



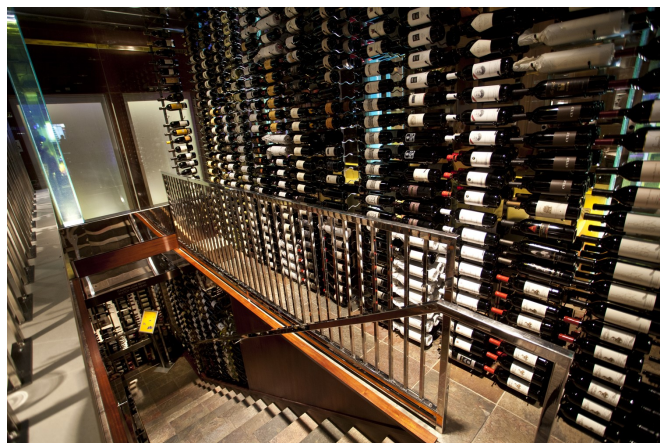
Welcome to Luma on Park, a high-energy, casual American kitchen serving delectable food and dining where the fare speaks for itself and the wine program is all about the juice. We are a neighborhood restaurant with citywide appeal. We want our guests to feel comfortable dining the way they please, whether they prefer a traditional three-course meal or an array of small eclectic dishes.

Luma's menu offers the freshest seasonal ingredients and herbs to enhance the flavor profile of its cuisine. Every culinary experience will be different, but our diligent staff is thoroughly trained in all aspects of food and beverage to display the idea of service being as important as the food for the ultimate dining experience.

Luma's private dining room, The Cellar, is nestled below a "jewel box" tower, a two-story wine vault that illuminates and stretches both floors of the restaurant and stores nearly 7,000 bottles of wine. The Cellar is a lavish, exclusive room that can seat 42 people and is equipped with state-of-the-art audiovisual equipment ideal for major events, from corporate gatherings to wedding receptions.

Inquiries can be made by telephone or via email. We invite you to explore our website, www.lumaonpark.com to learn more about Luma. We look forward to planning an exceptional event with you.

290 S. Park Avenue
Winter Park, Florida 32789
407.599.4111





GENERAL INFORMATION

Contact	Elicia Summons - Events Coordinator
Address	290 Park Ave. South • Winter Park, FL 32789
Phone	407.599.4111
Fax	407.599.4112
Email	events@parklights.com
Website	www.lumaonpark.com
Menu Selections	Dinner Menu, Wine Menus, Set Menus
Credit Cards	American Express • MasterCard • Visa
Directions	www.lumaonpark.com
Valet Parking	Yes / After 5:30pm
Handicapped Access	Yes
Media Contacts	Elicia Summons
Architectural Design	Bill Johnson Studios



BOOKING AN EVENT AT LUMA ON PARK

Any of our Managers or the Events Coordinator would be happy to honor your request to place a 24 hour courtesy hold on an available date and time slot in The Cellar.

To begin the process of confirming your reservation in The Cellar, the Events Coordinator will complete an Event Order. A signed copy of that Event Order and with valid credit card information will need to be faxed or emailed back to your Coordinator for your event to be considered definite.

To host an event in The Cellar, a food and beverage minimum will apply. The food and beverage minimum is defined as the total food and beverage sales prior to the service charges and tax. The minimums are based on the evening and time slot selected. They are not based on the number of guests attending your event. There is no room rental fee for The Cellar.

If your total bill, prior to service charges and tax, falls short of reaching the food and beverage minimum the difference will be billed as a miscellaneous fee. A final guarantee of guests attending is requested two days prior to your event.

All charges will be made to the credit card on file, unless another form of payment is presented on the evening of your event. We regret that separate checks cannot be prepared for group events.

Our cancellation policy requires that if you must cancel your event, that you do so in writing, via the Events Coordinator no later than 14 business days prior to your event. You must also confirm that the Events Coordinator received your written correspondence. Any cancellations received less than 14 business days prior to the event will result in a fee of half of the contract minimum for the event.

EVENTS AT LUMA

LUMA is the ultimate restaurant for fine wine and cuisine enthusiasts. The radiant interior with its rich woods, resonant colors and stylish leather trimmings beckons guests inside. We are a neighborhood restaurant with citywide appeal. We want our guests to feel comfortable dining the way they please, whether they prefer a traditional three-course meal or an array of small eclectic dishes. Luma's menu offers the freshest seasonal ingredients and herbs to enhance the flavor profile of its cuisine. Every culinary experience will be different, but our diligent staff is thoroughly trained in all aspects of food and beverage to display the idea of service being as important as the food for the ultimate dining experience.



