



EVENTS AT LUNA PARK

Function Pack



Gather for every occasion

Bring your next event to life at Luna Park Melbourne - where unique spaces and exciting experiences make every gathering extraordinary.

Event Venues

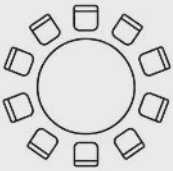
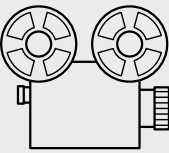




The Luna Palace

The crown jewel of the park, this state-of-the-art pillarless conference and events centre offers a flexible space designed for unforgettable experiences. From weddings and gala dinners to conferences, trade shows and special events, the venue delivers versatility within the iconic setting of Luna Park Melbourne.

Opening onto covered terraces, the venue combines sophisticated indoor spaces with flexible outdoor areas. The main room can also be divided into two separate spaces, making it ideal for both intimate gatherings and large-scale events.

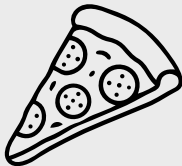
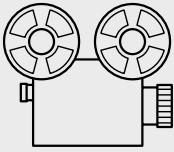
					
600	900	400 - 550	Y	Y	Y

Capacities are approximate and will vary based on audiovisual, and room layout

The Luna Rooftop

A spectacular space to finish off a busy day of connection and networking, the Luna Rooftop offers sweeping bayside views within the iconic surrounds of Luna Park Melbourne. Uniquely connected to the historic Scenic Railway, the rooftop delivers a vibrant and memorable setting for cocktail functions, social events and evening celebrations.

Step directly from your function space onto the rooftop and enjoy hardwood decking, relaxed seating and stunning sunset vistas across the bay. Complete with a live cooking BBQ and pizza oven experience, the Luna Rooftop is the perfect place to unwind, entertain and continue the evening in style.

					
350	Y	Y	N	Y	Y

Capacities are approximate and will vary based on general layout





Stardust Room

Filled with natural light and overlooking the vibrant surrounds of Luna Park Melbourne, this versatile space provides the perfect setting for intimate events and focused gatherings. Its warm and inviting atmosphere makes it ideal for everything from strategy sessions to social celebrations.

Perfectly suited to small meetings, breakout sessions and themed events, the space offers flexibility and comfort while remaining connected to the unique energy of the park. Whether used as a private meeting room or a stylish event space, it creates an engaging environment for guests and delegates alike.

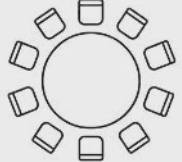
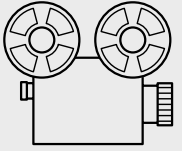
80	150	80	Y	Y	Y

Capacities are approximate and will vary based on audiovisual, and room layout

Pavilion

Located in the heart of Luna Park Melbourne, the Pavilion is a unique and versatile venue that places guests right in the centre of the park's energy and excitement. Its open design creates a vibrant atmosphere, making it an unforgettable setting for a wide range of events and experiences.

With a flexible layout and direct connection to the amusement park, the Pavilion can be tailored to suit everything from corporate functions and cocktail events to themed celebrations and large-scale activations. The space combines character, flexibility and impact to create truly memorable events.

					
150	250	150	N	N	N

Capacities are approximate and will vary based on audiovisual, and room layout

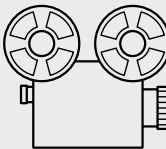




Moon Deck

Overlooking the vibrant surrounds of Luna Park Melbourne, the Moon Deck offers sweeping views across the park in a relaxed and stylish open-air setting. The elevated outlook and unique atmosphere create the perfect backdrop for memorable evening events and social gatherings.

Ideal for intimate cocktail functions, networking events and private celebrations, the Moon Deck combines flexibility with the unmistakable energy of the park. Whether hosting sunset drinks or an evening event, the space delivers a truly distinctive experience for guests.

				
100	Y	N	Y	Y

Capacities are approximate and will vary based on audiovisual, and room layout

Now who doesn't love to eat?

