

PRIVATE DINING & EVENTS INFORMATION PACK



PRIVATE DINING & EVENTS
175 FLINDERS LANE, MELBOURNE
+61 3 9671 4444



KISUMÉ > A PURE OBSESSION WITH BEAUTY.

KISUMÉ IS A CONTEMPORARY EXPERIENCE THAT'S BUILT ON DUALITY. IT'S WHERE THE TRADITIONALIST AND THE MODERN ARTIST MEET. OUR CUISINE DRAWS ON THE PURITY OF JAPANESE FOOD AND INJECTS IT WITH A UNIQUELY AUSTRALIAN SENSIBILITY. HERE, EACH VISIT WILL BE DIFFERENT FROM THE LAST > KISUMÉ IS A JOURNEY THAT CONSTANTLY EVOLVES.

SITUATED IN THE HEART OF FLINDERS LANE, DISCOVER THREE LEVELS OF DINING. OUR SUSHI BAR AND RESTAURANT OCCUPY THE GROUND FLOOR AND BASEMENT, WHILE KURO KISUMÉ SITS DISCREETLY ON THE FIRST LEVEL.

KURO MEANS BLACK > A SHADE OF MYSTERY, OF SENSUALITY, OF PARTS UNKNOWN. IN THESE SILKY SHADOWS, A JOURNEY STARTS.

KURO KISUMÉ, OUR MOST BESPOKE EXPERIENCE, ENCOMPASSES THE TABLE > A ROOM DEDICATED TO THE MASTERY OF KAISEKI, TWO PRIVATE DINING ROOMS, AN ELEGANT CHABLIS BAR™ AND FORMIDABLE WINEWALL™.

STEP OFF FLINDERS LANE, PAST THE KALEIDOSCOPIIC WINDOW AND THROUGH THE VAST, TINTED DOOR. WALK UP TO OUR FIRST FLOOR. FIND KURO. WIND YOUR WAY THROUGH THREE ROOMS, EACH WITH A DIFFERENT MOOD AND EXPERIENCE.

KURO KISUMÉ IS ABOUT THE JOURNEY > ONE THAT'S TAILORED TO YOU, NO MATTER WHAT YOUR TASTE OR PREFERENCE MAY BE. SIMPLY TAKE THE STAIRS UP TO KURO, AND ALLOW US TO TAKE CARE OF THE REST.

KURO KISUMÉ PRIVATE DINING ROOMS > KIKO & HANAKO

OUR TWO PRIVATE DINING ROOMS OFFER AN UNCOMPROMISINGLY SECLUDED DINING EXPERIENCE. ADORNING THE WALLS IS THE WORK OF JAPAN'S NOBUYOSHI ARAKI – A FAMED PHOTOGRAPHER WITH AN OBSESSION FOR THE SENSUAL AND PROVOCATIVE.

SEATING UP TO 16 GUESTS IN EACH PRIVATE DINING ROOM INDIVIDUALLY OR COMBINING BOTH SPACES TO ACCOMMODATE UP TO 32 GUESTS ACROSS TWO TABLES, THE PRIVATE DINING ROOMS AT KURO OFFER A HIGHLY BESPOKE DINING EXPERIENCE.

THE PRIVATE DINING ROOMS ARE AVAILABLE TO BE BOOKED FOR LUNCH OR DINNER, 7 DAYS A WEEK INCLUDING PUBLIC HOLIDAYS (EXCEPT CHRISTMAS DAY AND NEW YEARS DAY).



LEVEL 1



THE TABLE

SEATING UP TO 12 GUESTS, KURO KISUME'S ELEGANT KAISEKI ROOM IS REFERRED TO AS SIMPLY, THE TABLE. THE KAISEKI IS A CREATIVE AND INTIMATE JAPANESE DINING EXPERIENCE BUILT ON SEASONALITY. CURATED BY MASTER CHEF, K.S. MOON, IT DRAWS ON AUSTRALIA'S RICH NATURAL PRODUCE FROM LAND TO SEA.

THE TABLE IS PRICED AT \$195 PER HEAD INCLUDING GST, EXCLUDING BEVERAGES. MATCHED WINE SELECTIONS BY OUR SOMMELIER TEAM ARE AVAILABLE FOR YOUR DINING EXPERIENCE.

