



E. A. LUMS & CO.

DIRECT
IMPORTERS

WINE
TEA
MERCHANTS

433
E. A. LUMS & CO.

FUNCTIONS PACK



WELCOME TO LUMS



We're a small wine bar formed by friends, who together have created a place we call our local. A place where you can happily share a drink with family, friends and colleagues. We aim to make good wines approachable - whether through our range of palate pleasers (with 20+ wines by the glass, there's something for everyone!) or getting our hands on hard to come by, small batch vintages you won't see anywhere else. We look forward to hosting your function.

The space is located inside a beautiful heritage building, which in the 1920s was home to the local provisions merchant - owned by husband and wife, Emily and Charles Lums. It was a place where Subiaco locals would gather to buy quality ingredients from a family-owned shop. In a nod to our predecessors, we've reimaged the premises whilst harnessing many of the original features of a building already oozing with character.

We're able to host up to 120 guests with a curated selection of food and drinks on offer. Whether your planning a birthday, wedding, work function or just a big catch up with mates, we've got you covered and have different spaces available across the venue. Have a walk through with us to view our ground floor, front outdoor deck, covered back courtyard and upstairs function space, all able to be booked. And best of all, **we charge no space hire fee.**

UPSTAIRS SPACE



Our upstairs function space has a view overlooking Hay Street, exposed ceiling and bright, natural light. We can allocate a half space (30 guests) or whole space (50+ guests) pending your group size.

EXCLUSIVE VENUE USE



For groups of 90+ guests it is possible to exclusively book out both the ground floor and upstairs areas. Perfect for engagements, weddings and corporate events. Note that minimum spends apply.



CATERING

Our function food offering has been designed for you and your guests to be able to share both the food and an incredible evening together.

If you have any special dietary requirements let us know and we'll do our very best to accommodate.

Dietaries changes may attract a small surcharge. All options minimum 20 pax. For entire group party only.

CANAPÉ MENU

Canapé style platters will be served over the course of approximately one and half to two hours – keeping the food warm and fresh, and the guests fed! Choose from the below options to treat the team.

Minimum canape selection: 4 of the below, from any category.

If ordering either grazing table, minimum canape selection: 2 of the below, from any category.

PACKAGE A – For light functions. Work drinks, nibbles.

3 bites/pintxos and 1 boat

PACKAGE B – For casual functions.

4 bites/pintxos and 2 boats

PACKAGE C – For larger functions. Wedding receptions / birthdays / dinner / longer events.

5 bites/pintxos and 3 boats

Bites \$7 per guest

- Pumpkin and feta tartlet, smoked almond crumb (V)(N)
- Pork belly bites, baked apple and Pedro Ximenez glaze (DF)(GF)
- Pea and jamon croquettas, chipotle lime aioli (GF)
- Spanish romesco dip with house made tortilla chips (VE)(DF)(GF)

Bites \$8 per guest

- 5 mushroom, porcini and truffle arancini (GF)(V)
- Seared scallop, cauliflower puree, caramelized onion and jamon (GF)
- Snapper ceviche tostada, yellow corn tortilla, chimichurri, lime (DF)(GF)

Pintxos \$7 per guest

All served on a toasted baguette. *Gluten free option available.*

- Iberian jamon relish, triple cream brie, lardo crisp (GFO)(DFO)
- Heirloom tomato, stracciatella, Iberian jamon, sherry vinegar reduction (GFO)(DFO)(VO)
- Roasted eggplant, white gazpacho puree, Spanish anchovy (GFO)(DFO)(VO)
- Spanish potato omelette, whipped goats cheese, guindilla, olive crumb (GF)(V)
- Grilled chorizo, lardo crisp, shaved pear, whipped goats cheese (GFO)(DFO)

Boats \$9.5 per guest

- Patatas bravas, kiphler potatoes, spicy sobrassada, yoghurt sauce (GF)(DFO)(VEO)
- Gnocchi, wild mushrooms, dashi shoyu, confit tomatoes (V)
- Seared black angus beef, salsa verde, shaved radish, toasted buckwheat, parmesan (GF)(DFO)
- Beetroot salad, Whipped goats cheese, toasted walnuts, honeydew melon (V)(DFO)(VEO)
- Zucchini fries, black salt, smoked paprika, black garlic aioli (DF)(V)(VEO)
- Spanish spiced chicken breast, shaved fennel and zucchini, labneh, olive crumb (GF)(DF)

Sweet \$7 per guest

- Dark chocolate tartlet, dulce de leche, caramelized white chocolate
- Mini churros, cinnamon sugar, chocolate sauce



DF = dairy free, GF = gluten free, V = vegetarian, VE = vegan, O = option

CATERING - CONT.