The Cellar is nestled below a “jewel box” tower, a two-story wine vault that illuminates and stretches both floors of the restaurant and stores nearly 7,000 bottles of wine. The Cellar is a lavish, exclusive room that can seat 42 people and is equipped with state-of-the-art audiovisual equipment ideal for major events, from corporate gatherings to wedding receptions.



For a unique wedding reception, social or corporate event, we offer the possibility of an exclusive buyout of the entire facility.

CAPACITY

LOCATION	BANQUET (SEATED)	RECEPTION
LUMA	125	200
THE CELLAR	42	50-55 Rolling

INVENTORY OF TABLES & CHAIRS

QUANTITY	TABLES
2	60" X 36" Wooden Rectangle
2	60" X 24" Rectangle
6	72" X 24" Rectangle
6	60" Round
42	Chairs
4	24" x 42" Cocktail

PRIVATE DINING ROOM DIMENSIONS

17 ft. x 32 ft.

544 square feet

AUDIO VISUAL EQUIPMENT

- Wireless High-Speed Internet Access
- 55 inch HD LCD Screen Television with Power Point Capability
- Surround Sound System
- Phone Access
- DVD Player
- iPod Hook-Up



Artisan Cheese & House-Cured Charcuterie

- served with nuts & crackers

\$160 per platter
(25-30 servings)

Beef Tartare

- seasonal accompaniments

\$50 per platter (12 pieces)

Seasonal Ceviche

- citrus, chili, sesame

\$50 per platter (12 pieces)

Grilled Florida Shrimp

- salsa verde

\$40 per platter (12 pieces)

Angus Beef Sliders

- house made pickles, pimento cheddar

\$50 per platter (9 pieces)

Duck Prosciutto

- compressed melon, basil

\$40 per platter (12 pieces)

Seasonal Hand Made Filled Pasta

- brown butter, parmesan, herbs

\$40 per platter (12 pieces)

Cauliflower Croquettes

- gruyère, medjool date

\$30 per platter (12 pieces)

Johnny Cakes

- pork belly

\$40 per platter (12 pieces)

or

- pepper jam

\$30 per platter (12 pieces)

Assorted Pizzas (change daily)

\$13-\$16 per pizza (8 servings)

Truffle-Parmesan Popcorn

\$13 per bowl (6 servings)



\$50 SAMPLE 3 COURSE MENU

Set menus are required for parties of 15 or more

hearts of romaine

extra virgin olive oil fried croutons, parmesan, creamy caesar vinaigrette

arugula & fennel salad

radish, honey crisp apple, chèvre, balsamic vinaigrette

loch duart salmon

roasted shishito, confit orange, red lentils, pistachio, carrot purée

crystal valley chicken

fregula, sugartop farms hakurei turnip, pickled ramp, apple cider jus

marinated flat iron steak

yukon gold potato purée, haricot verts, red wine bordelaise

*** vegetarian option upon request ***

chocolate panna cotta

chocolate paint, chocolate crumble, crème fraîche

almond tart

toasted meringue, lemon curd, concord gel, oat streusel

all items are seasonal and subject to change

menu price includes regular/decaf coffee, iced tea and soft drinks

bread service is not included in the menu price

all food and beverage is subject to 6.5% sales tax, 20% gratuity and a 2% administrative fee



\$75 SAMPLE 3 COURSE MENU

Set menus are required for parties of 15 or more

hearts of romaine

extra virgin olive oil fried croutons, parmesan, creamy caesar vinaigrette

arugula & fennel salad

radish, honey crisp apple, chèvre, balsamic vinaigrette

grilled costa rican mahi-mahi (seasonal upgraded fish selection)

frekka, chestnut broth, broccolini, eggplant agrodolce

crystal valley chicken

fregula, sugartop farms hakurei turnip, pickled ramp, apple cider jus

chairman's reserve filet mignon (\$10 upcharge per filet)

yukon gold potato purée, haricot verts, red wine bordelaise

*** vegetarian option upon request ***

chocolate panna cotta

chocolate paint, chocolate crumble, crème fraîche

almond tart

toasted meringue, lemon curd, concord gel, oat streusel

all items are seasonal and subject to change

menu price includes regular/decaf coffee, iced tea and soft drinks

bread service is not included in the menu price

all food and beverage is subject to 6.5% sales tax, 20% gratuity and a 2% administrative fee