EXCLUSIVE BOOKINGS OF THE TABLE FOR EITHER LUNCH OR DINNER CAN BE MADE FOR UP TO 12 GUESTS. THE TABLE CAN ALSO BE BOOKED IN CONJUNCTION WITH THE PRIVATE DINING ROOMS FOR A SPECIAL DINING OR COCKTAIL EXPERIENCE. MINIMUM SPENDS WILL APPLY FOR EXCLUSIVE USE.



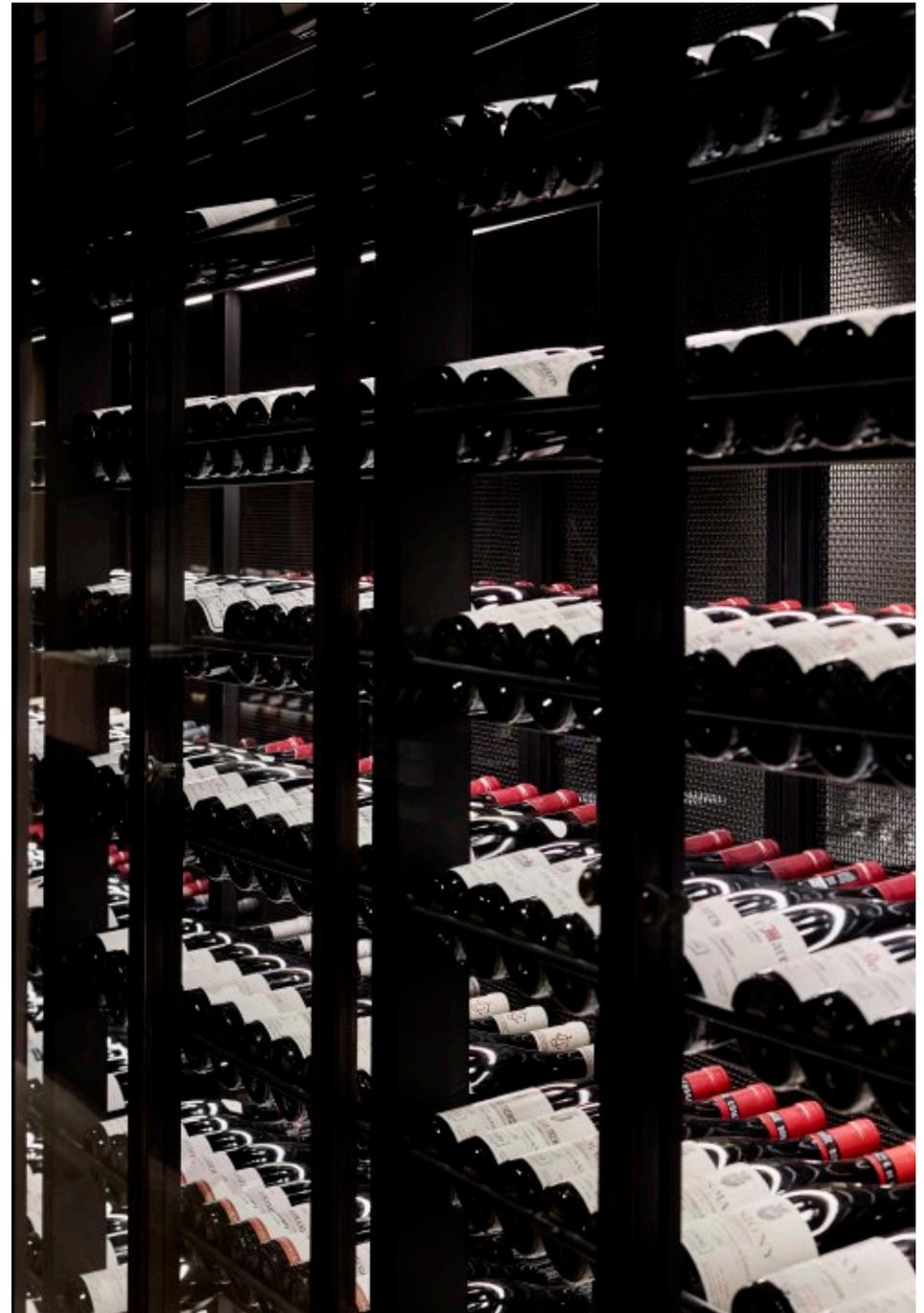
LEVEL 1

THE WINEWALL™

KURO KISUMÉ'S FORMIDABLE WINEWALL™ HOUSES OVER 1000 OF THE WORLD'S MOST SOUGHT-AFTER WINES AND A SELECTION OF RARE SAKE AND WHISKY. THE ALL GLASS WINEWALL™ ENVELOPS THE PRIVATE DINING ROOMS AS WELL AS THE TABLE WITH BOTH NEW AND OLD WORLD WINES, METICULOUSLY CURATED AND COLLECTED WITH CAREFUL CONSIDERATION TO PROVENANCE.

OUR IN-HOUSE SOMMELIERS ARE AVAILABLE TO ASSIST GUESTS IN PAIRING THE PERFECT WINES, SAKE AND WHISKY THROUGHOUT YOUR DINING EXPERIENCE.

PLEASE NOTE ALL SELECTIONS ARE SUBJECT TO AVAILABILITY. TO GUARANTEE AVAILABILITY, WE RECOMMEND DISCUSSING YOUR PREFERRED OPTIONS WITH YOUR EVENTS MANAGER PRIOR TO YOUR DINING EXPERIENCE. THIS WILL ENSURE YOUR SELECTIONS ARE ABLE TO BE RESERVED FOR YOUR BOOKING.