GRAZING TABLE

\$25 per guest

A selection of our favourite soft, semi hard and blue cheeses locally produced cured meats, house made pickles, W.A. mixed olives, Miller and Baker sourdough, Lums peppercorn lavosh, dried fruits and nuts.

PREMIUM GRAZING TABLE

\$45 per guest

Enjoy a more generous serving of the above offering with additional tomato salad, Spanish Romesco dip, white corn tortilla chips and seasonal fruit selection.

FIESTA MENU

\$65 per guest

Our magnum opus. Enjoy the full Lums dining experience with our 3 course feed me style set menu. You will dive into the share style menu of our chef's seasonal favourites. Please note that this will be catered to the entire party.

Perfect for larger groups wanting something special and different. For tables of 20 to 40 guests, we are able to set up long table style setups in the upstairs space.



DRINKS



COCKTAIL ON ARRIVAL

Start the night off with a treat. Choose from:

- **Basil and gin smash** – spritzzy, delicious and refreshing. A crowd pleaser.
- **Espresso martini** – smooth, roasty and sophisticated. Get the party started!
- **Tommy's margarita** – the king of modern cocktails.
- **Other favourites** – available on request.

For entire group party only, must be same choice.

\$17 per guest

DRINKS PACKAGE #1 - WINE AND BEER

A rotating selection of some of our favourite wines (one white, red, rose and sparkling), beers (one lager, pale ale and mid-strength) and soft drinks. Something here to please everybody!

\$52 per guest, 2 hours

\$62 per guest, 3 hours

\$72 per guest, 4 hours

DRINKS PACKAGE #2 - ADD SPIRITS

Package #1 options plus a selection of premium spirits – vodka, gin, bourbon, tequila, spiced rum.

\$62 per guest, 2 hours

\$72 per guest, 3 hours

\$82 per guest, 4 hours

DRINKS PACKAGE #3 - PREMIUM WINES

Package #1 options plus a curated range of our speciality wines – opening up our boutique bottles.

\$69 per guest, 2 hours

\$79 per guest, 3 hours

\$89 per guest, 4 hours



OTHER INFORMATION

We are a bar, but if you do need to drive - make sure you get home safe. We're 350m from the Subiaco Station and there's ample street parking available.

A \$200 deposit is required to secure your booking.

Final numbers are to be confirmed a minimum of 10 days prior to the function commencing. Food and drink packages will be charged for the final numbers confirmed 10 days prior to the function.

In some instances, a minimum spend might be applicable.

CONTACT

433 Hay Street, Subiaco WA 6008

Function inquiries

Mitchell Jenkin

functions@lumswinebar.com.au

0401 493 196

Facebook and Instagram

@lumswinebar



BOOKING FORM

We look forward to hosting you! To secure your booking, a \$200 deposit must be paid. A payment link will be emailed to you to permit this. The deposit amount paid will go towards your food and drink payment on the evening. Any outstanding payment can be made at the start of your function. Please note, **your booking is not confirmed until your deposit has been paid.**

Please complete the below form either [online on this link](#) or by filling in the page below.

Name: _____

Company name (if applicable): _____

Mobile: _____

Email: _____

Date of event: _____ / _____ / _____

Arrival time: _____

Number of guests: _____

Occasion: _____

How did you find us?

Google Facebook Instagram Word of mouth

Other: _____

Food requirements (if applicable): _____

Food choices: _____

Bar tab requirements (if applicable): _____

Limit: \$ _____

Wines by glass All wines Canned beer

Spirits Cocktails All beverages

Other specifications: _____