We have a variety of catering options to suit your unique conference and event. From gourmet buffets through to carnival and fun fair food, to really keep you in the spirit of the park



LUNA PALACE SEATED MENU

Minimum of 30 people - From \$110.00 PP

Entrees

Alternate drop or feasting mains to share:

Slow Roast Pork Belly, Crispy Crackling, Rocket & Vincotto (GF | NF)

Salt N Pepper Calamari, Szechuan, Rocket, Lemon, Kewpie & Chilli (GF)

Chicken & Avocado, Crispy Prosciutto, Coz, Baby Croutons & Garlic Aioli

Tea Smoked Salmon Fillet, Pickled Ginger, Nisturcian, Lime Aioli & Prawn Croutons

Artichoke Ricotta Tortelloni, Roast King Browns, Tomato Truffle Oil

Emulsion, Basil (V)

Signature Antipasto, Inc Wagyu Bresaola, Grilled Veg, Arancini, S. N. P.

Calamari (Can be GF)

Baked Heirloom Eggplant, filled w peppers & zucchini, pumpkin puree (vegan)(GF)

Beef bresaola, black truffle, blue cheese mousse, wattle seed crisp (GF)

Main Meals

Alternate drop or feasting mains to share:

Grass Fed Eye Fillet - *Pommes "Anna" Gratin, buttered broccolini, jus (GF)*

Roasted Gippsland Rump of Lamb - *Butternut Pumpkin Puree, Mint, Shallot, Hazelnut Salad (GF)*

Slow Roast Pork Belly With Crispy Crackling - *Kaffir lime braise, crisp larb green beans, water chestnuts, shallot herb salad (GF)*

Pistachio Dukkah Crusted Chicken Maryland - *Pepperonata, 3 peppers, xv Olive Oil, Basil (GF)*

Infinity Blue Barramundi Fillet or Tasmanian Huon Atlantic Salmon - *Bok choy, sesame, kecap manis, ginger, chilli, lime, coriander (GF)*

The feasting option includes a selection of cold and hot sides



ELEVATED CANAPES

Minimum of 20 people - From \$53.00 PP

Cool Canapes

Rare Beef Tataki - Tonkatsu Sauce, Sesame, Pickled Daikon, Cassava Cracker (GF)

Buttermilk Blini, Prosciutto - Herbed Cream Fraiche

Tea Smoked Salmon - Cucumber, Pickled Ginger, Burnt Chilli Kewpie On Prawn Cracker (GF)

Pork Sausage - Hoi Sin, Won Ton Crisp, Wakame

Prawns - Avocado Mousse, Charred Corn, Blue Corn Tortilla, Chilli Jam (GF)

Pulled Chicken - Parsley, Shallot Salad, Beetroot Crisp (GF)

Bush Tomato Tartlet - Ricotta, Bush Myrtle (V)

Steak & Polenta Chip - Grilled Rare Sirloin Steak, Crisp Polenta Chip, 'Bearnaise' Mayo (GF)

Hot Canapes

Salt N Pepper Calamari - Black Pepper, Kewpie, Citrus (GF)

Crystal Bay Prawn & Lemongrass Gyoza - Spring Onion & Burnt Chilli Dipping Sauce

The Infamous Arancini - Parmigiana, Prosciutto Salt (GF)

Mac N Cheese Croquettes - Harissa Aioli (V GF)

Smoked Mozzarella & Roasted Portobello Mushroom - Mini Slider Bun (V)

Beetroot Tarte Tatin - Whipped Feta, Vincotto Onion (V)

Korean Chicken Bites - Cucumber, Chilli Jam

Pumpkin Flowers "Zucca" - Tempura, Peppered Ricotta, Nam Jim Dipping Sauce (V GF)

Pulled Beef - Blue Cheese, Mini Slider Bun



DESSERTS MENU

Minimum of 30 people - From \$19.00 PP

Plated Desserts

Deconstructed Lime Cheesecake - *Curd, crunch, meringue & cheese*

Espresso Martini Brulee - *Mascarpone, praline, dark chocolate truffle*

Rhubarb Panna Cotta - *Crème Fraiche Mousse, Vanilla Poached Rhubarb & Crisps*

Belgian Chocolate Brownie Sandwich - *Dark & milk chocolate, peanut, caramel, double cream*

