



Version 1.0

Lumiere

About LUMIERE

Lumière Culinary Studio is the brainchild of multi-award-winning, internationally renowned Chef, Shannon Kellam (Montrachet).

Our classes are run by highly sought-after, qualified chefs hand-picked by Shannon himself.

Fitted with the latest appliances from Miele and chef-grade tools and utensils, Lumière Culinary Studio is state-of-the-art to an international standard.





In the **NEWS**

STYLE MAGAZINE

The Duck masterclass is a fan favourite, while their newest offering is a collaboration with Australia's most awarded beef brand, Stockyard Beef

GOOD FOOD AUSTRALIA

Veteran chef and restaurateur Shannon Kellam has cooked and competed around the world and is passionate about instilling skills in professional and home cooks alike

URBANLIST

Dubbed one of Brisbane's best cooking classes, Lumiere Culinary Studio will have you feeling like a Michelin Star-worthy chef as you perfect your pastry or savoury cooking skills under the instructions of industry leaders

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CORPORATE TEAM BUILDING “The Pressure Test”

\$180pp

Looking for a team building activity with delicious results? The Pressure Test is perfect for teams, offices or businesses small and large to put their communication and teamwork to the test.

Groups are split into two or three teams who will work together to recreate two dishes as demonstrated by our Chef under a set time limit.

A score out of 100 for dish quality and teamwork will be awarded and a winning team will be crowned.

Inclusions:

- Production kitchen tour, snack and beverage on arrival
- Informative presentation about how a professional kitchen brigade system operates by our Chef
- Full recipes to take home and demonstration by our Chef
- Two courses made entirely by your team to enjoy in the private dining room
- Lumiere’s open bar featuring a full range of wines, beers and non-alcoholic beverages for the entire duration of the class
- Petit fours by our pâtissiers and bread by our bakers

Class duration: 3 hours

Pricing is based on 8 - 40 guests

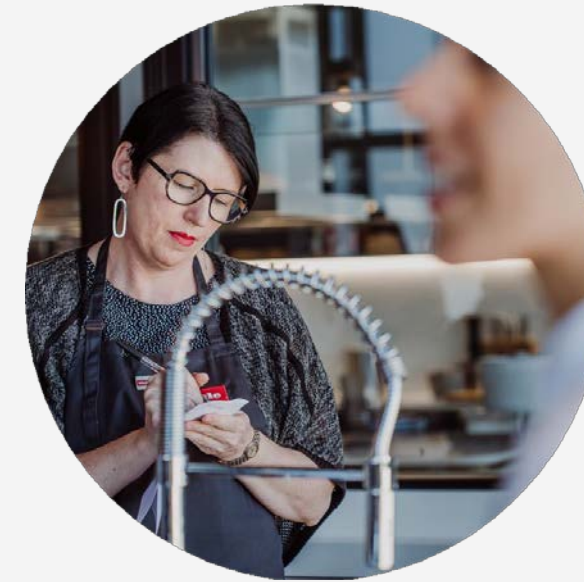
All dietary requirements can be accommodated with notice

Enquire by email: studio@lumierebrisbane.com.au

This class is **PERFECT FOR**



ICE-BREAKING



PROBLEM SOLVING



STRATEGIES

Our Corporate Team Building classes are the perfect way to build effective relationships while working on crucial skills like time management, communication and of course, good banter.



TIME MANAGEMENT



CORPORATE TEAM BUILDING



COMMUNICATION

PRIVATE SOCIAL COOKING CLASS

From \$135pp

Choose any one of our Savoury, Pastry or Sourdough classes to be ran as an exclusive class for your friends, family or colleagues.

From our Savoury classes featuring generous lunches and dinners, or our morning pastry and sourdough classes giving you a treasure trove of baked goods to return home with, each class in our extensive range is sure to have all your guests walking out satisfied.

