



Creating memorable moments

Event & Function Packages
2024



As the dance of the dining
room plays out beneath
majestic marble columns,
Luci's diners come together
over a common love for one
of life's most simple and
enduring pleasures – to feast
with great company.

Located in the heart of Melbourne's CBD, our Bourke St venues are ideal for corporate events, group dining, birthday parties, engagements, weddings and more.

Main Dining Room

The light filled dining room boasts triple height ceilings and walls of windows, one of which opens to a charming internal courtyard with artwork by Melbourne artist David Lee Pereira.

Available for exclusive use, the main dining area can accommodate 110 seated guests and up to 250 guests for a cocktail canapé event.

Luci Lungo

For a more intimate affair, Luci Lungo exclusively seats up to 34 guests.

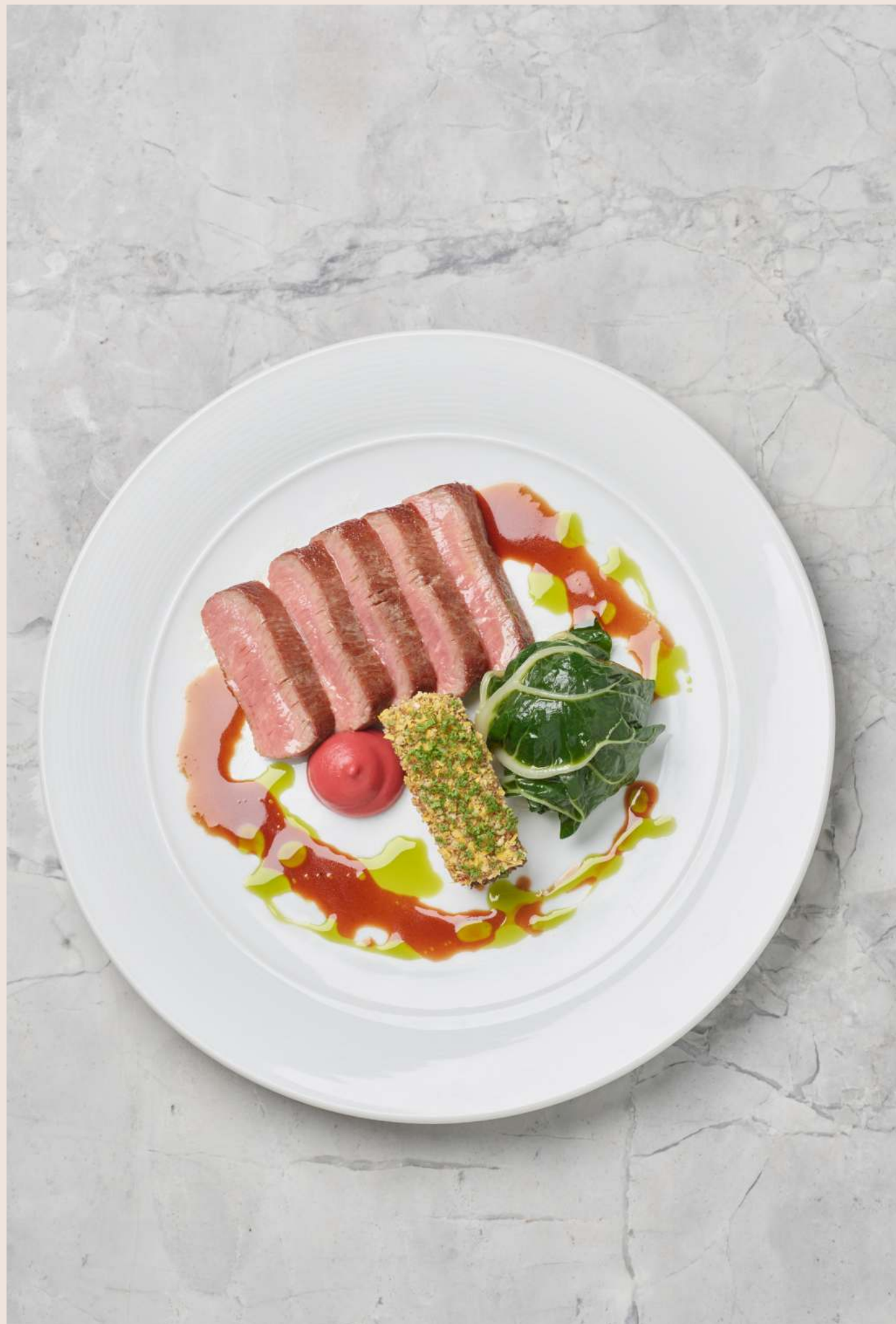






Our menus are created with produce sourced from our local farmers who rely on seasonality, occasionally resulting in certain items being subject to change.





