



Luke's Kitchen

Function Package

katarina@lukemangan.com

(02) 9002 5346

8 Danks St, Waterloo 2017

www.lukeskitchen.com.au

@lukeskitchensyd

8





Contents

About Luke Mangan	3
About Luke's Kitchen	4
The Event Spaces	6
Audio Visual (AV)	13
Our Food	14
Our Wine & Drinks	19
Luke Mangan Gifts	21
Terms & Conditions	23
Contact Us	24

About Luke Mangan

Luke Mangan is a leading Australian restaurateur and chef, whose influence on the food and wine industry can be found in the air on Virgin Australia Business Class, the carriages of the Eastern Oriental Express, and at sea, on board five P&O Cruise ships.

Luke's Australian restaurants range from fine dining to more casual fare and are renowned for his unexpected creations, which highlight his French culinary training and Asian influences, paired with fresh, clean flavours.

For 13 years, Luke owned and operated restaurants in Japan, Singapore and Indonesia under the Salt brand. He sold his remaining share in the business in 2018 to focus on his Australian restaurants and new 'Luke's' ventures, including Luke's Kitchen, Luke's Steakhouse and Luke's Burger Bar to name a few.

He has written five best-selling cookbooks and an autobiography 'The Making of a Chef', has his own line of gourmet products and makes regular TV appearances.

Further testament to Luke's excellence are the requests he has received to cook for former

U.S. President Bill Clinton, Sir Richard Branson, actor Tom Cruise and the Danish Crown Prince Frederik and Princess Mary's wedding. On Australia Day in 2019, Luke was also awarded the Medal of the Order of Australia (OAM) for his services to the hospitality industry, tourism and his contributions to charity.

As the co-founder of Australia's largest hospitality awards program, Appetite for Excellence, and The Inspired Series program, Luke is also extremely passionate about promoting and enabling the development of young up-and-coming chefs, waiters and restaurateurs in Australia.

Having good food, good wine and most importantly a really good time is what Luke Mangan & Company are all about and what we believe every dining experience should entail.





About Luke's Kitchen

Introducing you to Luke's Kitchen, the home to Australian restaurateur Luke Mangan, his head office team, Virgin Australia test kitchen and providores.

It's your home just as much as it is ours and we want you to feel that as soon as you walk through our doors.

Previously the New York-style warehouse restaurant and wine bar, MOJO by Luke Mangan, 8 Danks Street in Sydney has been transformed into an elegant and modern eatery with a casual, lounge-like feel.

Complete with lush greenery, earthy tones, contemporary furnishings and rustic finishes, Luke's Kitchen exudes a warm and welcoming atmosphere and offers brunch, lunch and dinner from Wednesday to Sunday.

Luke and the team are passionate about showcasing seasonal ingredients and local Australian produce, which are reflected in the contemporary menu designed for sharing with friends.

Dedicated to excellent customer service, let our experienced team take you on a unique culinary journey.

It's the perfect spot for a feast with many, or, a romantic meal in one of our cosy corners for two. Take a seat at our window bar with a bar bite and cocktail in hand, or catch up with friends over a glass of premium wine hand selected by our Group Sommelier at our main bar, which boasts an impressive feature wall of award-winning spirits and liqueurs.

Luke's Kitchen is just the beginning of the expansion of Luke's exciting new restaurant concept called Luke's.



8

A+X APPETITE
FOR EXCELLENCE



The Event Spaces

Thanks to our versatile warehouse space, we've dedicated the back of the restaurant, Behind the Beaded Curtain, to private events and functions, which can be tailored anyway you like. We also have The Green Room located upstairs above our wine cellar for smaller, more intimate gatherings.



Option One

Take Over the Whole Restaurant

It's your home as much as it is ours, so why not completely take over for your event? Our team can dress it up or down as you like, tailor food and beverage packages to suit any themes or love of cuisines, corporate sophistication or birthday excitement, we can do it all!

