rabajà' Nebbiolo	2011	135
Witchmount	Sunbury, Australia, 'Lowen Park' Shiraz	2015	45
Mistry of Clouds	McLaren Vale, Australia, Shiraz	2015	76
Aramis	McLaren Vale, Australia, Shiraz	2012	70
Magpie Estate	Barossa Valley, Australia, Shiraz Grenache	2011	68
Tahbilk	Nagambie, Australia, Cabernet Sauvignon	2009	70
Voyager Estate	Margaret River, Australia, Cabernet Merlot	2013	58

\* Beverage selections are subject to vintage changes and availability.

## ENHANCE THE EXPERIENCE

With our team of experienced event professionals, we will guide you through the event planning process every step of the way.

We work with a network of trusted suppliers and can provide advice and assistance in sourcing the right products and enhancements for your event.

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### Audio Visual

A market leader in Melbourne for all things audio visual, Select AV offers a comprehensive range of services including audio, vision, lighting and staging. The team are very familiar with the ever changing gallery space and can provide sleek, modern equipment that is perfectly suited to the style of your event.

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### Floral

Established in 1989, boutique florist Flowers Vasette has long been recognised as a Melbourne retail icon. Drawing on unique flowers, props and sculptural arrangements, Flowers Vasette has the resources and expertise to create virtually anything. Events in Arc One Gallery can be subtly enhanced with seasonal floral jars that compliment the artwork or impressive installations can be fixed to the rooftop beams of the gallery.

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### Photography

Having hosted a variety of events in Arc One from weddings and celebrations to launch parties and corporate events, we can recommend the right style of photographer to suit the nature of your event.

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### Music

From a sophisticated three piece jazz band to an upbeat DJ that fits the mood, we have the connections to source the appropriate music for your celebration.

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### Gifts

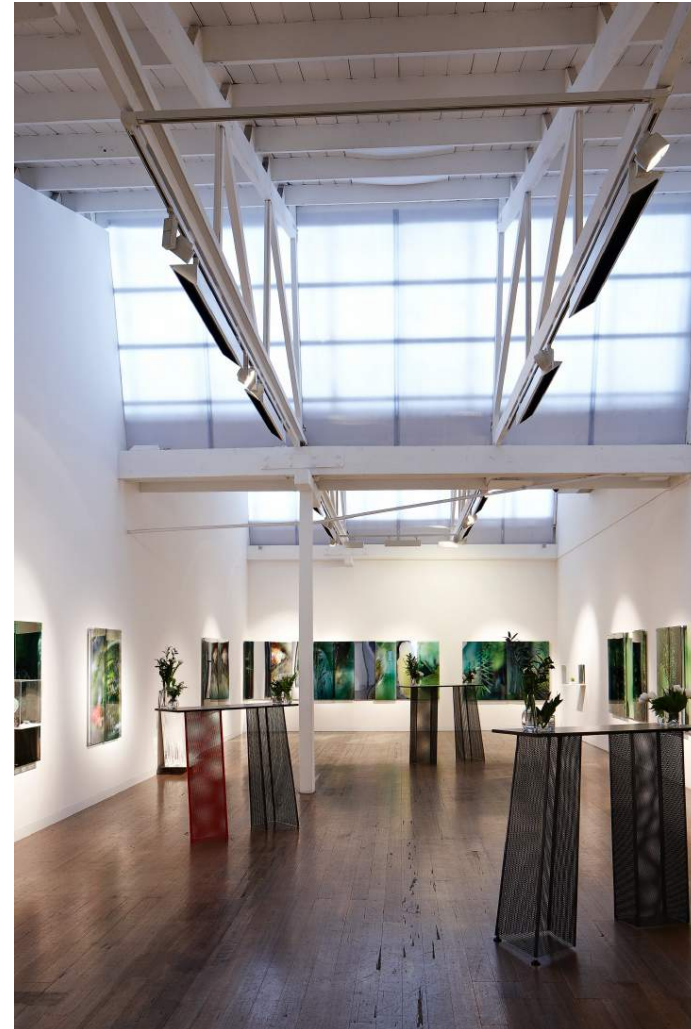
Allow your guests to take a little bit of Cumulus Inc. home with them with our gift selection - all unique to Cumulus Inc.

Signed cookbook by Andrew McConnell

Hand made ceramic 'cloud' cup by Ingrid Tufts

Cumulus Inc. gift voucher

Gift hamper featuring Cumulus Inc. tea towels and signature wine knife



## ROOM HIRE

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



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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](mailto:info@cumulusinc.com.au)

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