



ALUMBRA

Menu
2008

Alumbra
Shed 9, Central Pier, 161 Harbour Esplanade, Docklands
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ALUMBRA

Standard Beverage Package

NV Trilogy Brut
Terra Felix Shiraz
Babich 'Black Label' Sav Blanc
Heineken Draft (tap)
Hahn Premium Light (bottle)
Soft Drinks and juices

2 hour beverage packages available
3 hour beverage packages available

4 hour beverage packages available
5 hour beverage packages available

Superior Beverage Package

Domain Chandon
Stonier[™] Chardonnay
Babich Black Label Sauvignon Blanc
Forester Estate Cab / Merlot
Fonty's Pool Merlot
Heineken Draft (tap)
Kirin (bottle)
Hahn Premium Light (bottle)
Soft drinks and juice

2 hour beverage packages available
3 hour beverage packages available

4 hour beverage packages available
5 hour beverage packages available

Premium Beverage Package

Domain Chandon
Stonier Chardonnay
Seresin Sav Blanc
Dominique Portet Merlot
Maven Pinot Noir
Heineken Draft (tap)
Becks (bottle)
Kirin (bottle), Hahn Premium Light (bottle)
Soft drinks and juices

2 hour beverage packages available
3 hour beverage packages available

4 hour beverage packages available
5 hour beverage packages available

BEVERAGES



ALUMBRA

BEVERAGES

Basic Spirits

Are available in conjunction with one of the above packages

Smirnoff Blue Vodka
Gordon's Gin
Pampero Blanco Rum
Cuervo Especial Tequila
Jack Daniels Whisky
Slate Bourbon
Johnnie Walker Red Scotch

For a small additional cost per hour you can add the above basic spirits to your beverage package

Bar via consumption

Bar Tabs are also available, please keep in mind minimum spends – please contact your Client Relationship Manager for further details

Cocktails on arrival

Alumbra can incorporate a welcome cocktail into your beverage package.

Sex in the back of a Cadillac – a combination of Midori, Chambord and Cointreau mixed with cranberry and pineapple juices

Cosmo – the classic vodka, triple sec, cranberry and lime juice

Mexican Mule – tequila, fresh lime and a touch of sugar are shaken then topped with ginger beer

COCKTAILS

Long island iced tea – the five white spirits seasoned with lemon juice and sugar finished with a splash of coke

French Martini – the new school classic vodka, triple sec and pineapple juice shaken finished with a splash of Chambord

Capriosa – an old favourite, vodka, lime and sugar simply irresistible

Mojito – mint, lime, sugar and blanco rum a refreshing classic

Margarita – tequila, lemon juice, sugar and a trace of triple sec

Apple of Violet's Eye – Apple and Violet liquors, mixed with sloe gin and cloudy apple juice



ALUMBRA

For an interactive less formal event at Alumbra you may like to consider a Cocktail Function.

Canapé

Priced at:

10 pieces per person with 5 varieties

14 pieces per person with 7 varieties

18 pieces per person with 9 varieties

22 pieces per person with 12 varieties

Choose from:

Juniper and gin salmon gravlax on dill pancake with horseradish crème fraîche

Pork and prawn wontons with nahm jim and prawn floss

Freshly suckled oysters with rose jelly, chives and crème fraîche

Smoked salmon and roquette roulade with crème fraîche

Chilli salted calamari with lime emulsion mayonnaise

Pork and wombok gyoza with soya sesame vinaigrette

Chicken and marsala pâté en croûte with pickled grapes

Chinese five spiced pork ribs with sweet plum sauce

Piri Piri chicken skewers with yogurt and Spanish paprika

Lamb loin served medium rare on caramelised onion fondue

Vitello tonnato with crispy baby capers

Mini beef and burgundy pies with home-style tomato chutney

Chicken and pistachio sausage rolls with spicy ketchup

Red chicken and coconut curry wontons

Beef and Guinness pastries with tomato relish

Mini BBQ pork steamed buns with Hoi Sin Dressing

Chorizo and chickpea fritters with smoked paprika infusion

Blue cheese and walnut vol au vent with hazelnut compote

Goats curd and onion jam pastry with balsamic glaze

Golden arancini balls with mushroom and tarragon OR tomato and olive

Bocconcini and pesto mini pizzas

Spinach and ricotta tartlets

Nori maki rolls with pickled seaweed

Vegetarian samosas & spring rolls with nahm jim

Tempura vegetables

Pumpkin and herb frittata with crème fraîche

Choose a selection of canapé deserts as part of your package to end your event on a sweet note