CHABLIS BAR™

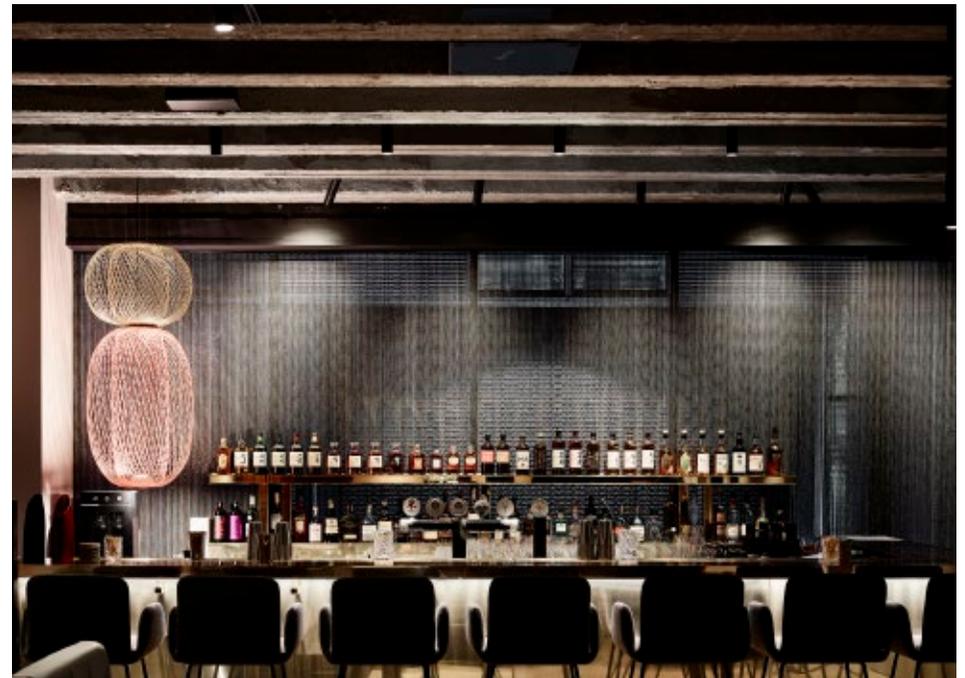
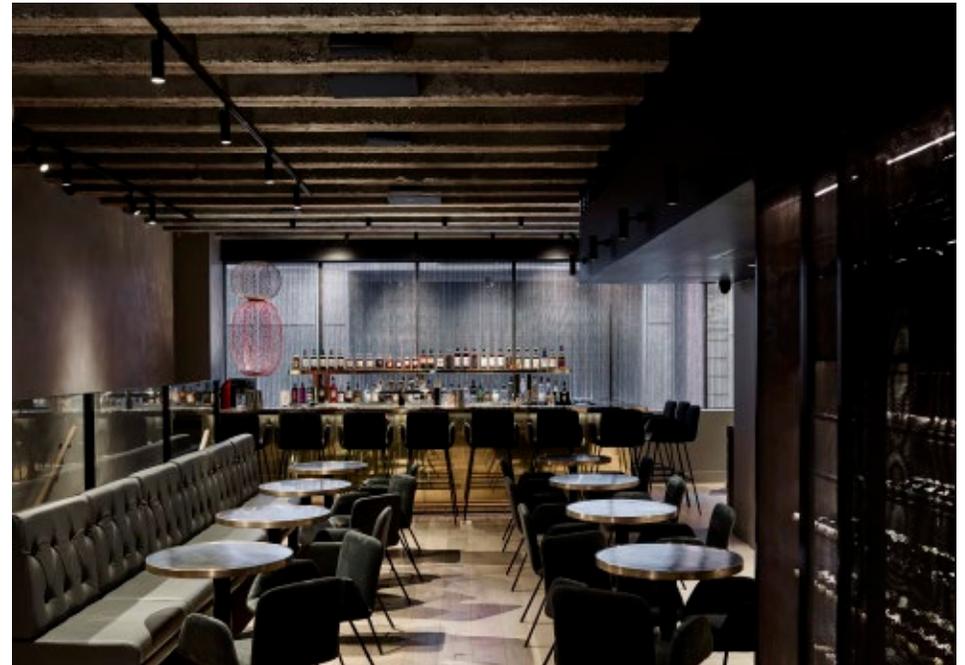
A CELEBRATION OF THE WORLD'S PUREST EXPRESSION OF CHARDONNAY, OUR AUSTRALIAN FIRST CHABLIS BAR OFFERS OVER 60 CHABLIS FROM A DOZEN PRODUCERS, BY THE GLASS OR BOTTLE. WHY CHABLIS? WELL, IT HAPPENS TO PAIR FAMOUSLY WITH CUT-TO-ORDER SASHIMI – ANOTHER THING PRIZED FOR ITS PURITY. IN FACT, WITH ITS LEAN, NATURALLY SUBTLE CHARACTER, CHABLIS IS A WONDERFUL PARTNER FOR SEAFOOD GENERALLY.

COMPLIMENTING OUR CHABLIS OFFERING IS A FULL BEVERAGE LIST OF OTHER WORLDLY WINES, SAKE, JAPANESE WHISKY AND COCKTAILS INCLUDING FOUR COCKTAILS FEATURING OUR VERY OWN FOUR PILLARS X KISUMÉ PURE GIN.