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Luci's menu is contemporary Australian with European accents and is designed to celebrate the quality ingredients with refined simplicity at the fore.



Sample Menu

3 course choice menu — 99pp

21+ guests alternate drop

On arrival — additional 10pp
Oysters

Entrée

Cured trout, gin qukes, tabasco tartar, caviar, finger lime
Purple potato gnocchi, green peas, blue cheese, sage, pine nuts
Cavatelli, slow cooked lamb, edamame, pecorino, parsley

Main

Compressed jerusalem artichoke, leeks, vegemite, cashew curry sauce
Market fish, chorizo, green beans, tomato butter sauce
Dry aged black Angus sirloin, celeriac purée, silverbeet, onion, jus

Sides for the table

Crispy potatoes, sage & garlic salt
Salad of mixed leaves, pomegranate dressing

Dessert

Tiramisu
Chocolate semifreddo, hazelnut & almond praline, mandarin
Gelato

To finish — additional 10pp
Cheese selection to share

Please note menus are subject to change due to season and availability. Prices are in Australian Dollar (\$AUD).
Dietary requirements can be accommodated; this must be advised at the time of booking.

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Sample Tasting Menu

Degustation — 109pp

Rosemary focaccia,
olive oil

Gnocco fritto,
sundried tomato & olive salsa, cheddar

Arancini,
taleggio, mint, Reggiano

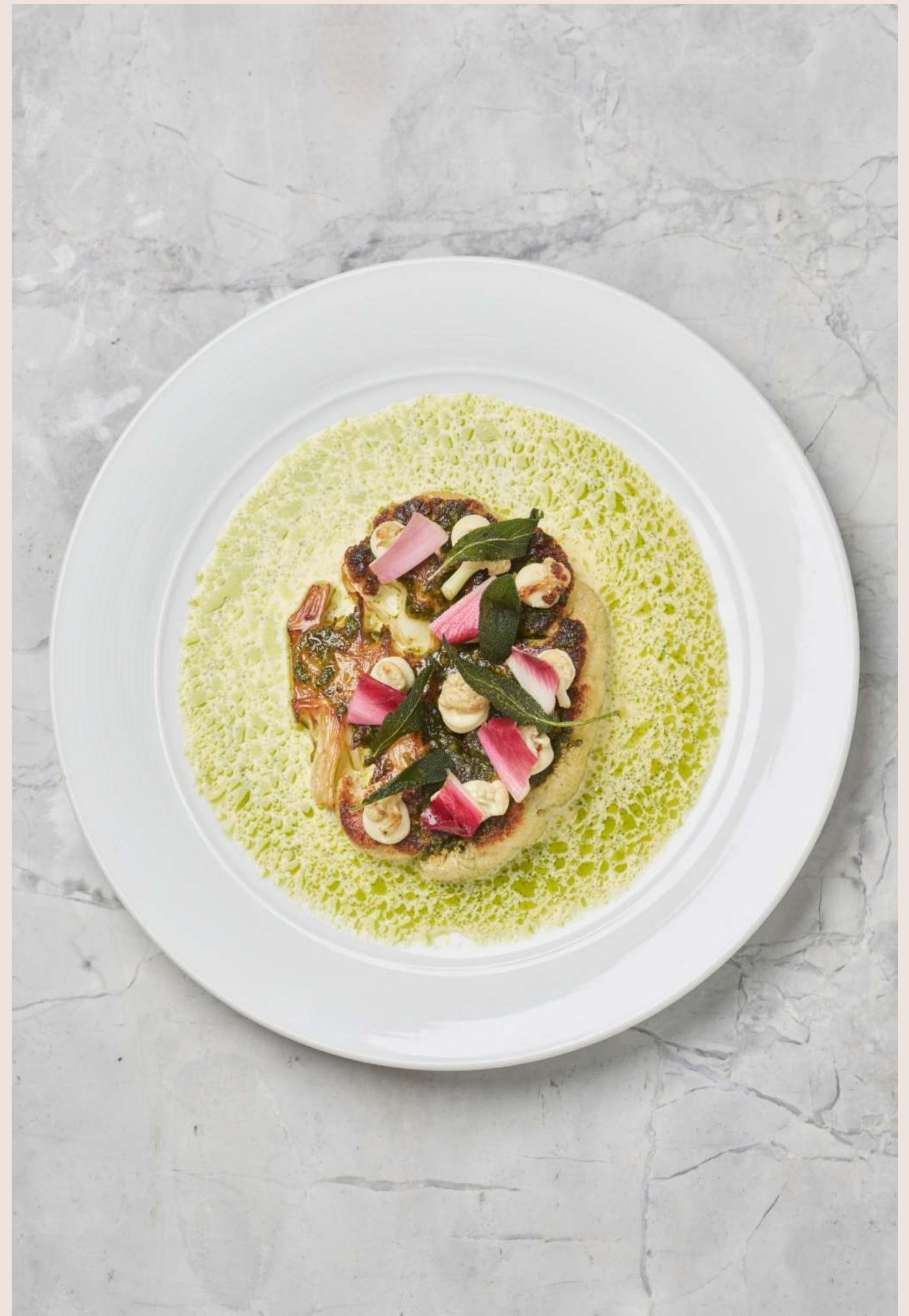
Gnocco fritto
sundried tomato & olive salsa, cheddar

