



Functions & Events Package





# WELCOME

Breathtakingly beautiful, flamboyantly stylish and in a culinary league of its own, LúC LắC is a premier functions and events space in the Brisbane CBD.

Located at The Star casino, in the heart of the luxurious Queen's Wharf restaurant and entertainment precinct, LúC LắC is the ultimate Brisbane function space for special occasions and celebrations, birthdays, engagements, corporate functions, and group dining experiences.

CAPACITIES	 SEATED	 COCKTAIL
MAIN DINING	30 - 60	NA
CHEF'S TABLE	6 - 10	NA
ATRIUM	20 - 30	30 - 50
VENUE EXCLUSIVE	80 - 120	100 - 220
COCKTAIL BAR	NA	20 - 80
LITTLE LUCK	NA	40 - 120

\*All capacities are to be used as a guide, with semi-private options available upon request



# SPACES OVERVIEW



CHEF'S TABLE



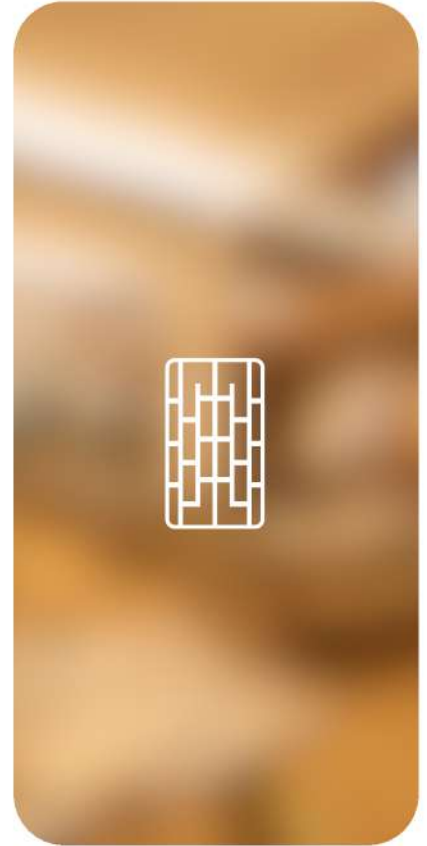
MAIN DINING EXCLUSIVE



COCKTAIL BAR



ATRIUM



LITTLE LUCK



## SPACES **DETAIL**

### MAIN DINING ROOM

**30 - 60 SEATED**

Entertain your guests, and elevate your event through an exclusive takeover of the main dining room, with its maximalist interior aesthetic and a visual feast of bold styling.

### COCKTAIL BAR (CASUAL OR PRIVATE)

**20 - 80 COCKTAIL**

Add a touch of the dramatic to a group event hosted in the stunning central bar, which is back-lit with jade onyx stone slabs and features charmingly oversized custom rattan pendant lights floating overhead.

### ATRIUM

**20 - 30 SEATED, 30 - 50 COCKTAIL**

Soak up the lush, tropical-chic ambience of this splendidly conspicuous outdoor events space, that promises to turn heads and help make memories of a lifetime.

### CHEF'S TABLE (SEMI - PRIVATE)

**6 - 10 SEATED**

Elope to the Chef's Table for a bespoke dining experience, hosted by a one-of-a-kind culinary team and specialists in modern Asian fine dining.

### VENUE EXCLUSIVE

**80 - 120 SEATED, 100 - 220 COCKTAIL**

Dial up the wow-factor with a whole-of-venue function or event in the spacious and spectacularly stylish surrounds of LúC LắC, perfect destination for all group occasions.

### LITTLE LUCK

**40 - 120 COCKTAIL**

**Luc Lac's newest event space** - a versatile setting designed to bring any occasion to life. Located just outside the venue within the precinct, this flexible space is a blank canvas, ready to be transformed to suit your vision.

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## CLASSIC BANQUET

### 88 P/PERSON

Crispy escargot & pork spring rolls, iceberg lettuce, perilla, nam jim <sup>(GF, DF)</sup>

Vermicelli & pork belly bún chả, papaya, cucumber, green mango <sup>(GF, DF)</sup>

Prawn toast, Vietnamese bread, umami mayonnaise, sesame <sup>(DF)</sup>

Scallop & prawn wontons, phở broth, Thai basil, lotus rootlet <sup>(DF)</sup>

Bò lúc lắc - Kampot peppered beef, cherry tomato, capsicum <sup>(GF, DF)</sup>

Green papaya salad, sugarloaf cabbage, tomato, fish sauce, chilli <sup>(GF, DF, VGN)</sup>