Let Luke's Kitchen tailor to your needs and create a space you can call your own.

Minimum spend is dependent on the day of the week and time. Speak to our Reservations & Events Coordinator to discuss your needs.



130 guests - sit down event



180 guests - standing cocktail party



Modern warehouse feel | Welcoming | Versatile | Large
Perfect for weddings, big corporate parties & award shows





High ceilings | Open space | Open kitchen | AV ready
Perfect for medium corporate parties, luncheons & intimate weddings

Option Two

Behind the Beaded Curtain

Step behind the beaded curtain to find a space that can be tailored anyway you like. Whether that be an intimate gathering of cocktails and grazing plates for 10 or a beautiful sit down, set menu for 60. Why not a cocktail style function of up to 80 guests with appetising canapes and suitable beverage packages to fit into your preferred budget.

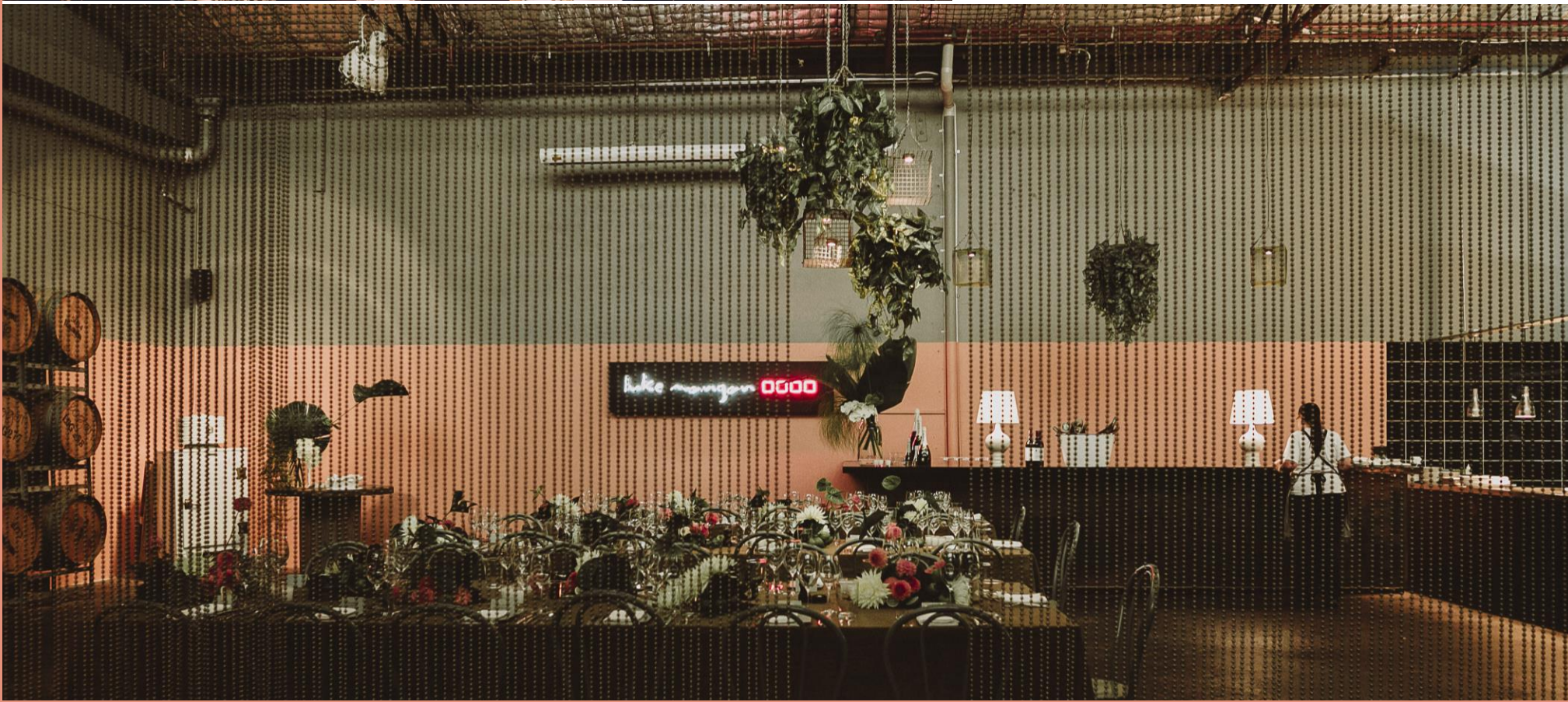
Whatever you're looking for, the space behind the beaded curtain is yours to transform, just ask our fabulous team to assist you in the creation!