THE CHABLIS BAR™ CAN BE BOOKED OUT EXCLUSIVELY FOR THE EVENING IN CONJUNCTION WITH A KURO KISUMÉ EXCLUSIVE BOOKING ONLY.



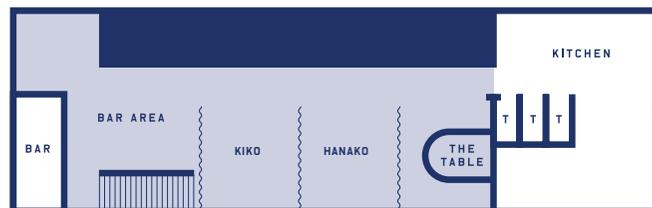
LEVEL 1



KURO KISUMÉ EXCLUSIVE USE

KURO KISUMÉ ON LEVEL ONE, (INCLUDING THE TABLE, BOTH KIKO + HANAKO PRIVATE DINING ROOMS AND CHABLIS BAR) IS AVAILABLE TO BE BOOKED FOR EXCLUSIVE USE. SEATING UP TO 44 GUESTS FOR A SEATED DINING EXPERIENCE OR UP TO 120 GUESTS FOR A COCKTAIL OCCASION, WE CAN LOOK AFTER YOUR EVENT FROM BEGINNING TO END.

