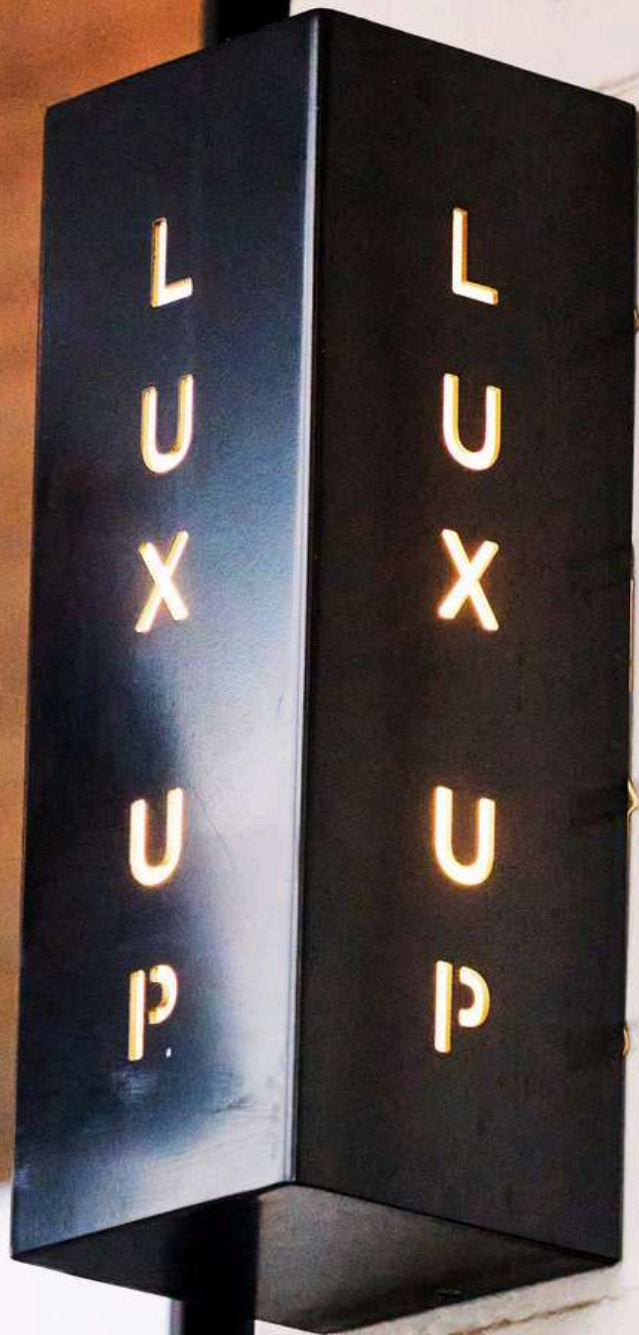


luxsmith + luxUP
PRIVATE DINNER EVENTS



luxsmith + luxUP

Our private event spaces 'LuxUp' are located above the main dining room & are perfect for birthdays, work parties, intimate weddings, baby showers, corporate gatherings, plus everything in between!

With a range of private spaces available, we can accommodate groups from as little as 10 or as large as 100 guests.

We understand that each event is unique, so choose between a range of dining options, from sit-down banquet style feasts, to stand-up style canapé events.

Our sommelier has created convenient drink packages, allowing you to create an all-inclusive price per person, or opt to choose your own beverages to be served on consumption - you can choose to set up a bar tab, or let guests pay their own way.

We invite inquiries for all types of events & approach each function as distinctive, so please reach out to us!

If you have any queries or would like to inquire about event availability, we're available to chat Monday to Friday 9am-4pm so get in touch with our friendly event coordinators, Courtney & Brin.

