

**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

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**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:

Fried raclette & green sauce
Wild mushroom tart, Comté custard
Tuna, crushed peas, curd
Pastrami, potato crisp
Buckweat waffle, foie gras & prune
Duck rillettes, mustard & cornichon
Jerusalem artichoke, honey & herb salt
Ortiz anchovy, potato skin
Smoked trout roe, crackers

Madeleine filled with lemon curd
Kumquat, chocolate cup, brown sugar cream

SUBSTANTIAL ITEMS:

Pulled pork & fennel brioche roll
Salt baked winter vegetables, chestnut
Slow roasted lamb, sumac onion, turkish bread
Brown sugar cream, apple & lime meringue



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 per 3litre

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

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

Garden pickles
House smoked octopus, saffron, lemon & Sicilian olive
Charcuterie selection

MAIN COURSE To share

Ocean trout, horseradish & pickled shallot
Black barley & spelt salad, tahini, labne & sour cherry

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

DESSERT

Buttermilk pannacotta, amaro caramel & mandarin sorbet

PREMIUM BANQUET 120 per person

ENTREE To share

Smoked salmon caviar cracker
Tuna tartare with crushed green pea salad
Ventricina, wagyu bresola & culatta

MAIN COURSE To share

Whole rainbow trout en papillote, pernod & fennel
Black barley & spelt salad, tahini, labne & sour cherry

O'Connor grass fed beef
or
Roast suckling pig
served with
Roast potatoes, confit garlic
Mixed leaves, citrus dressing

DESSERT

Cumulus birthday cake, chocolate, malt & whiskey

TO FINISH

Madeleine filled with with lemon curd

ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

MOONLIGHT FLAT OYSTERS 5 per person

CANAPÉS 15 per person

Please select three

Fried raclette & green sauce
Ortiz anchovy, potato skin
Buckwheat waffle, foie gras & prune
Jerusalem artichoke, honey & herb salt

ADDITIONAL SIDES 4 per person

Salt baked celeriac, Comté, buckwheat & nettles
Winter beans, 'Nduja & pangrattato

DESSERT

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

CHEESE COURSE 15 per person

Selection of artisan cheese served with lavosh & accompaniments

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, buckwheat waffle, 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, buckwheat waffle, 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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Vanilla bean yoghurt, rhubarb & pistachio

House made crumpets, whipped ricotta & Rooftop honey

Followed by

Please select 2 of the following to be served alternately:

Shakshouka – baked eggs with roasted peppers & Persian feta

Roast field mushrooms, country loaf & goat's fetta

Smoked ocean trout, buckwheat waffle, chopped egg, crème fraîche

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 pastries
4.5 per person

Bircher muesli to share
5 per person

Madeleine filled with lemon curd
3 each

Orange salad, fennel seed dressing
9 each

All breakfast menus are inclusive of:
Single Origin coffee &
Loose Leaf English Breakfast tea
Organic orange juice
Harcourt apple juice