Steamed jasmine rice, crispy shallot <sup>(VGN, GF, DF)</sup>

Vietnamese coffee glazed madeleine, dulce de leche

## PREMIUM BANQUET

### 128 P/PERSON

Ôra King Salmon ceviche, betel leaf, kaffir lime, caviar <sup>(GF, DF)</sup>

Crispy escargot & pork spring rolls, iceberg lettuce, perilla, nam jim <sup>(GF, DF)</sup>

Torched scallop in half shell, tom yum emulsion, kaffir lime, garlic chive <sup>(GF, DF)</sup>

Lobster petite Bánh Mì, cucumber, green mango, mayo, caviar

MB9 Wagyu beef skewers, sweet soy glaze, Vietnamese herb salsa <sup>(DF)</sup>

Smashed cucumber salad, red onion, lemongrass, lime, mint <sup>(VGN, GF)</sup>

14-hr braised MB9 Mayura Wagyu brisket Massaman curry, crispy potato, peanut <sup>(GF, DF)</sup>

Steamed greens, garlic, ginger, vegan oyster sauce <sup>(DF, VGN)</sup>

Fried roti, mandarin & chilli oil <sup>(VEG)</sup>

Steamed jasmine rice, crispy shallot <sup>(VGN, GF, DF)</sup>

Vietnamese coffee glazed madeleine, dulce de leche

VEG = VEGETARIAN | VGN = VEGAN | GF = GLUTEN FREE | DF = DAIRY FREE | O = OPTION AVAILABLE

Vegetarian and Vegan alternatives available upon request. Seasonal changes may apply.

Sample menu only.





## CANAPE PACKAGE

### 48 P/PERSON

MB9 WAGYU BEEF TARTARE

Potato crisp, garlic chive, soy <sup>(DF)</sup>

CHICKEN TARTLET

Diced steamed chicken, holy basil emulsion, nori, sesame <sup>(GF)</sup>

SALMON CEVICHE

NZ King ora salmon, caviar, lime dressing, fresh dragonfruit <sup>(GF, DF)</sup>

BEEF LÁ LỐT

Betel leaf-wrapped beef, nuoc cham, toasted rice <sup>(GF, DF)</sup>

PRAWN TOAST

Vietnamese bread, umami mayonnaise, sesame <sup>(DF)</sup>

VIETNAMESE CRISPY VEGETABLE PARCELS

Dipping sauce <sup>(DF, VGN)</sup>

BRAISED DUCK SAN CHOY BAO

Lettuce cups, apricot hoisin, peanut slaw <sup>(GF, DF)</sup>

### OPTIONAL ADD-ON: +\$7.5 EA

FRESHLY SHUCKED OYSTER

Tropical mignonette, soy pearls <sup>(GF, DF)</sup>

**\*\* minimum 20 guests, 1 of each item served per person**

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Dietary alternatives available upon request during coordination.

Seasonal changes may apply. Sample menu only.





## PLATTERS

### 88 P/PLATTER

PRAWN TOAST <sup>(20 PIECES)</sup>

Vietnamese bread, umami mayonnaise, sesame <sup>(DF)</sup>

### 108 P/PLATTER

LOBSTER RICE PAPER ROLL <sup>(10 PIECES)</sup>

Black jasmine rice paper, papaya, nam jim <sup>(GF, DF)</sup>

VIETNAMESE CRISPY VEGETABLE PARCELS <sup>(20 PIECES)</sup>

Dipping sauce <sup>(DF, VGN)</sup>

CHICKEN TARTLET <sup>(20 PIECES)</sup>

Diced steamed chicken, holy basil emulsion, nori, sesame <sup>(GF)</sup>

### 128 P/PLATTER

CRISPY ESCARGOT & PORK SPRING ROLL <sup>(20 PIECES)</sup>

Perilla, nam jim <sup>(GF, DF)</sup>

BRAISED DUCK SAN CHOY BAO <sup>(10 PIECES)</sup>

Lettuce cups, apricot hoisin, peanut slaw <sup>(GF, DF)</sup>

### 228 P/PLATTER

PORK BELLY PETITE BANH MI <sup>(10 PIECES)</sup>

Cucumber, coriander, fish sauce

BRAISED DUCK BAO BUNS <sup>(20 PIECES)</sup>

Steamed bao bun, Vietnamese herbs, apricot hoisin <sup>(DF)</sup>

FRESHLY SHUCKED OYSTER <sup>(30 PIECES)</sup>

Tropical mignonette, soy pearls <sup>(GF, DF)</sup>

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Dietary alternatives available upon request during coordination.

Seasonal changes may apply. Sample menu only.





## **ADDITIONAL INFORMATION**

### **BOOKINGS + CONFIRMATIONS**

Tailored proposals are provided for casual and private function and event enquiries.  
Upon enquiry, your dedicated event coordinator will share all information required.

### **CONTACT US**

Queen's Wharf Brisbane,  
The Terrace, Level 4  
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