

A long, narrow dining table covered with a white tablecloth is set for an event. The table is surrounded by white chairs. The room has a polished wooden floor and white walls. Several framed artworks are displayed on the walls. In the background, there is a small table with a vase of pink flowers and a bowl. The lighting is bright and even.

**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 breakfast events from 7am, evening events from 6:30pm and 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
ONE**

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

CANAPÉS

Sydney rock oyster & finger lime
Cucumber, quark & sesame
Tuna on toast
Fig & mozzarella crisp
Whipped mortadella & mustard fruits
Tomato tart, galotyri cheese & basil
Tempura mussel, saffron aioli
Padron peppers & Pedro Ximenez vinegar
Chicken croquette & corn cream
Buckwheat waffle, foie gras & prune
Pickled melon, green chilli & wagyu bresaola

Madeleine filled with lemon curd
Chocolate cup & brown sugar cream

SUBSTANTIAL ITEMS

Slow roast pork roll & gentlemen's relish
Buffalo ricotta gnocchi, rocket & brown butter
Slow roasted lamb, parsley & flatbread
Valrhona chocolate & hazelnut slice, coffee cream

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



CHAMPAGNE

Billecart-Salmon 'Brut Réserve' Champagne, France
3 Litre Jeroboam 860

COCKTAIL ON ARRIVAL

Aperol Spritz - Aperol, Prosecco, soda, fresh orange 16
Four Pillars Pepper Tonic - Four Pillars rare dry gin, tonic, fresh orange, cracked black pepper 13
Elderflower Highball - Vodka, elderflower, lime, soda 16
Bellini - Peaches, prosecco 16
Negroni - Gin, sweet vermouth, campari 18
Espresso Martini - Vodka, espresso, coffee liqueur 21

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ADDITIONAL SUBSTANTIAL CANAPÉ ITEM
10 each

OYSTER BAR
15 per person

CHEESE TABLE
A selection of local & imported cheese, 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

Crudités, tarama
Tuna, crushed pea & goat's curd
Charcuterie selection

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MAIN COURSE

To share

Ocean trout, leeks & sea herbs
Black barley, macadamia, mint & shanklish

Slow roast lamb shoulder
served with
Roast potatoes, horseradish & marjoram
Cosberg, white balsamic & black pepper

-
DESSERT

Baked meringue, mango & coconut sorbet

PREMIUM BANQUET

120 per person

-
ENTREE

To share

Sydney rock oyster
Padron peppers, citrus salt
Tuna, crushed pea & goat's curd
Wagyu bresaola, culatta & saucisson

-
MAIN COURSE

To share

Whole roasted rock flathead & fennel pollen
Heirloom tomatoes, anchovy & basil

O'Connor sirloin
or
Roast suckling pig
served with
Roast potatoes, horseradish & marjoram
Cosberg, white balsamic & pepper dressing

-
DESSERT

Valrhona chocolate & hazelnut slice, coffee cream

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TO FINISH

Madeleine filled with with lemon curd



CUMULUS INC SEASONAL SIGNATURE DISH

-
Buffalo mozzarella, nectarine & lovage
8 per person

Every day at Cumulus Inc. our chefs eagerly await the delivery of the best seasonal produce from our community of farmers, growers and fishers. Think rainbow coloured heirloom tomatoes of all shapes and sizes, wild foraged mushrooms and truffles, abundant harvests of the sweetest summer berries and of course, some of the finest seafood in the country. This produce inspires our creativity and influences new dishes that are added to the menu, even if they only stay there for a short, seasonal moment.

ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

-
MOONLIGHT FLAT OYSTER
5 per person

-
CANAPÉS
15 per person

Please select three:
Cucumber, quark & sesame
Tuna on toast
Tomato tart, galotyri cheese & basil
Tempura mussel & saffron aioli
Chicken croquette & corn cream
Buckwheat waffle, foie gras & prune

-
ADDITIONAL SIDES
4 per person, served sharing style

Peas, cucumber, mint & galotyri cheese
Organic leaves, mustard cream & roasted hazelnuts

-
DESSERT
Madeleine filled with lemon curd
4 per person

Selection of petit fours
4.5 per person

-
CHEESE COURSE
15 per person

Selection of artisan cheese served
with lavosh & accompaniments

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

BREAKFAST EVENTS

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

Please choose from our 3 styles of menu below.

ROVING STYLE BREAKFAST 45 per person

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

Bacon bap, gentleman's relish

Bircher muesli, seasonal fruit

SHARE STYLE BREAKFAST 55 per person

–
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 65 per person

–
FIRST COURSE
Served sharing style

Vanilla bean yoghurt, blood plum & almond

House made crumpets, whipped ricotta
& Rooftop honey

–
SECOND COURSE
Served alternately

Please select 2 of the following dishes

Shakshouka – baked eggs with roasted peppers
& shanklish

Baker Bleu country loaf, tomato, galotyri cheese &
basil

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

Bacon bap, gentleman's relish



ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

–
A selection of freshly baked pastries
5 per person

Bircher muesli to share
5 per person

Madeleine filled with lemon curd
4 per person

–
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

All breakfast menus are inclusive of:

Single O 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.

