



**Cumulus Inc.
Events at
Arc One Gallery**

CUMULUS INC.

**ARC
ONE**



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 2018 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 prominent artists. Exhibitions change each month and showcase 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 for lunch events 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

CUMULUS INC.

**ARC
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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 - \$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

Radish & parmesan tart

Tuna, crushed peas, curd

Diamond shelled clam, dill

Duck waffle, foie gras & prune

Chicken & tarragon terrine, mustard, cornichon

Pastrami, potato crisp & pickle

Ortiz anchovy, pickled garlic & sourdough

Madeleine filled with lemon curd

Salted caramel chocolate cup, brandy cream

SUBSTANTIAL ITEMS:

Pulled pork & fennel brioche roll

Ricotta dumplings, almonds & currants

Slow roasted lamb, sumac onion, turkish bread

Lemon verbena granita, roasted berries, mascarpone & hazelnut

CHAMPAGNE

Billecart-Salmon Brut, Mareuil-sur-Aÿ, Champagne, France

Served for the first half an hour of your event

\$35 per person

Billecart-Salmon Brut, Mareuil-sur-Aÿ, Champagne, France

Jeroboam (3 litre bottle)

\$860

COCKTAIL

Originale - Campari, vodka, tonic \$12

South Side Fizz - Patient Wolf 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

*We are dedicated to accommodating all dietary requirements
Sample menus are subject to seasonal change and may change without notice*

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.



HOUSE BANQUET \$85 per person

ENTREE To share

Radish, tarama
Tuna tartare with crushed green pea salad
Kitchen charcuterie selection

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MAIN COURSE To share

Ocean trout, horseradish & pickled shallot
Charred broccolini, tahini & black barley

Slow roast lamb shoulder
served with
Roast potatoes, confit garlic
Baby gem lettuce, nashi pear dressing

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DESSERT

White balsamic semi-freddo, blood plum, white
peach & cocoa nib

PREMIUM BANQUET \$120 per person

ENTREE To share

Moonlight Flat oyster
Octopus, smoked paprika, oregano
Tuna tartare with crushed green pea salad
Meatsmith charcuterie selection & condiments

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MAIN COURSE To share

Ocean trout, avocado, spanner crab & dill
Heirloom tomato, fennel seed & white balsamic

O'Connor grain fed beef
or
Roast suckling pig
served with
Roast potatoes, confit garlic
Mixed leaves, nashi pear dressing

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DESSERT

Fromage blanc sorbet, soft chocolate, salted
caramel & malt

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TO FINISH

Madeleine filled with with lemon curd

ADDITIONAL OPTIONS

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CANAPÉS \$15 per person

Please select three

Haloumi, burnt honey, Espelette
Radish & parmesan tart
Diamond shelled clam & dill
Duck waffle, foie gras & prune
Pastrami, potato crisp & pickle

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ADDITIONAL SIDES \$4 per person

Zucchini salad, black garlic, pine nuts & olives
Spring greens & 'nduja

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DESSERT

Madeleine filled with lemon curd \$3 per person
Selection of petit fours \$4.5 per person

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CHEESE COURSE \$15 per person

Selection of artisan cheese served with
lavosh & accompaniments

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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 is served canapé style:

- Smoked ocean trout, rösti, chopped egg, crème fraîche
- Smoked bacon bap, gentleman's relish
- Bircher muesli, seasonal fruit

SHARE STYLE BREAKFAST
\$55 per person

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The following is served banquet style:

- Smoked bacon bap, gentleman's relish
- Smoked ocean trout, rösti, chopped egg, crème fraîche
- House made crumpets, whipped ricotta & Rooftop honey
- Bircher muesli, seasonal fruit

2 COURSE PLATED BREAKFAST
(ALTERNATE SERVICE)
\$65 per person

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Select 2 of the following to be served alternately:

- Shakshouka – baked eggs with roasted peppers & Persian feta
- Zucchini, black barley, slow cooked egg & parmesan
- Smoked ocean trout, rösti, chopped egg, crème fraîche
- Toasted honey granola & seasonal fruit with vanilla yoghurt

Followed by

- Mango, lemon verbena & young coconut
- House made crumpets, whipped ricotta & Rooftop honey

ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

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- Glowing Green Juice
By Market Juice
Add a green juice to be served alongside our breakfast beverage selection for the duration of your event
\$8 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

All menu prices include:
Single Origin coffee &
Loose Leaf English Breakfast tea
Organic orange juice
Harcourt apple juice

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BEVERAGE PACKAGES

Make your selection easy by choosing from one of our carefully matched wine packages. Beverages on consumption and a list of impressive enhancements are featured on the following page.

BEVERAGE PACKAGE OPTIONS

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PACKAGE ONE

NV Sunnycliff Sparkling, Mildura, Australia
2017 The Pass Sauvignon Blanc, Marlborough, New Zealand
2016 SC Panell Pinot Shiraz 'Pronto Tinto', McLaren Vale, Australia
2 hrs / \$45pp 3 hrs / \$55pp 4 hrs / \$60pp

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PACKAGE TWO

2015 Tasi Prosecco, Veneto, Italy
2017 Foxeys Hangout Pinot Gris, Mornington Peninsula, Australia
2016 Voyager Estate Chardonnay, Margaret River, Australia
2017 Foxeys Hangout Pinot Noir, Mornington Peninsula, Australia
2012 Magpie Shiraz Grenache 'Schnell', Barossa Valley, Australia
2 hrs / \$60pp 3 hrs / \$70pp 4 hrs / \$75pp

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PACKAGE THREE

From the following list, please select 2 white & 2 red wines

NV Delamere Sparkling, Pipers Brook, Australia
2017 Rieslingfreak Riesling, Eden Valley, Australia
2015 Frankland Estate Chardonnay, Frankland River, Australia
2015 Cullen Semillon Sauvignon Blanc, Margaret River, Australia
2017 Giant Steps Pinot Noir, Yarra Valley, Australia
2016 Sons of Eden Shiraz, Barossa Valley, Australia
2010 Tahbilk Cabernet Sauvignon, Nagambie, Australia
2 hrs / \$75pp 3 hrs / \$85pp 4 hrs / \$95pp

All Beverage Packages include Hawkers Pale Ale, Southern Bay lager, The Public Brewery 'Featherweight' Light & soft drinks.