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

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

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

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

PACKAGE THREE

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

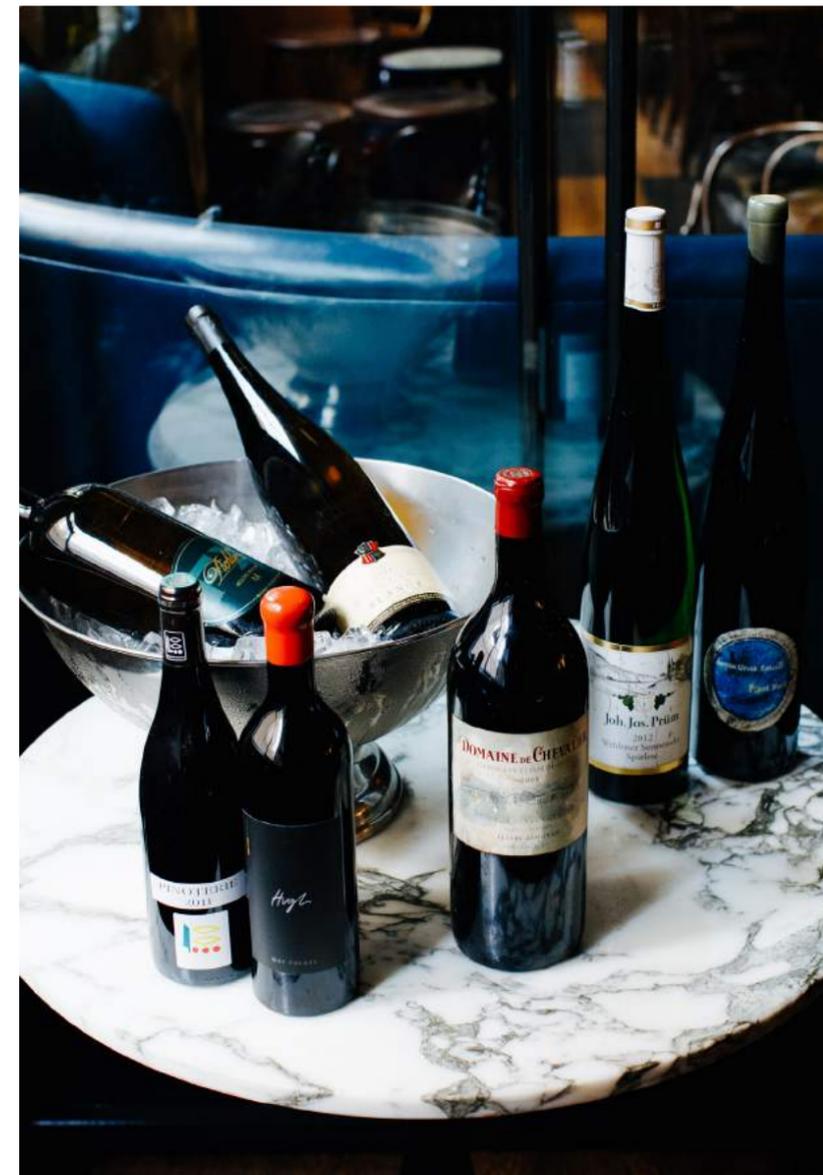
NV Delamere Sparkling, Pipers Brook, Australia
2017 Rieslingfreak Riesling, Eden Valley, Australia
2016 Frankland Estate Chardonnay, Frankland River, Australia
2015 Cullen Semillon Sauvignon Blanc, Margaret River, Australia
2017 Giant Steps Pinot Noir, Yarra Valley, Australia
2016 Sons of Eden Shiraz, 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, Cricketers Arms 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 & Hawkers Pilsner
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

Billecart Salmon	Champagne, France	NV	178
Chateau Moncontour	Chenin Blanc, Vouvray, France	NV	65
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

Clos Clare	Riesling, Clare Valley, Australia	2015	75
A. Christman	Riesling, Pfalz, Germany	2015	95
Airlie Bank	Sauvignon Blanc, Yarra Valley, Australia	2017	56
Craggy Range	Sauvignon Blanc, Marlborough, New Zealand	2015	82
Foxeys Hangout	Pinot Gris, Mornington Peninsula, Australia	2017	66
Fontana	Verdejo 'Mesta' Castilla y Leon, Spain	2015	44
Journey	Chardonnay, Yarra Valley, Australia	2015	81
Frankland Estate	Chardonnay, Frankland River, Australia	2016	66

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ROSÉ

Les Grés	Côtes de Provence, France	2016	80
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
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

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.



**TO DINE AMONG THE LATEST EXHIBITION, ARC ONE GALLERY
CHARGE THE FOLLOWING ROOM HIRE FEES**

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

MINIMUM SPEND

For parties of less than 20 guests, a minimum spend of 2,000 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 spends vary according to the season. Please call us to discuss.

ENQUIRIES

Cumulus Inc.
45 Flinders Lane
Melbourne 3000

+61 3 9650 1445

- info@cumulusinc.com.au

- www.cumulusinc.com.au

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