03 9362 7333

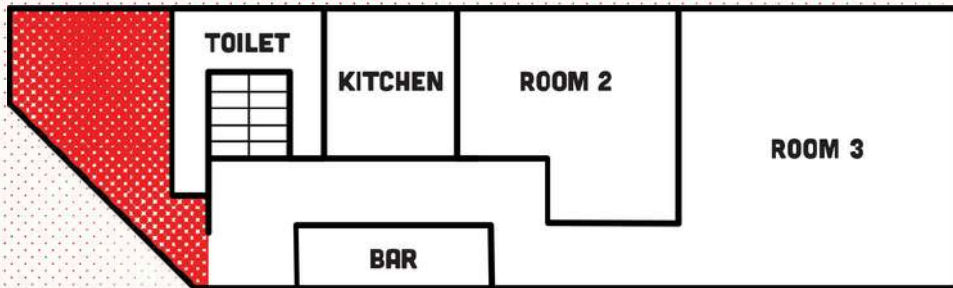
EAT@LUXSMITH.COM.AU

LUXSMITH.COM.AU

5 GAMON ST SEDDON 3011

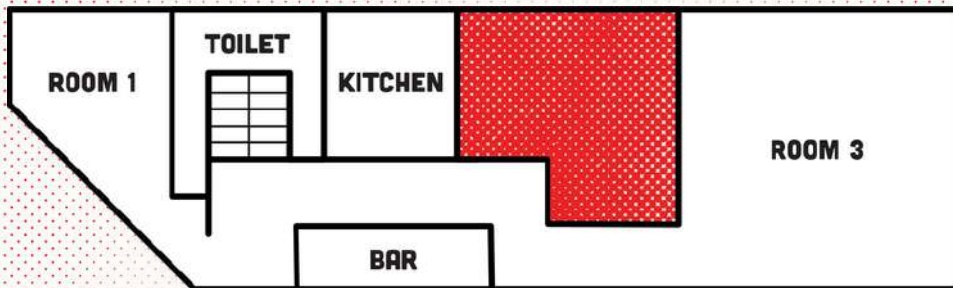
ROOM 1

22 SEATED
30 STANDING



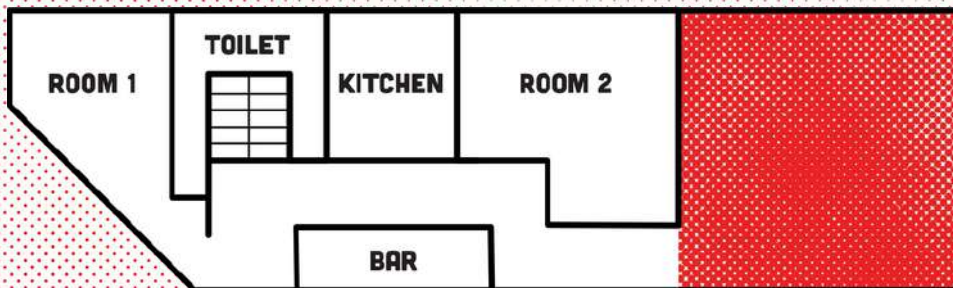
ROOM 2

30 SEATED
30 STANDING



ROOM 3

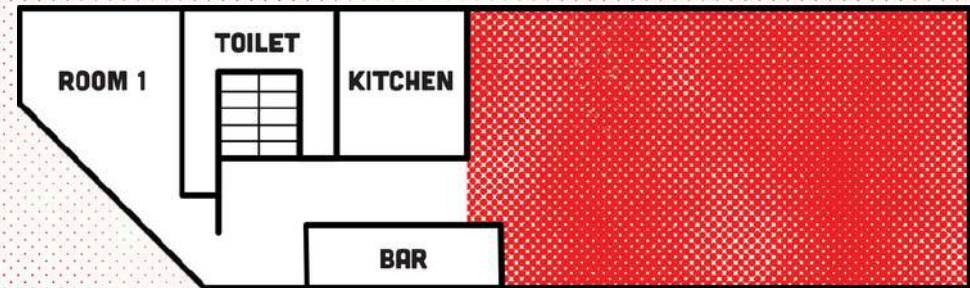
40 SEATED
40 STANDING





ROOM 2 & 3

70 SEATED
80 STANDING



THE ENTIRE VENUE

80 SEATED
100 STANDING



SIT DOWN

FEED ME MENUS

The sharing style of Luxsmith's 'Feed Me' menus will take approx. 90mins from first course to dessert.
Add arrival canapés to to any menu for an additional \$15 per person.

FEED ME MINI \$65PP

wok charred edamame
green chilli & salt (gf)

mushroom & tofu rice pancakes

pickled carrot & cucumber, tamarind sauce (v/gfo)

mushroom, pea & ginger dumplings

shitake ginger broth (ve)

turmeric chicken maryland

salted duck egg, dried shrimp & ginger (gf)

roast pumpkin rendang curry

eggplant, zucchini (ve) (gf)

chinese broccoli & oyster mushrooms

garlic & chilli (gf) (ve)

spiced cabbage, carrot & dill salad

(gf/vo/vgo)

steamed rice

(vg/gf)

tiramisu

layered with espresso, yuzu, sake

FEED ME MID \$80PP

wok charred edamame
with green chilli & salt (gf)

salt & pepper squid

sweet chilli sauce (gf)

mushroom, pea & ginger dumplings

shitake ginger broth (ve)

roasted pumpkin rendang curry

eggplant & zucchini (ve) (gf)

turmeric chicken maryland

salted duck egg, dried shrimp & ginger (gf)

barramundi grilled in banana leaves

turmeric & pickled chilli (gf)

spiced cabbage, carrot & dill salad

(gf/vo/vgo)

steamed rice

(vg/gf)