Enhance our packages with
Billecart-Salmon Brut, (Mareuil-sur-Aÿ, Champagne, France)
Served for the duration of your beverage package selection
\$45 per person

PREMIUM BEER UPGRADE

Upgrade to a selection of premium international & Australian beer choices including Menabrea, Asahi Superdry, Mornington Peninsula IPA & Two Birds Sunset Ale
\$8 per person



Beverage selections are subject to vintage changes and availability.

BEVERAGES ON CONSUMPTION & ENHANCEMENTS

Let our experienced sommelier assist you in crafting the perfect wine selection to compliment your menu.



ON CONSUMPTION (THE SHORT LIST)

CHAMPAGNE AND SPARKLING

Tasi	Veneto, Italy, Prosecco	2015	68
Billecart Salmon	Champagne, France	NV	178
Chateaaun Moncontour	Chenin Blanc, Vouvray, France	NV	71
Palmetto	Blanc de Blanc, Barossa Valley, Australia	NV	56
Oakdene	Sparkling Rose, Geelong, Australia	NV	55
Delamere	Sparkling, Pipers Brook, Tasmania	NV	72

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WHITE

Torzi Mathews	Riesling 'Frost Dodger', Clare Valley, Australia	2016	49
Clos Clare	Riesling, Clare Valley, Australia	2015	75
A. Christman	Riesling, Pfalz, Germany	2014	95
Craggy Range	Sauvignon Blanc, Marlborough, New Zealand	2015	82
Foxeys Hangout	Pinot Gris, Mornington Peninsula, Australia	2017	66
Mont-Redon	Grenache Gris, Côtes du Rhône, France	2011	45
Journey	Chardonnay, Yarra Valley, Australia	2014	81
Frankland Estate	Chardonnay, Frankland River, Australia	2015	66

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ROSÉ

Sainte Anne	Grenache Syrah Rosé, Coteaux Varois en Provence, France	2016	66
Foster e Rocco	Sangiovese Rosé, Heathcote, Australia	2016	62

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RED

Eminence	Pinot Noir, King Valley, Australia	2016	62
Giant Steps	Pinot Noir, Yarra Valley, Australia	2017	76
Toolangi	Pinot Noir 'Estate', Yarra Valley, Australia	2015	88
Alain Gras	Pinot Noir, Saint-Romain, Burgundy, France	2013	110
Massolino	Nebbiolo, Langhe, Italy	2015	125
Kennedy	Shiraz, Heathcote, Australia	2015	47
Aramis	Shiraz, Barossa Valley, Australia	2013	72
Kaesler	Shiraz 'Reach for the Sky', Barossa Valley, Australia	2015	98
Grand Cerdo	Tempranillo, Rioja, Spain	2015	54
Tahbilk	Cabernet Sauvignon, Nagambie, Australia	2010	70
Voyager	Cabernet Sauvignon Merlot, Margaret River, Australia	2014	58

Beverage selections are subject to vintage changes and availability.

ENHANCEMENTS

THE CUMULUS INC. DRINKS TROLLEY

Tailored to suit your celebration & taste, whether it be the perfect party-starter or finishing touch to the occasion. A seasonally inspired selection of long drinks & spritzers alongside their accompaniments or perhaps a selection of digestives, amaros & whiskey nightcaps to finish. Allow our team to put together a selection of one or both - all beautifully presented upon our bespoke bar trolley.

Starting from \$20 per person

COCKTAILS ON ARRIVAL

Originale - Campari, vodka, tonic \$12ea

South Side Fizz - Patient Wolf Gin, mint, lemon & soda \$15ea

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

One per person, served on arrival

CHAMPAGNE

Billecart-Salmon Brut, Mareuil-sur-Aÿ, Champagne, France

Served for the first half an hour of your event

\$35 per person

Billecart-Salmon Brut, Mareuil-sur-Aÿ, Champagne, France

Jeroboam (3 litre bottle) \$860

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A PERSONALISED SOLUTION

Allow our talented team of sommeliers to tailor a personalised selection of beverages specifically designed with your taste & menu selections in mind. Whether you are searching for a collection of wines exclusively sourced from your all-time-favourite region or a theatrical selection of large format bottles, allow us to curate the perfect package.

Starting from \$150 per person

MINERAL WATER PACKAGE \$8 per person

Still & Sparkling mineral water - served for the duration of your event

TO FINISH \$3.50 per person

Loose leaf tea & espresso coffee - served at the conclusion of your event

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.

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.

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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 & exclusive to Cumulus Inc.

Signed cookbook by Andrew McConnell
Cumulus Inc. gift voucher

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Exhibitions in the Arc One Gallery

For information regarding upcoming exhibitions, please contact our events team or visit www.arcone.com.au.

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Accommodation

Our location, at the top end of Flinders Lane means that you and your guests are able to select from a wide range of accommodation options. Our events team are happy to assist with recommendations. Please contact us for further information.