60 guests - sit down event



80 guests - standing cocktail party



Option Three

The Green Room

A stairway within our very own wine cellar, The Green Room is an intimate space perfect for anyone wanting an cosy & private atmosphere.

With an equip AV system including a TV screen, speakers and HDMI connection to play your own music, The Green Room is perfect for presentations & meetings.



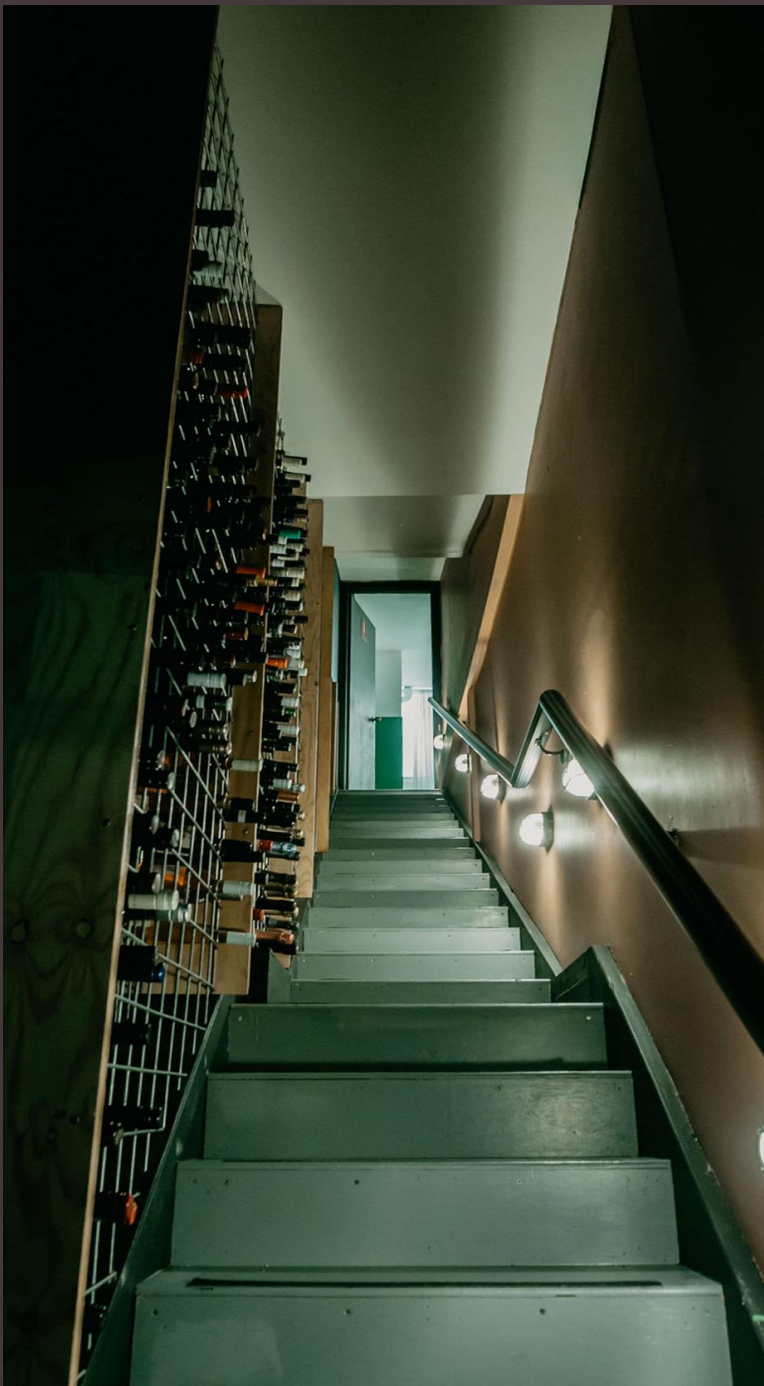
18 guests - sit down event



20 guests – standing cocktail party



Intimate | Cosy | Natural light | Upstairs
Perfect for presentations, meetings & private events. AV ready.





Audio Visual System

Whether it's a meeting, private party, corporate event, luncheon, award show or wedding, our basic in-house AV (Audio Visual) support is available to ensure the success of your event and provide your guests with a memorable experience.

We have available:

For the main restaurant:

- Large rollable white screen & projector (behind the beaded curtain) with HDMI connection available for sound and video
- Two wireless microphones
- Surround speakers throughout the restaurant
- 3.5mm headphone jack to play music off a device or laptop (Spotify available)
- Wi-Fi

For the Green Room:

- HD TV with HDMI connection for sound and video
-



Our Food

The team are passionate about showcasing seasonal ingredients and local Australian produce, including products from Luke's Providores range made in collaboration with unique Australian suppliers. Each ingredient has a story to tell and we let them sing on our contemporary menu designed for sharing with friends and family.

The Menus

Designed by Australian Chef & Restaurateur Luke Mangan

We offer three menu styles, catering to all group sizes and ensuring that each menu designed by Luke Mangan is a perfect complement to the atmosphere of your event:

- *Canape Menu*