tiramisu

layered with espresso, yuzu, sake

FEED ME MAX \$95PP

wok charred edamame
with green chilli & salt (gf)

kingfish sashimi

nahm jim, coconut, chilli & lime (gf)

prawn & chicken dumplings

spiced vinegar & chilli sauce, shallots

betel leaf with smoked trout

avocado, pomelo, coconut & chilli (gf)

barramundi grilled in banana leaves

turmeric & pickled chilli (gf)

beef brisket penang curry

kipfler potatoes & green peas (gf)

cashew salad

cucumber, tomato, coriander & chilli (gf/vo/vgo)

spiced cabbage, carrot & dill salad

(gf/vo/vgo)

steamed rice

(vg/gf)

tiramisu

layered with espresso, yuzu, sake

white chocolate & pandan cheesecake

nut granola, spiced rhubarb syrup (gf)*

*Served alternatively

STAND UP

CANAPÉ MENU

SMALL

wok charred edamame w green chilli & salt (gf, vg)
betel leaf w smoked trout, avocado, pomelo, young coconut & chilli (gf)
betel leaf w beef tartare, crispy chilli, black vinegar (gf)
prawn crackers w edamame dip, chilli oil
mar hor caramelized pork, chicken & prawn ball w fresh sliced pineapple
vegan mar hor caramelized tofu & turnip ball, w fresh sliced pineapple (vg)
natural oyster, red nam jim (gf)
thai wagyu beef carpaccio, toasted baguette, lime & chilli, lemongrass & herbs
kingfish sashimi, nam jim, coconut, chilli & lime (gf)
crunchy fried chicken ribs, shallots, coriander & chilli
mushroom, pea & ginger dumplings, salted black bean, chilli & ginger (v)
prawn & chicken dumplings, spiced vinegar & chilli sauce, shallots
mushroom & tofu rice pancake, pickled carrot & cucumber, tamarind sauce (vg/gfo)
roasted duck rice pancake, snow peas & young coconut (gfo)
salt & pepper squid, sweet chilli sauce (gf)
turmeric chicken, salted duck egg & ginger
chocolate brownie w coconut cream
tiramisu w espresso, yuzu, sake

LARGE

pad thai, pickled turnip, garlic chives, bean shoots & tamarind sauce (gf/v/vgo)
fat rice noodles, roasted duck, cabbage & green peppercorns (gf)
twice cooked pork belly, dry red curry, green peppercorns & kaffir lime (gf)
braised beef brisket penang curry, kipfler potatoes & green peas (gf)
roasted pumpkin rendang curry, eggplant & zucchini (gf/vg)

MINIMUM EVENT PACKAGES

2 HOUR PACKAGE

4 small: \$24 per person
6 small: \$36 per person

3 HOUR PACKAGE

7 small: \$42 per person
6 small + 1 large: \$47 per person
6 small + 2 large: \$55 per person

4 HOUR PACKAGE

11 small + 1 large: \$75 per person
11 small + 2 large: \$85 per person

EXTRAS

small: \$6 per piece
large: \$11 per dish



DRINK

3 HOUR DRINK PACKAGES

PACKAGE 1

\$55 per person + \$20 each additional hour

NV Airlie Bank Sparkling - Yarra Valley, Vic
2022 Range Life Pinot Grigio - King Valley, Vic
2018 Pikes 'Stone Cutter' Shiraz - Clare Valley, SA
Deeds Draught & Coopers Light Beers
A selection of soft drinks

PACKAGE 2

\$65 per person + \$25 each additional hour

NV Alpino Prosecco - King Valley, Vic
2022 Pizzini Pinot Grigio - King Valley, Vic
2018 West Cape Howe Pinot Noir - Mount Barker, WA
Deeds Draught & Coopers Light Beers
A selection of soft drinks

PACKAGE 3

\$75 per person + \$30 for each additional hour

NV Alpino Prosecco - King Valley, Vic
2021 Atlas 'Watervale' Riesling - Clare Valley, SA
2021 Hanging Rock 'The Rock' Chardonnay - Macedon, Vic
2022 Vino Atletico Pinot Noir - Macedon, Vic
2019 Chaffey Bros Synonymous Shiraz - Barossa Valley, SA
Deeds Draught & Coopers Light Beers

SIGNATURE PACKAGE

\$115 per person + \$45 for each additional hour

NV Collet Champagne - France
2020 Kate Hill Riesling - Huon Valley, Tas
2022 San Pietro Chardonnay - Mornington, Vic
2019 Glaetzer 'Bishop' Shiraz - Barossa Valley, SA
2019 Moondarra Studebaker Pinot Noir - Gippsland, Vic
Hop Nation 'The Heart' Pale Ale & Coopers Light Beers
A selection of soft drinks

DRINK

BAR

Wines can be pre-selected from our full wine list or chosen on the night, we're pretty flexible & have plenty of delicious drops ready to go!