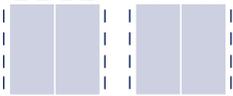
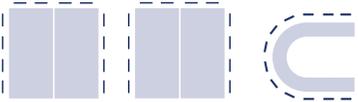
KURO KISUMÉ IS A BESPOKE EXPERIENCE LIKE NO OTHER. OUR TEAM IS AVAILABLE TO DISCUSS ANY NUMBER OF OPTIONS AND ABLE TO CURATE AN EXPERIENCE SUITED TO YOUR INDIVIDUAL NEEDS. CORPORATE EVENTS, CELEBRATIONS, BUSINESS MEETINGS, COCKTAIL PARTIES, PRODUCT LAUNCHES AND MORE CAN ALL BE ARRANGED ALONG WITH AN ARRAY OF DINING AND BEVERAGE OPTIONS FOR ANY OCCASION.



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WHATEVER YOUR OCCASION, KURO KISUMÉ IS AVAILABLE TO SUIT YOUR GUEST NUMBERS FOR EITHER A SEATED OR STAND UP DINING EXPERIENCE.

KIKO OR HANA KO		16	NA
THE TABLE		12	NA
KIKO + HANA KO		32	NA
KIKO + HANA KO + TABLE		44	NA
KURO EXCLUSIVE		44	120



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DINING AT KURO KISUMÉ OFFERS A SEASONAL, SENSORY AND TAILORED EXPERIENCE FOR BOTH SEATED AND COCKTAIL EVENTS.

SEATED DINING MENUS AT KURO PRESENT A SHARED DINING EXPERIENCE FOR GUESTS WITH MENU OPTIONS STARTING FROM \$120PP FOR DINNER AND \$88PP FOR LUNCH. ALL MENU AND COURSE SELECTIONS MUST BE CONFIRMED PRIOR TO YOUR BOOKING.

FOR COCKTAIL STYLE EVENTS, MENUS INCLUDE A COMBINATION OF SAVOURY AND SWEET CANAPES, SUBSTANTIAL ITEMS AS WELL AS AN ARRAY OF SUSHI AND SASHIMI OPTIONS.

FOR KURO EXCLUSIVE EVENTS, THE TABLE CAN BE ACTIVATED AS PART OF AN INTERACTIVE GUEST EXPERIENCE WITH FOOD CONCEPTS FOR GUESTS TO FEAST ON THROUGHOUT THE EVENT. ADDITIONAL FOOD CONCEPTS WILL BE DISCUSSED ON AN INDIVIDUAL EVENT BASIS.

CERTAIN DIETARY REQUIREMENTS AND ALLERGIES CAN BE ACCOMMODATED FOR WITH SUFFICIENT NOTICE.

PLEASE NOTE ALL MENU ITEMS ARE SUBJECT TO DAILY AVAILABILITY AND CHANGE.



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TO COMPLEMENT YOUR DINING EXPERIENCE, WINES MAY BE SELECTED FROM OUR BEVERAGE LIST AND CHARGED ON CONSUMPTION. SELECTIONS MUST BE CONFIRMED PRIOR TO YOUR EVENT TO GUARANTEE AVAILABILITY FOR THE EVENING. ALTERNATIVELY, OUR EXPERIENCED SOMMELIERS ARE AVAILABLE TO ASSIST IN CREATING A UNIQUE SELECTION OF BEVERAGES FOR YOUR DINING OR COCKTAIL EXPERIENCE.

OUR SOMMELIERS CAN ALSO ASSIST WITH RUNNING A WINE, WHISKY OR SAKE TASTING THROUGHOUT YOUR EVENT. PLEASE DISCUSS WITH YOUR EVENT MANAGER IF YOU WOULD LIKE OUR SOMMELIERS ASSISTANCE WITH SELECTING SPECIAL BOTTLES FROM OUR WINEWALL™ OR IF YOU WOULD LIKE TO CONDUCT A WINE TASTING AS PART OF YOUR EVENT.