Full catalogue available on lumierebrisbane.com.au

Inclusions:

- Production kitchen tour and beverage on arrival
- Full recipes to take home and demonstrations on all class items by our Chefs
- All your creations from class to enjoy in the dining room or to take home with you (class dependent)
- Lumiere's open beverage stations featuring a full range of wines, beers, soft drinks, juices, coffee, tea and other non-alcoholic beverages (class dependent) available for the entire class duration
- Industry tips and Q&A opportunity with our Chefs for all your food-related questions

Class duration: 2.5 – 3.5h

Pricing: Classes starting from \$135pp

Enquire by email: studio@lumierebrisbane.com.au

This class is **PERFECT FOR**



FAMILY BONDING



ANNIVERSARIES



BIRTHDAY CELEBRATIONS

Whether you're looking to organise a birthday celebration, a Christmas party or just want to do something different with your friends and family - Lumiere Culinary Studio can curate the perfect culinary experience for you.



SOCIAL GATHERINGS



EOFY EVENTS



CHRISTMAS PARTIES

Add on _____
THE PRIVATE DINING ROOM

The private dining room for your group to use before or after your private cooking class!

We have a range of add on options including charcuterie platters, cocktails, champagne and more!

Find our package add ons for all private bookings on the next page.

If you're just looking to book the dining room for a boardroom meeting, we can offer this too!



Add on options FOR ALL CLASSES

Further add-ons available, for options and pricing
email: studio@lumierebrisbane.com.au



PRIVATE DINING ROOM
\$60PP - 1 HOUR
\$80PP - 2 HOURS
(INCLUDING LUMIERE WINE,
BEER & SOFT-DRINKS)



CHARCUTERIE PLATTERS
\$25PP



COCKTAILS
\$23 PER COCKTAIL



CANAPES
\$9.5PP



CHEESE PLATTERS
\$23PP



**MORNING TEA &
AFTERNOON TEA PACKAGE**
\$35PP

For the viewers

THE ULTIMATE CHEFS TABLE - \$350pp

Watch and learn as our Chef prepares a selection of appetizers right in front of you. Sip your wine, enjoy the banter and indulge in each creation as it is completed. Then move into the private dining room for your main course and dessert. Each course paired with fine wine from our sommelier Charles-William Gossart.

This is part demonstration, part dining sensation

- *See our chef prepare and plate 6 courses*
- *Move into the private dining room for mains and dessert*
- *Enjoy each dish with a paired wine*
- *Ask questions as you go*
- *Learn tricks of the trade*

This offering is available for up to 16 guests maximum



FULL SCHOOL HIRE

From \$300/hour

Looking to run your own culinary or business event?

Have the entire school and its contents at your disposal with a full school hire. With flexible options and add-ons

you can plan your dream event with ease.

Inclusions:

- Access and use of both savoury and pastry kitchens
- Use of the fully equipped private dining room including audio-visual equipment, crockery, and other tableware
- State of the art Miele cooking appliances
- A fully stocked kitchen's utensils and equipment, suitable for a variety of cooking techniques and cuisines
- Plentiful refrigeration options
- Flexible options for laundered aprons, food and beverage catering, ingredient preparation, and kitchen staff

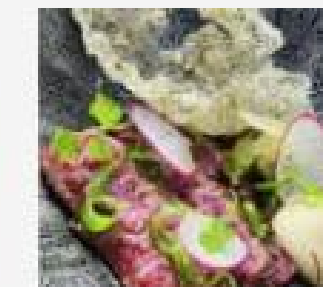
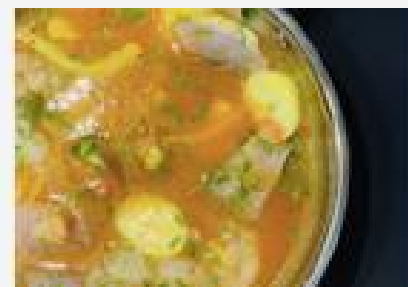
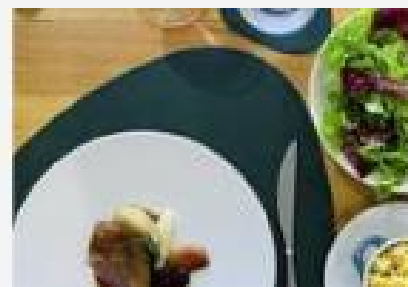
For all enquiries email studio@lumierebrisbane.com.au

Enquire with us **TODAY**

We have a range of savoury and pastry classes on offer that are perfect for all celebrations & occasions!

07 3092 9464

Studio@lumierebrisbane.com.au



**All pricing subject to change without prior notice*