PACKAGE ONE

NV Sunnycliff Sparkling, Mildura, Victoria
2018 Fontana 'Mesta' Verdejo, Castilla y León, Spain
2016 Chestnut Hill Pinot Noir blend, Mount Burnett, Victoria

2 hrs / 45pp 3 hrs / 55pp 4 hrs / 60pp

PACKAGE TWO

NV Amanti 'Extra Dry' Prosecco, Veneto, Italy
2018 Hillside Riesling, Clare Valley, South Australia
2018 Xanadu 'Exmoor' Chardonnay, Margaret River, Western Australia
2018 Bellvale Pinot Noir, Gippsland, Victoria
2017 Shady Lane Shiraz, Grampians, Victoria

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, Tasmania
2018 Frankland Estate Riesling, Frankland River, Great Southern, Western Australia
2018 Foxey's Hangout Pinot Gris, Mornington Peninsula, Victoria
2017 Yarra Peaks 'Limited Release' Chardonnay, Yarra Valley & Victoria
2018 Saint André de Figuière Rosé Côtes De Provence, France
2018 Moorooduc 'Devil Bend Creek' Pinot Noir, Mornington Peninsula, Victoria
2016 Aramis Shiraz, Barossa Valley, South Australia
2016 Voyager Estate Cabernet Merlot, Margaret River, Western Australia

2 hrs / 75pp 3 hrs / 85pp 4 hrs / 95pp

All beverage packages include: Sample Pale Ale, Birra Moretti, The Public Brewery 'Featherweight' Light & soft drinks

Beverage selections are subject to vintage changes and availability.



ENHANCEMENTS

CHAMPAGNE - Served for the duration of your beverage package
NV Duval-Leroy 'Brut Réserve', Champagne, France
45 per person

PREMIUM BEER - Upgrade your beer selection. We offer a range of premium international & Australian beers to suit your preference.
5 per person

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

Amanti	'Extra Dry' Prosecco, Veneto, Italy	NV	57
Delamere	Sparkling, Pipers Brook, Tasmania	NV	85
Stefano Lubiana	'Reserve' Sparkling, Derwent Valley, Tasmania	NV	98
Fluteau	Blanc de Noirs Brut, Gyé-sur-Seine, Champagne, France	NV	148
Pierre Gimonnet	Blanc de Blancs 'Cuis' 1er Cru, Champagne, France	NV	179

WHITE

Hillside	Riesling, Clare Valley, South Australia	2018	55
Clos Clare	Riesling, Watervale, Clare Valley, South Australia	2019	84
The Pass	Sauvignon Blanc, Marlborough, New Zealand	2019	55
Ata Rangī	'Raranga' Sauvignon Blanc, Marlborough, New Zealand	2018	81
Cantina Tollo	'Rocca Ventosa' Pinot Grigio, Abruzzo, Italy	2018	44
Foxey's Hangout	Pinot Gris, Mornington Peninsula, Victoria	2018	71
Yarra Peaks	'Limited Release' Chardonnay, Yarra Valley, Victoria	2017	72
Shadowfax	Chardonnay, Macedon Ranges, Victoria	2018	80
Dog Point	Chardonnay, Marlborough, New Zealand	2017	98
Besson	Chardonnay, Chablis, Burgundy, France	2017	99
Alain Gras	Chardonnay, Auxey-Duresses, Burgundy, France	2014	145

ROSÉ

Mount Trio	Rosé, Great Southern, Western Australia	2018	55
Saint Andre de Figuiere	Rosé, Côtes de Provence, France	2018	67
Gavoty	'Grande Classique' Rosé, Côtes de Provence, France	2018	95

RED

Bellvale	Pinot Noir, Gippsland, Victoria	2018	59
Curly Flat	'Lyrā' Pinot Noir, Macedon Ranges, Victoria	2018	78
Eventide	Pinot Noir, Mornington Peninsula, Victoria	2018	88
Prophets Rock	'Rocky Point' Pinot Noir, Central Otago, New Zealand	2018	96
Devevey	Pinot Noir, Rully, Burgundy, France	2013	114
Shady Lane	Shiraz, Grampians, Victoria	2017	65
Demi by Syrahmi	Shiraz, Heathcote, Victoria	2018	78
Kaesler	Shiraz, Barossa Valley, South Australia	2016	98
Qaramy	'Finca' Malbec blend, Uco Valley, Mendoza, Argentina	2016	84
Voyager Estate	Cabernet Merlot, Margaret River, Western Australia	2016	66
Tahbilk	Cabernet Sauvignon, Nagambie Lakes, Victoria	2012	84
Rockford	Shiraz Cabernet, Barossa Valley, South Australia	2016	130



ENHANCEMENTS

COCKTAILS ON ARRIVAL

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CHAMPAGNE

- Billecart-Salmon 'Brut Réserve' Champagne, France
- 3 Litre Jeroboam 860

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. From 150pp

MINERAL WATER PACKAGE 8 per person

CAPi still & sparkling mineral water served for the duration of your event

TEA & COFFEE PACKAGE 3.5 per person

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

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.

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.





ENQUIRIES

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CUMULUS | INC.

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