Order drinks directly from the bar, or for sit down events, let us come to you for table service.
Set a bar tab, or let your guests pay individually.

SPRITZ ON ARRIVAL \$20PP

Aperol, Prosecco, soda

Campari, Prosecco, soda

Limoncello, Prosecco, soda

Elderflower liqueur, Prosecco, lemon, grapefruit, soda

COCKTAILS

Passion for Bramble \$22

Tanqueray Gin, Crème de Mure, passionfruit, lemon

Espresso Martini \$22

Ketel One Vodka, Kahlua, shot of espresso

The Sixth Sense

Roku Gin, ginger liqueur, peach puree, lemon juice, black pepper

Mango Berry Much Mocktail \$10

Mango Nectar, berry coulis, passionfruit

BASIC SPIRITS

All the usual suspects from \$11

BEERS & CIDER

Deeds Draught \$12

Bad Shepherd Oatmeal Stout \$15

Hop Nation 'The Heart' Pale Ale \$14

Blackman's Brewery XPA \$12

Coopers Light \$9

Heaps Normal Another Lager (non-alcoholic) \$9

Arquiteka Apple Cider \$12



BOOKING INFORMATION

Hours of Operation in the private rooms are 12pm - 4pm for lunch events & 5:30pm - 11:00pm for dinner events. Last call for drinks will be made 30 minutes prior to closing.

Final Attendance Numbers must be confirmed by 4pm two days prior to your event (48 hours).

It is extremely important to confirm the correct number of guests by this time, as your account will reflect this number or your actual attendance number - whichever is greatest.

Dietary requirements must be confirmed with us in writing a minimum of 48 hours prior to your event. Failure to confirm guests dietary requirements by this time means we may not be able to serve guests with allergies at your event. If any guest is known to be anaphylactic & does not carry an EpiPen for their own safety, Luxsmith has the right to refuse food service.

We will endeavour to accommodate special meal requests for our customers with food allergies or intolerances. We cannot, however, guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients.

TV Hire is subject to availability. Please let us know if you require a TV so we can check availability. The cost to hire a 75-inch UHD LED TV (including setup and GST) is \$300. This includes HDMI cable however if alternative cables or a clicker are required, you will need to bring these along with you.

Background Music is played on our PA system, & connected to our LuxUp playlist. Only groups booking the private area exclusively may provide & play their own playlist.

Menu Selections must be confirmed with us a minimum of 10 days prior to your event & dishes are subject to seasonal changes. These menus are sharing-style & include our most delicious & popular dishes. We retain the right to implement price adjustments on menus without prior notification.

Drinks can be charged on a consumption basis, or you can select one of our all-inclusive beverage packages. For drinks on consumption, we recommend you pre-select at least one white & one red wine prior to the event. Additional selections can be made during your event if required. As our wine list is constantly updated, some wines may not be available. Luxsmith is a fully licensed restaurant & we do not offer BYO of any beverages.

Bring your own Cake to celebrate! Please note a cakeage fee per person will apply to stand-up/canape style events. Balloons, streamers, flowers & similar decorations are all permitted too but please chat with us about your event styling prior to confirming with an external supplier. We do not allow the use of glitter, table scatters or wax candles.

The Final Bill must be settled with credit card or cash at the conclusion of your event. A 1.4% credit card surcharge applies to all card transactions. A 15% service charge will apply on public holidays.

To Confirm your Reservation we require a deposit of \$30 per person. A reservation is not considered confirmed until a deposit has been received. Please ensure you understand & agree to our cancellation policy prior to making any payment.



CANCELLATION POLICY

PROCEEDING WITH A RESERVATION IMPLIES YOUR ACCEPTANCE OF THE BELOW CANCELLATION POLICY.

You will receive a **FULL REFUND** of the deposit where two months (60 days) notice is given in writing.

You will receive a **CREDIT NOTE** of the deposit when less than two months (60 days) notice is given in writing. This credit note will be valid for 12 months & can only be used towards another **PRIVATE DINING ROOM** reservation. It cannot be used in the main dining room for an a la carte reservation.

If **14 DAYS OR LESS NOTICE** of a cancellation is received in writing, the full deposit will be forfeited. No further credit will apply.

If **7 DAYS OR LESS NOTICE** of a cancellation is received in writing, the full deposit will be forfeited. In addition, **50% OF THE AGREED MINIMUM SPEND** will further be charged.

If **48 HOURS OR LESS NOTICE** of a cancellation is received in writing, the full deposit will be forfeited. In addition, **100% OF THE AGREED MINIMUM SPEND** will further be charged.