Cured trout,
gin qukes, tabasco tartar, caviar, finger lime

Cavatelli,
slow cooked lamb, edamame, pecorino, parsley

Marsala glazed spachcock,
nduja, sweet corn, apricot, shallot sauce

Tiramisu

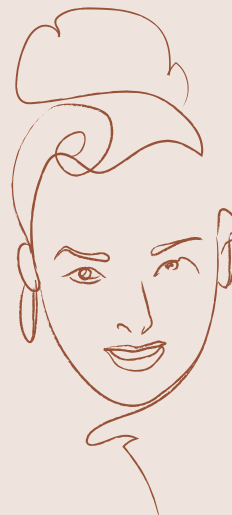


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Cocktail & Canapés

6 canapés selection — 52pp

2 cold/hot + 2 substantial + 2 sweet

9 canapés selection — 80pp

4 cold/hot + 3 substantial + 2 sweet

12 canapés selection — 95pp

6 cold/hot + 4 substantial + 2 sweet

Cheese & Charcuterie grazing station — 15pp

Cold Canapés

Oysters, mignonette

Trout tartare & tabasco mayo on
crispy potato

Heirloom tomato bruschetta, vegan cheese,
caramelised balsamic onion

Mortadella mousse & red onion jam on
crumpet

Pickled mussels & carrot on brioche toast

Hot Canapés

Pumpkin & goats cheese arancini

Slow cooked duck rilette, puff pastry, confit
apricot, hazelnuts

Baby octopus, bagna cauda, pangrattato

Pulled lamb shoulder, mint, fried celeriac,
potato rosti

Crispy vegetable rolls with sundried tomato
& almond pesto

Substantial

Fregola salad, grilled zucchini, kalamata
olives, feta – *cold*

Porchetta slider, fennel, coleslaw, pesto

Tempura prawn brioche roll, herb mayo,
pickled chilli

Baked barramundi, chorizo, sweet corn,
verjus sauce

Cavatelli, field mushrooms, ricotta

Braised lemon chicken, potato gnocchi,
romesco

Sweet

Tiramisu tart

Ricotta & pistachio cannoli

Mini hazelnut & nutella cake

Coconut mousse tart, pear, davidson plum

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Beverage Packages

Luci's wine menu has been constructed to be a diverse mix of classic, fun, minimal intervention wines from Australia and around the world, and features some fantastic local Victorian producers. Expect recognisable classics alongside a lively rotation of low intervention small producers.

Selecting your wine before the event will facilitate a hassle-free experience. Please enquire to discuss availability and further wine selections tailored by Luci's Head Sommelier.

Available for groups of 10 or more guests. All packages include beer, cider & soft drinks.

Victoria Package

55pp for 2 hours
Additional hour 10pp

Cloud Street Sparkling
VIC, AU

Cloud Street Chardonnay
VIC, AU

Cloud Street Shiraz
VIC, AU

Premium Package

67pp for 2 hours
Additional hour 10pp

Casa Gheller Prosecco
Veneto, IT

Lunardi Pinot Grigio
Veneto, IT

Crittenden Estate Chardonnay
VIC, AU

Lethbridge M nage   Noir Pinot Noir
VIC, AU

Heartland Cabernet Sauvignon
SA, AU

Two weeks advance notice of your selection is required.
Cocktails can be pre-ordered and serve on the timing of your choosing.
Groups of 20 and over are required to pre-select wines on consumption or a beverage package.
For beverages on consumption, please refer to our Concise List.
All wines are subject to availability and vintage variation.
Unlimited sparkling water available, \$3pp.
RSA apply.
Prices are in Australian Dollar (\$AUD)







Terms & Conditions

BOOKING AND CONFIRMATION

Bookings will not be secured until confirmed in writing by our event team and contract is signed, completed and returned to Hilton Melbourne Little Queen Street. If your contract is not received within 7 days of the space being held, we reserve the right to release the space.