Deep frined pineapple dumplings

Black cherry frangipani tartlet

Fresh Tahitian lime pie

Chocolate wontons with white chocolate sauce

Chocolate and hazelnut shots

Chocolate dipped fresh strawberries

Coconut panna cotta with palm sugar syrup & toasted coconut

Mini caramelised banana and coconut tartlets with shaved chocolate

COCKTAIL

DESERT CANAPE



ALUMBRA

If you would like some more substantial items to be served within a cocktail style Function the following choices are available; priced per bowl

CHUNKY BOWLS

Wedges with sour cream and sweet chilli
Summer vegetarian risotto with peas, fennel and green beans
Goi ga salad of poached chicken, cabbage, carrot, Vietnamese mint and peanuts
Vegetarian nasi goreng with coriander and crispy shallots
Thai style beef salad
Chicken korma with saffron rice and baby pappadums
Red curry of beef on jasmine rice
Penne with veal ragout, roasted mushrooms and parmesan
Tuna nicoise salad with kipfler potatoes and Caesar dressing
Fish and chips with tartar sauce
Middle eastern slaw with zatar tiger prawns
Lamb kofta with hummus and tabbouli

SWEET BOWLS

Coconut sago pudding with palm sugar syrup
Mango pudding with kaffir lime and coconut
Bailey's crème brulee
Alumbra tropical fruit salad with sweetened yogurt
Dark chocolate mousse with hazelnut praline
Spiced caramelised pear and currant crumble with vanilla analgise

ANTIPASTO PLATTERS

Antipasto Platter - Including hummus, semi dried tomatoes, stuffed pepper dews, char grilled pumpkin, marinated olives, calabrese salami, prosciutto, smoked chicken and marinated fetta served with warm Turkish bread

CHEESE PLATTERS

Local and imported cheeses with fresh and dried fryuit, mixed nuts and a selection of lavosh, grissini and fresh bread



ALUMBRA

The concept of feasting is that everyone shares, thus creating an intimate setting. This can be arranged either buffet style or served to your table

SHARING MENU

Priced at:

Basic Package which includes 2 selected items and 2 sides

Superior Package which includes 3 selected items and 3 sides

Premium Package which includes 4 selected items and 4 sides

Select from:

Boned and roasted chicken with rosemary and creamy mash potatoes

Rosemary and garlic roasted chicken with mashed potatoes and pan juices

Braised beef with red wine and mushrooms on mash

Moroccan spiced chicken pieces with preserved lemon cous cous

Farfalle with veal ragout and gremolata

Lemon grass, chilli and thai basil chicken noodles

Moroccan style lamb tagine with apples and dates

Wild mushroom risotto with shaved grana

Malay style jungle curry of chicken

Softened polenta with a many mushroom ragout

Lebanese sausage with tzatziki

Grilled porterhouse with white truffle béarnaise and crispy leek

Sides:

White balsamic salad

Garlic and rosemary roasted potatoes

Cous cous with vegetable brunoise

Steamed Asian greens with black bean sauce

Fragrant jasmine rice

Caesar salad with sweet applewood bacon

Antipasto

Please note that the below antipasto is served in conjunction with the Sharing Menu only

Antipasto can be included with the above package at an additional cost per person. We

recommend you use the antipasto as an entrée to your function

Antipasto platters served per table include:

Hummus, semi dried tomatoes, stuffed pepper dews, char grilled pumpkin, marinated olives, calabrese salami, prosciutto, smoked chicken and marinated fetta served with warm Turkish bread

SHARING MENU



ALUMBRA

STATIONS
BARS

OYSTERBAR

With the seasons top oyster varieties being freshly shucked before the guests and placed on ice, this is the best way to sample the best oysters the Australian coastline has to offer. The oysters are matched with sauces, salts and condiments. With cold champagne and fresh oysters this is a perfect way to start the night. Shucker also available for an additional cost

SALADBAR

The salad bar will ensure guests getting the freshest possible salads with chefs tossing a selection of three salads. At a salad station, salads could include thai beef, classic caesar, greek with persian feta and juniper cured salmon niçoise.

ANTIPASTO GRAZING STATION

Grissini sticks with truffle aioli, hummus, taramasalata, babaganoush and salsa. Italian cold cuts selection, dolmades, chorizo and braised octopus. A selection of French and Australian cheese.

SUSHIBAR

The Japanese believe that food should satisfy all the senses. Our sushi bar will combine the freshest ingredients in ways that will delight both the eyes and the palate. With the freshest seafood possible and many different styles of sushi this is bound to impress.