Passionfruit Bavarois - *Coconut Crumble, Coconut Lime Mousse, Rose Petals*

Petit Four Desserts

Passionfruit Curd Tartlet - *raspberry gel & dried raspberry (V, NF)*

Banoffee Pie - *banana creme, dulce de leche & chocolate tart (V, NF)*

Italian Pistachio Crème - *pistachio praline & shortbread*

Belgian Chocolate Brownie - *ganache & pop rocks (V, GF)*

Peanut Butter Parfait - *caramel & sweet & salty popcorn (V)*

Dessert Table

Select 3 jam jar desserts:

Rhubarb panna cotta - *crème fraiche mousse, vanilla poached rhubarb & crisps (GF, NF)*

Chocolate Brule - *mandarin curd, chocolate soil, dried mandarin & pop rocks (V, GF, NF)*

Blackberry ricotta cheesecake - *biscotti, blood orange gel & crisp (GF, NF)*

Apple crumble - *roasted apple puree & gingernut crunch (V)*

Passionfruit Bavarois - *coconut crumble, coconut lime mousse & rose petals (V, GF, NF)*



ROOFTOP MENU

Minimum of 50 people - From \$49.00 PP

BBQ and Pizza Offerings

4 variations of pizza, chosen from a selection of 6

Burgers

Gourmet sausages

Corn on the cob

House-made potato salad

Coleslaw

Premium Upgrades

Gourmet burgers

Artisan sausages

Corn on the cob

Kebabs

Porchetta rolls

Jerk chicken

House-made potato salad

Coleslaw

Extras priced per item

Grilled marinated king prawn skewers

Oysters – offered via an oyster bar

Grass-fed sirloin steak

All food is offered as a live cooking experience and includes gluten-free and vegan options.



GOURMET BUFFET

Minimum of 50 people - From \$49.50 PP

All meals are served with fresh bread rolls & butter portions

BBQ Menu

Beef 'Steakettes' (GF)

Caramelised onions, french mustards & chutneys

Chicken with Honey, Soy and Fresh Coriander

Roast Pork Belly (GF)

Served with crackling

Selection of Gourmet Sausages (GF)

Continental, Pork and Beef

Accompanied with a selection of mustards & our tomato chutney

Vegetable Tikka Masala (VG) (GF)

Served with yellow rice & coriander

Buffet Sides Menu

(Choose 3 sides from the list below)

Roasted Chat Potatoes (V)(GF)

Tossed in seasonal herbs

Herbed Green Salad (V)(VG)(GF)

With cherry tomatoes & julienne fine veg

Spiced Roasted Cauliflower Salad with Turmeric (VG)

Beetroot, Spinach and Fe ta Salad (V)(GF)

Roast Pumpkin and Quinoa Salad (V)(VG)(GF)

Served with coriander dressing

Tomato Bocconcini

Basil pesto cream, rocket & penne pasta salad

GF - Gluten Free • V - Vegetarian • VO - Vegetarian Option Available • VG - Vegan



FUNFAIR FINGER FOOD

Minimum of 20 people - From \$41.50 PP

Finger Food

Arancini Balls - Three Selections

Mini Gourmet Pies - Three Selections

Good Old Beef Sausage Roll with Seasonal Spices

Cauliflower Roll (VG) (GF)

Indian Vegetable Samosa (V)

Aloo Bonda "Curried Potato Balls" (V)

Pumpkin Flowers (VG)

Sugar Cane Chicken Skewers (GF)

Sugar Cane Coconut Prawn Skewers (GF)

Peking Duck Spring Rolls

Miso Eggplant Spring Roll (VG)

Vegetable Gyoza (V)

Substantials

Mini Sliders Choice of:

Karage chicken with lettuce & chipotle in a Beetroot Bun

Beef Pattie with pickles, cheese, tomato, lettuce, mustard & ketchup on a Seeded Bun (GFO)

Falafel Pattie (GFO) (VG) tomato & lettuce on a Matcha Bun (VG) (GFO), tomato relish.

Fish and Chips

Battered fish goujon, hand-cut chips, tartare & lemon wedge

Moroccan Fried Cauliflower Boats (VG)

Florets of cauliflower tossed in Moroccan herbs and spices & lightly fried

Veggie Pasta Salad boxes (V)(GFO)

Pesto pasta and vegetables presented in individual boxes

Luna Park Churros - Belgium chocolate sauce





Ready to book

Contact our Events Team today to reserve your date and start planning an event your guests will never forget.
events@lunapark.com.au | 03 9525 5033