- *Individual Set Menus*
- *Sharing-Style Menus*

Our set menus do not include drinks. Drinks are charged on consumption with the option to pre-select wines/beers/spirits to your function or choose a beverage package for a per person cost.

Dietary Requirements:

We can most certainly accommodate any dietary requirements or allergies. However, we need at least 7 days notice to ensure we can order the ingredients in time. On a small note, allergies to certain ingredients will be pointed out as we cannot guarantee that any dish will be free from trace allergens.

Final numbers are key:

We do require the final confirmed numbers for groups and functions to be given 7 days prior to the event. A gratuity of 10% is added to all functions and group bookings of 10+ guests.



Canapé Menu

Hot Canapés Selection – \$6 ^{each}

- ❖ Shiitake & blue cheese polenta truffle tart **V**
- ❖ Mushroom & truffle arancini, green sauce, parmesan **V** ①
- ❖ Baked spicy chicken drumettes, romesco sauce
- ❖ Lamb in puff pastry with mushroom duxelles & olive
- ❖ Pork and fennel sausage roll ②
- ❖ Prawn toast, smoked corn salsa ③

Cold Canapés Selection – \$5 ^{each}

- ❖ Freshly shucked oyster, citrus, roe ④
- ❖ Tempura oyster, wakame, wasabi
- ❖ Spencer Gulf kingfish sashimi, nam jim, coconut yoghurt
- ❖ Rustic chicken pate, pear & shallot relish, crusty bread
- ❖ Wagyu bresaola, ricotta, tomato, chilli, bruschetta
- ❖ O'Connor Beef steak tartare, ink crisp, black garlic
- ❖ Compressed watermelon, harissa yoghurt, feta, dukkah **V** ⑤

Substantial Canapés Selection – \$6 ^{each}

- ❖ Tempura fish taco, pineapple salsa, chipotle aioli
- ❖ Spiced market fish, onion puree, fennel, citrus
- ❖ BBQ quail, kimchi jam
- ❖ Spiced lamb cutlets, harissa yoghurt
- ❖ Wagyu mini burger ⑥
- ❖ Beer battered barramundi, lemon aioli
- ❖ Duck truffle cheese toastie, pecorino ⑦