SEAFOODBAR

The seafood bar contains a delectable selection of the countries finest seafood coupling it with exotic sauces, vinegars and accompaniments selected by our chef. The oysters will be freshly shucked before the guests and placed onto a beautiful illuminated ice sculpture. A bar could contain smoky bay oysters, steamed king prawns, halved and freshly grilled morton bay bugs, kingfish ceviche, gentle smoked scottish salmon, raw marinated scallops and freshly marinated spring bay mussels.



For an interactive less formal event at Alumbra you may like to consider a **Gourmet BBQ Function**.

Priced from

Basic package which includes 2 items from the grill and 2 salads

Superior package which includes 3 items from the grill and 3 salads

Premium package which includes 4 items from the grill and 4 salads

From the grill choose:

Herb marinated chicken

Peppered porterhouse steak

Lemon scented char grilled whole prawns

Spicy chipolatas

Zaatar marinated lamb chops

Beef burgers

Vegetarian burgers

Moroccan spiced chicken skewers

Herb and garlic marinated beef skewers

Coconut and lime marinated fish skewers

Mint and rosemary lamb skewers

Marinated vegetables skewers

Lemon and garlic prawn skewers

Salads to choose:

Green bean, fetta and roasted peppers with olive oil and lemon juice

Rocket, parmesan and pear salad

Cherry tomato, baby boconcini and basil salad with olive oil

Chat potato salad with lemon mayonnaise and spring onions

Fatoush salad

Mixed leaf salad

Tomato, mozzarella and fresh basil salad

Creamy pasta salad

Spinach Caesar salad

Asian vegetable and herb salad

The above is served with a selection of condiments and bread

Also available for a per person surcharge:

Saganaki

Grilled calamari

Lamb koftas

Marinated baby octopus

BBQ king prawns

Lamb, pig or crocodile on the spit (300 pax minimum)

GOURMET BBQ



ALUMBRA

Alumbra function packages include

In House Martin Audio Sound System
DJ Console in Bar Area and in Event Space
CD players in Premium Lounge Area
50" Plasma Screen (in Bar Area only)
Microphone
Illuminated Cocktail Rounds x 10 (optional)
Tables, linen, chairs when required

Capacity

	Event Space	Prive Lounge	Decking Area
Sharing Dinner Menu – Sit Down	120	-	-
Sharing Dinner Menu – Stand Up	200		
Gourmet BBQ – sit down/plated	100	-	100
Gourmet BBQ – stand up/bowl	200		150
Cocktail Style (includes out door area)	300	60	150

The whole venue can accommodate a maximum of 700 attendees plus our outdoor areas
Minimum of 100 attendees for Event Space

Event times

The Prive' Lounge (mezzanine level) is available:

Afternoon 12pm till 5pm

Evening 7pm till midnight (on Friday till 10pm, Saturday and Sunday till 9pm)

The Decking Area is available:

Afternoon 12pm till 5pm

Evening 7pm till midnight (except Friday, Saturday and Sunday)

The Event Space is available:

Afternoon 12pm till 5pm

Evening 6pm till 11pm

Allowances can be made for early arrival where the room has not been previously booked. Extensions are also available and need to be discussed with Alumbra in advance of your event.

Ceremonies

Alumbra is also available for ceremonies. The Event Space and/or Out Door Decking area can be arranged on an exclusive basis for a 3 hour period – to conclude prior to 4pm on Friday, Saturday or Sunday. The Event Space or the Decking Area is available (cost available on application). Please note that an operations manager and security person will also be present.



ALUMBRA

Children 3 – 12 years of age

Children are welcome to attend a function held in The Event Space supervised by an adult at all times. .

Pre dinner drinks

Pre luncheon/dinner drinks can be held in our amazing bar ALUMBRA which is adjacent to our EVENT SPACE. ALUMBRA also has an exclusive outdoor decking area that can also be used. Beverage packages/bar tabs can commence in the bar and follow through to your event space. Confirmation must take place in advance for this to occur.

Tentative bookings and deposits

To confirm a tentative booking you must complete and have signed the Registration Form and forward the properly completed and signed Form and the requested deposit within 7 working days (Monday to Friday). Upon clearance of the deposit payment, a confirmation letter will be sent to you and the tentative booking will then be formalised. If the deposit and Registration form are not received within this time or any payment is dishonoured, Alumbra reserves the right to cancel the tentative booking, without any liability or consequence.

Cancellation policy

Please see section 3 of our terms and conditions.

Parking

Ample parking is available at Telstra Dome.

Valet Parking available on request – price on application.

Prices

All prices are inclusive of GST. Prices and menus are subject to change without notice.

This document has been last updated on 21 January 2008



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