Final confirmation and amendments must be made 72 hours prior to the arrival time. If the guest count decreases on the day of your reservation, the final bill will reflect the number of guests confirmed prior to arrival.

The restaurant cannot guarantee availability of seating if groups are to increase on the day. Seating is as per availability, no guarantees can be made for specific table requests.

DEPOSITS

Deposits will be debited from the final bill on the day of the reservation. Please know deposits are non-refundable.

CANCELLATION/NON-ARRIVAL OF GROUP

Cancellation without penalty must be made in writing at least 72 hours prior to arrival. Cancellations after this time will incur a 50% fee on the credit card on file for the agreed upon food and beverage spend. In the case of non-arrival of the group, we hold the right to charge 100% of the expected food and beverage spend.

Should the following events of COVID-19 affect your event date, you will have the option to reschedule, free of charge, to an alternate date within 12 months of the original event date booked. Alternatively, you may receive a full refund if notice is given up to 72 hours prior.

State and/or National Laws prohibit your guests from attending, for example, travel restrictions, lockdown laws and/or caps on number of people at an event.

Each case, will be treated with care and careful decision as the notice period provided from the government can be sudden.

Please consult with your event organizer should your event not be allowed to go ahead and the notice period is under 72 hours.

Should you decide to cancel your event AFTER the decision to move to an alternative date, for any other reason than COVID-19, it will be charged at the cancellation rate of the notice period (see full cancellation terms and conditions).

ARRIVAL TIME

Please arrive close to the confirmed arrival time. We cannot guarantee guests can be seated earlier than the stated arrival time. If the group is running late, please contact the restaurant directly by phone, we will hold the space for a further 30 minutes and will attempt contact with the guest. After this, we reserve the right to release the space and charge 100% of the expected food and beverage spend to the credit card on file.

COMPLETION TIME

Lunch functions must vacate by 4:00pm.

Dinner functions must vacate by 12:00am.

A charge of \$1500 per hour will apply, should your function extend past these times unless arranged prior

MINIMUM SPEND REQUIREMENTS

The minimum spend for the event will be advised by Hilton Melbourne Little Queen Street upon initial enquiry. If the booking confirmation is not received by 7 days, Hilton Melbourne Little Queen Street cannot guarantee the original quote will be honoured.

BYO

No food or beverage of any kind is to be brought into the venue to be consumed during any event. If you wish to apply for an exemption to this clause, you may do so in writing to your event's manager.

CAKE

A celebration cake may be brought in for your event. A \$5 per person cakeage fee will apply.

PAYMENT

Final payment must be made at the completion of the event. We accept all major credit cards (MasterCard, Visa, Diners Club, American Express and JCB International) and cash. We regret that we cannot accept cheques. Only one account will be issued for your reservation. Split accounts will not be provided. Please note payments by credit card incur a 2% merchant service fee added to the amount payable. All rates include taxes.

MUSIC AND ENTERTAINMENT

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons. Please note that no amplified music (i.e. live bands or disc jockeys) can be undertaken in the restaurant due to noise level restrictions. AV equipment cannot be brought in without prior arrangement with your event coordinator.

DECORATIONS/EXTERNAL EQUIPMENT

Reservations in Hilton Melbourne Little Queen Street do not include floral or table decorations, entertainment, photography or audio-visual requirements. However, we can assist in recommending professional contacts. All external arrangements and decorations are subject to management approval. The client is responsible for any external hiring of decorations/equipment as it is to be paid for by the client. The client is responsible for delivery and collection of any external props/equipment.

Deliveries must be clearly labelled with the name and date of the event. Deliveries should be made on the day of your event either between 2pm and 5pm, unless otherwise organised with your event manager. Any items brought in for an event must be removed at the completion of the event. If they are not collected within this time, Hilton Melbourne Little Queen Street reserves the right to remove & dispose of the items

RESTAURANT RIGHTS

The client is to conduct their function in a legal and respectable manner and is responsible for the conduct of all guests. The client will be charged for any damages that occur within the restaurant or to the staff. In regards to the Australian legislation relating to Responsible Service of Alcohol (RSA), Hilton Melbourne Little Queen Street staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to escort intoxicated guests from the premises. We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests.

ADDITIONAL TERMS AND CONDITIONS

In addition to the terms and conditions of this Express Agreement as outlined above, this Express Agreement is also comprised of all the general terms and conditions set forth in the Express Agreement – Additional Terms and Conditions located on the following website:
<http://hiltondistribution.com/expresstcs-apac-english/addlterms.htm>.



**Let our team craft
a package worthy of
your next special event**

luci

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