Dessert Canapés Selection – \$5 ^{each}

- ❖ Warm chocolate tart, raspberry
- ❖ Lemon curd tartlet

Addition's

- ❖ Selection of cheeses **V**
- ❖ Iggy's bread, feta, dukkah, olive oil **V**
- ❖ Charcuterie board, grilled bread **V**
- ❖ Antipasto platter
- ❖ Vegetable chips, guacamole & tomato relish **V**

Top Picks:

- ① For all types of events & easy to eat. No fuss, no mess - delightful & flavoursome.
- ② A crowd pleaser, a classic & great for casual gatherings. Inviting & familiar. It's crunchy, it's fun, it's unique & will have your guests talking and wanting more.
- ③ Fresh, refined & elegant – ideal for any wedding celebration.
- ④ A fan favourite, vegetarian option that's adventurous, refreshing & exciting.
- ⑤ Perfect for those seeking a heartier & more substantial option. Satisfying & comforting.
- ⑥ Luke Mangan's signature dish – condensed into a bite sized portion. It's rich & heavenly.
- ⑦

Recommendations: 10 pax = 1 hot, 1 cold | 30 pax = 2 hot, 1 cold | 50 pax = 2 hot, 1 cold, 1 substantial | 100+ pax = 3 hot, 2 cold, 2 substantial

V denotes vegetarian *Menu subject to change

Individual Set Menus

3 Course Choice Menu – \$70 (30 pax & below)

Entrée – choice of:

- ❖ Spencer Gulf kingfish sashimi, nam jim, coconut yoghurt
- ❖ Honey & harissa glazed quail, Labneh, sumac, charred leeks
- ❖ Tempura zucchini flowers, corn, goats cheese **V**

Main – choice of:

- ❖ Spinach gnocchi, cherry tomato, corn, verjuice, dukkah **V**
- ❖ Pan-fried snapper, mussels, shiitake, miso broth
- ❖ Grilled tenderloin, beans, peppercorn sauce, mash

Dessert – choice of:

- ❖ Meringue roulade, mango, coconut, crème anglaise
- ❖ Passionfruit cheesecake, sheep's yoghurt, passionfruit sorbet
- ❖ Chocolate tart, roasted pear, salted caramel ice-cream

Tasting Menu – \$80 (No minimum covers)

Includes:

- ❖ Pacific oyster, citrus dressing, roe
- ❖ Spencer Gulf kingfish sashimi, nam jim, coconut yoghurt
- ❖ Honey & harissa glazed quail, Labneh, sumac, charred leeks
- ❖ Spinach gnocchi, cherry tomato, corn, verjuice, dukkah **V**
- ❖ Grilled tenderloin, beans, peppercorn sauce, mash
- ❖ Passionfruit cheesecake, sheep's yoghurt, passionfruit sorbet

V denotes vegetarian **Bookings 30+ pax** must dine off a 3 course alternate drop menu

**Menu subject to change*



Sharing-Style Menus

Sharing Menu (A) – \$85 (Minimum 10pax pre-order)

Includes:

- ❖ Iggy's sourdough, dukkah, olive oil **V**
- ❖ Rustic chicken liver & bacon pate, shallot & pear relish, sourdough
- ❖ Spencer Gulf kingfish sashimi, nam jim, coconut yoghurt
- ❖ Tempura zucchini flowers, corn, goats cheese **V**
- ❖ Pan-fried snapper, mussels, shiitake, miso broth
- ❖ Pan-fried spatchcock, carrot, cumin puree, pea's, broad beans, eggplant chutney
- ❖ Meringue roulade, mango, coconut, crème anglaise
- ❖ Chocolate tart, roasted pear, salted caramel ice-cream

Choice of two sides:

- ❖ Creamed corn, parmesan, lemon thyme **V**
- ❖ Watermelon & heirloom tomato salad, goat's cheese, dukkah **V**
- ❖ Green leaf salad, raspberry dressing **V**
- ❖ Green vegetables, toasted almonds **V**

Sharing Menu (B) – \$95 (Minimum 10pax pre-order)

Includes:

- ❖ Iggy's sourdough, dukkah, olive oil **V**
- ❖ Salt cod dip, porkscratching's, lemon puree
- ❖ O'Connor steak beef tartare, ink crisp, black garlic (individual piece)
- ❖ Spencer Gulf kingfish sashimi, nam jim, coconut yoghurt
- ❖ Tempura zucchini flowers, corn, goats cheese **V**
- ❖ Pan-fried snapper, mussels, shiitake, miso broth
- ❖ Grilled tenderloin, beans, peppercorn sauce, mash
- ❖ Chocolate tart, roasted pear, salted caramel ice-cream
- ❖ Passionfruit cheesecake, sheep's yoghurt, passionfruit sorbet

Choice of two sides:

- ❖ Creamed corn, parmesan, lemon thyme **V**
- ❖ Watermelon & heirloom tomato salad, goat's cheese, dukkah **V**
- ❖ Green leaf salad, raspberry dressing **V**
- ❖ Green vegetables, toasted almonds **V**



Our Wine & Drinks

We appreciate fine wine and have teamed up with the wine makers at Yering Station in the Yarra Valley to create vintages for our Luke Mangan wine range. We've also collaborated with Australia's renowned Wine Man, Peter Bourne, to develop a stellar Australian and international wine selection for you to enjoy.

Drink Packages

The perfect accompaniment to your menu

Standard

Sparkling Wine –

- ❖ Madame Coco Brut NV, Aude Valley, France

White Wine –

- ❖ Luke Mangan by Yering Station Chardonnay 2017, VIC
- ❖ Taglia Pino Grigio 2017, Italy

Red Wine –

- ❖ Luke Mangan Pinot Noir 2016, VIC
- ❖ Calo Tempranillo 2017, Rioja, Spain

Beer –

- ❖ Asahi Super Dry Draft
- ❖ Cricketers Pale Ale Draft
- ❖ Estrella Damm Lager

Others –

- ❖ Soft drinks
- ❖ Juices
- ❖ Tea & coffee

–
\$55pp 2 hours
\$60pp 3 hours
\$68pp 4 hours

Deluxe

Sparkling Wine –

- ❖ Madame Coco Brut NV, Aude Valley, France

White Wine –

- ❖ Mt Difficulty Sauvignon Blanc 2018, Central Otago NZ
- ❖ Luke Mangan by Yering Station Chardonnay 2017, VIC

Red Wine –

- ❖ Craggy Range "Appellation" Pinot Noir 2016, Martinborough, NZ
- ❖ Luke Mangan by Mount Langi Shiraz 2015, VIC

Beer –

- ❖ Asahi Super Dry Draft
- ❖ Asahi Black
- ❖ Cricketers Pale Ale Draft
- ❖ Estrella Damm Lager

Others –

- ❖ Soft drinks
- ❖ Juices
- ❖ Tea & coffee

–
\$65pp 2 hours
\$70pp 3 hours
\$77pp 4 hours

Ultimate

Champagne –

- ❖ Bollinger Special Cuvée NV, Ay, France

White Wine –

- ❖ Jim Barry The Lodge Hill Riesling 2018, Clare Valley, SA
- ❖ Shaw & Smith M3 Chardonnay 2015, Margaret River, WA

Red Wine –

- ❖ Balgownie Estate Cab Sav 2013, Bendigo, VIC
- ❖ Spinifex Bete Noir Shiraz 2016, Barossa Valley SA

Beer –

- ❖ Asahi Super Dry Draft
- ❖ Asahi Black
- ❖ Cricketers Pale Ale Draft
- ❖ Estrella Damm Lager
- ❖ Sydney Beer Co. Lager (can)