CELEBRATION CAKE

FOR A SPECIAL BIRTHDAY OR OCCASION, WE ARE ABLE TO ARRANGE A CELEBRATION CAKE, MADE BY OUR KITCHEN. PLEASE SPEAK TO YOUR EVENT MANAGER TO DISCUSS OPTIONS AND PRICING FOR YOUR EVENT. UNFORTUNATELY, NO CAKES ARE ABLE TO BE BROUGHT IN FROM EXTERNAL SUPPLIERS FOR ANY EVENT.

AV REQUIREMENTS

EACH ROOM HAS INDIVIDUAL MUSIC CAPABILITIES FOR YOUR EVENT. ANY ADDITIONAL REQUIREMENT FOR AUDIO VISUAL, SOUND AND LIGHTING CAN BE ARRANGED BY AN EXTERNAL SUPPLIER. PLEASE CONTACT YOUR EVENT MANAGER TO DISCUSS ANY REQUIREMENTS YOU MIGHT HAVE. AV REQUIREMENTS

FLORAL

FLOWERS VASETTE ARE OUR PREFERRED FLORAL SUPPLIER FOR KURO KISUME. SHOULD YOU HAVE ANY FLORAL REQUIREMENTS FOR YOUR BOOKING, PLEASE CONTACT SONYA WILSON ON SHOPFLOWERSVASETTE.COM.AU OR +61 394 194 988



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GENERAL ENQUIRIES

KISUMÉ RESERVATIONS

BOOKINGS@KISUME.COM.AU

+61 3 9671 4444

PRIVATE DINING & EVENTS BOOKINGS

SARAH DUNGEY

BUSINESS DEVELOPMENT MANAGER

SARAH.DUNGEY@THELUCAS GROUP.COM.AU

+61 439 840 828



BOOKINGS, CONFIRMATION & PAYMENT

BOOKINGS ARE NOT CONFIRMED UNTIL THE PRIVATE DINING & EVENT AGREEMENT HAS BEEN COMPLETED AND SIGNED, AND THE DEPOSIT RECEIVED.

FULL PREPAYMENT TOGETHER WITH RECEIPT OF YOUR EVENT AGREEMENT IS REQUIRED TO SECURE THE BOOKING. ANY ADDITIONAL CHARGES ON THE DAY OF THE EVENT MUST BE SETTLED AT THE CONCLUSION OF ALL EVENTS UNLESS OTHERWISE ARRANGED WITH YOUR EVENTS MANAGER.

FOR ALL EVENTS, WE REQUIRE NOTIFICATION FOR THE CONFIRMED NUMBER OF GUESTS, MENU AND BEVERAGE SELECTIONS AS WELL AS DIETARY REQUIREMENTS NO LATER THAN SEVEN DAYS PRIOR TO THE EVENT.

ONCE CONFIRMED, THIS WILL BE THE MINIMUM NUMBER CATERED AND CHARGED FOR. ANY ADDITIONAL GUESTS (SUBJECT TO AVAILABILITY) WILL BE CHARGED ACCORDINGLY.

PAYMENT MAY BE MADE VIA EFT OR CREDIT CARD. CREDIT CARD TRANSACTIONS INCUR A 1.25% FEE. A 10% LABOUR SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS. A CREDIT CARD AUTHORITY MUST BE COMPLETED WITH YOUR PRIVATE DINING & EVENT AGREEMENT.

PRICES ARE INCLUSIVE OF GST. THESE PRICES ARE SUBJECT TO CHANGE AT THE MANAGER'S DISCRETION.

KISUMÉ IS OPEN SUNDAYS AND PUBLIC HOLIDAYS EXCEPT CHRISTMAS DAY + NEW YEARS DAY

CANCELLATION POLICY

SHOULD WE RECEIVE A REQUEST FOR CANCELLATION MORE THAN 14 DAYS PRIOR TO YOUR RESERVATION WE WILL CONVERT THE FULL AMOUNT INTO A CREDIT THAT CAN BE USED FOR FUTURE RESERVATIONS WITHIN 12 MONTHS.

CANCELLATIONS MADE WITHIN 14 DAYS WILL RECEIVE A 50% CREDIT OF THE PRE-PAYED AMOUNT, UNLESS WE ARE ABLE TO REBOOK THE ROOM, WHERE YOU WILL RECEIVE THE FULL CREDIT.

NO SHOWS WILL NOT BE ELIGIBLE FOR A CREDIT AND THE FULL FEE WILL BE CHARGED. CANCELLATIONS CAN BE MADE BY PHONING 03 9671 4444 OR ALTERNATIVELY BY EMAILING PRIVATEDINING@KISUME.COM.AU.

FOR A KURO EXCLUSIVE BOOKING, CANCELLATION OVER THIRTY DAYS PRIOR TO THE EVENT, WE WILL PROVIDE A 50% REFUND OR CREDIT TOWARDS A FUTURE BOOKING. IF CANCELLED WITHIN THE 30 DAYS, NO REFUND WILL BE PROVIDED.

RESTAURANT RIGHTS

KISUMÉ FOLLOWS THE NATIONAL ALCOHOL BEVERAGE INDUSTRIES GUIDELINES ON THE RESPONSIBLE SERVICE OF ALCOHOL. KISUMÉ STAFF ARE INSTRUCTED NOT TO SERVE ALCOHOL TO PERSONS UNDER THE AGE OF 18 YEARS, OR TO GUESTS IN A STATE OF INTOXICATION. KISUMÉ HAS A DUTY OF CARE TO ALL PATRONS AND AS SUCH RESERVES THE RIGHT TO DISCONTINUE LIQUOR SERVICE.

WE RESERVE THE RIGHT IN OUR ABSOLUTE DISCRETION TO EXCLUDE OR REMOVE ANY UNDESIRABLE PATRONS FROM THE PREMISES WITHOUT LIABILITY. THE CLIENT SHALL CONDUCT THE EVENT IN AN ORDERLY MANNER AND IN FULL COMPLIANCE WITH THE RULES OF THE MANAGEMENT AND IN ACCORDANCE WITH ALL APPLICABLE LAWS.

LOST PROPERTY & DAMAGES

EVERY CARE IS TAKEN WITH YOUR PROPERTY WHEN YOU HOLD AN EVENT AT KISUMÉ, HOWEVER WE ARE UNABLE TO ACCEPT ANY RESPONSIBILITY OR LIABILITY FOR ANY LOSS OR DAMAGE TO ANY PROPERTY BELONGING TO THE CLIENT FOR THE CLIENTS GUESTS BEFORE DURING OR AFTER THE EVENT.

IN THE INSTANCE WHERE DAMAGE HAS OCCURRED, YOU ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGES CAUSED YOU OR THIRD PARTY CONTRACTORS TO FIXTURES AND FITTINGS AT KISUMÉ. THIS INCLUDES ANY DAMAGE TO THE BUILDING, FURNITURE OR PROPERTY INCLUDING THE COST OF REPAIR OR REPLACEMENT.

GENERAL CLEANING IS INCLUDED IN THE COST OF YOUR EVENT. ADDITIONAL CHARGES MAY BE INCURRED IN THE INSTANCE WHERE EXCESSIVE CLEANING IS REQUIRED, IN THE OPINION OF KISUMÉ, TO BE OVER AND ABOVE THE STANDARD LEVEL OF CLEANING. NO CONFETTI OR SPARKLERS MAY BE BROUGHT INTO THE VENUE WITHOUT PRIOR APPROVAL.

DIETARY REQUIREMENTS

CERTAIN DIETARY REQUIREMENTS CAN BE ACCOMMODATED WITH NOTICE. PLEASE CONTACT OUR TEAM FOR FURTHER INFORMATION.

CHILDREN

DUE TO THE UNIQUE DESIGN OF KISUMÉ AND EMERGENCY ACCESS WE REGRETFULLY CANNOT ACCEPT CHILDREN THAT REQUIRE HIGHCHAIRS. WE ALSO CANNOT ACCOMMODATE STROLLERS OR PRAMS.

TIMINGS

LUNCH EVENTS ARE TO FINISH BY 4.30PM (STARTING ANYTIME FROM 11AM) AND DINNER EVENTS TO FINISH BY 12.00PM (STARTING ANYTIME FROM 6.00PM), UNLESS ORGANISED WITH AN EVENT MANAGER.