Others –

- ❖ Soft drinks
- ❖ Juices
- ❖ Tea & coffee

–
\$147pp 2 hours
\$160pp 3 hours
\$165pp 4 hours

Additional Beverages

- ❖ Cocktail on arrival – from \$15pp
- ❖ Mocktail on arrival – from \$9pp

Luke Mangan & Yering Station
1.5L Magnums –

- ❖ Chardonnay – \$130
- ❖ Rose – \$130
- ❖ Pinot Noir – \$130
- ❖ Shiraz – \$130

Please Note:

Wine selection is subject to change.
Prices are also subject to change
during peak seasons.



Luke Mangan Gifts

Goodie bags

Corporate event or special occasion, treat your guests to one of Luke's cookbooks or choose from our wide selection of hampers, we have the perfect gift to add to your guest's experience.

For large orders we may need a little notice. Please advise our events manager if you would like to purchase gifts.

Luke Mangan Providores

Luke Mangan providores provides a range of cookbooks, seasonings, BBQ rubs and our signature olives oils.

For our full range please enquire with our reservations & events coordinator.

Take luke home

SPICES	20/30g	\$ 6.95
RELISH	40/60g	\$ 9.95
OLIVE OILS	250g	\$ 9.95
TRUFFLE OIL	250 ml	\$22.95
VINEGARS	500 ml	\$16.95
MUSTARDS	120g	\$ 8.95
WASABI	120g	\$ 9.95
SALT GRILL	800g	\$59.95
APRON		\$19.95
UMBRELLA		\$19.95

luke mangan
 A COMPANY
 SINCE 1999

luke mangan
 COLD PRESSED
 EXTRA VIRGIN
 OLIVE OIL

SALT
 THE DRAGON

luke mangan
 A COMPANY
 SINCE 1999



Terms & Conditions

Making a reservation & deposit

To secure a reservation for 10 people or more, the enclosed confirmation booking form must be completed in full and returned to us. We require a 50% deposit at time of booking to confirm a reservation. This is non-refundable. All group bookings of 10+ incur a 10% service charge. All credit cards incur a 1.5% surcharge. All debit cards incur a 0.5% surcharge.

Confirmation of numbers

Final number of guests must be advised in writing 72 hours before your function. Function costs will be based on this number.

Non-arrival of group/cancellations

In the case of non-arrivals for your function, we will charge the full cost of food for the number of guests booked. Cancellations of events must be in writing at least 2 weeks prior to your function or you will be charged up to 50% of the agreed food bill.

Payment

We only accept major credit cards for payment. Only one account will be issued for your function. Split accounts will not be provided. All rates include taxes.

Timing

Lunch functions must vacate their function space by 4:30pm.
Dinner functions must vacate by 11:30pm.

Hiring of equipment/extra equipment

The client is responsible for hiring outside equipment and is to be paid for by the client.

Prices do not include floral or table decorations, music or entertainment, photography or audio visual requirements. If you require assistance, please speak with our events team who can provide a list of our preferred suppliers.

Venue requirements

Whilst we permit external entertainment, noise levels will need to be negotiated due to the surrounding residential buildings.

Beverage service

As we are only licensed until 11:30pm, last drinks will be called at 11:00pm. No beverages are to be taken outside the premises due to licensing.

Client responsibilities

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees.

The client will be charged for any damages that occur to the restaurant, the property or staff.

Please note that in line with the Australian legislation relating to responsible service of alcohol, staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The client is responsible for delivery and collection of any external props/equipment.

No external food or beverage is permitted into the premises under any circumstance.

Contact Us

Katarina Curic

Reservations & Events Coordinator

katarina@lukemangan.com

(02) 9002 5346

8 Danks St, Waterloo 2017

www.lukeskitchen.com.au

@lukeskitchensyd

Thank you!

- Luke Mangan &
The Luke's Kitchen Team



Thank you