\$85 SAMPLE 4 COURSE MENU

Set menus are required for parties of 15 or more

heirloom squash soup

pink peppercorn crema, carrot top oil

hearts of romaine

extra virgin olive oil fried croutons, parmesan, creamy caesar vinaigrette

arugula & fennel salad

radish, honey crisp apple, chèvre, balsamic vinaigrette

grilled costa rican mahi-mahi (seasonal upgraded fish selection)

freekah, chestnut broth, broccolini, eggplant agrodolce

crystal valley chicken

fregula, sugartop farms hakurei turnip, pickled ramp, apple cider jus

chairman's reserve filet mignon (\$10 upcharge per filet)

yukon gold potato purée, haricot verts, red wine bordelaise

*** vegetarian option upon request ***

chocolate panna cotta

chocolate paint, chocolate crumble, vanilla cream

almond tart

toasted meringue, lemon curd, concord gel, oat streusel

all items are seasonal and subject to change

menu price includes regular/decaf coffee, iced tea and soft drinks — bread service is not included in the menu price

all food and beverage is subject to 6.5% sales tax, 20% gratuity and a 2% administrative fee



\$100 SAMPLE 5 COURSE MENU

Set menus are required for parties of 15 or more

florida corn soup

pink peppercorn crema, carrot top oil

hearts of romaine

extra virgin olive oil fried croutons, parmesan, creamy caesar vinaigrette

arugula & fennel salad

radish, honey crisp apple, chèvre, balsamic vinaigrette

mushroom agnolotti

consommé, radish, crispy farro, pickled turnip greens

grilled costa rican mahi-mahi (seasonal upgraded fish selection)

freekah, chestnut broth, broccolini, eggplant agrodolce

crystal valley chicken

fregula, sugartop farms hakurei turnip, pickled ramp, apple cider jus

chairman's reserve filet mignon

yukon gold potato purée, haricot verts, red wine bordelaise

*** vegetarian option upon request ***

chocolate panna cotta

chocolate paint, chocolate crumble, vanilla cream

almond tart

toasted meringue, lemon curd, concord gel, oat streusel

all items are seasonal and subject to change

menu price includes regular/decaf coffee, iced tea and soft drinks—bread service is not included in the menu price
all food and beverage is subject to 6.5% sales tax, 20% gratuity and a 2% administrative fee

ALCOHOLIC BEVERAGES

We charge for all alcohol based on consumption. You have two options you can select from “beer and wine only” or “open bar”. Open bar would allow guests to order beer, wine, and liquor drinks. In either case, we do ask that you preselect wine, we recommend two whites and two reds. These selections would be opened by the bottle based on consumption.

SAMPLE WINE LIST

(please ask for the full wine list if needed)

Whites

The Wolftrap Viognier Blend
Hogue “Late Harvest” Riesling
Moulin De Gassac Grenache Blanc

Sparkling

Poema Cava “Brut”

Reds

Literatura Carmenère
M-A-N Family Wines Pinotage
Tilia Merlot

Slightly Sweet Slightly Sparkling

Chiarli Lambrusco

\$22/bottles

Whites

San Giorgio Pinot Grigio
“The Other” Chardonnay Blend
Berger Grüner Veltliner

Sparkling

Domaine Ste. Michelle “Brut”

Reds

Luccarelli Primitivo
Maison Castel Cabernet Sauvignon
Padrillos Malbec

Sweet Slightly Sparkling

Annalisa Malvasia

\$32/bottles

Whites

Cape Mentelle Sauvignon Blanc
Astrolabe Pinot Gris
Abadía de San Campio Albariño

Sparkling

Bortolotti Prosecco Superiore Brut

Reds

Domaine Gassier Côtes-Du-Rhône
Storm Point Red Blend
Grayson Cellars “Lot 5” Pinot Noir

Sweet Slightly Sparkling

Massimo Rivetti Moscato D’Asti

\$42/bottles

Whites

Raeburn Chardonnay
Monchiero Langhe Arneis
Walnut Block Sauvignon Blanc

Sparkling

Jean-Charles Boisset N° 21

Reds

Chehalem Pinot Noir
Eberle Cabernet Sauvignon
Three Bridges Petite Sirah

Sparkling

Le Grand Courtâge Brut Rosé

\$52/bottles

Whites

Commanderie de Peyrassol Rosé
Stags’ Leap Winery Sauvignon Blanc
Opolo Viognier

Reds

Domaine Ruet “Côte de Brouilly” Gamay
Garzón Petit Verdot
Viña Olabarri Gran Reserva Rioja

\$62/bottles



Capacities

Cellar Private Dining Room – seats up to 42 people

Charges

THE CELLAR ROOM WILL HAVE A FOOD AND BEVERAGE MINIMUM WHICH WILL VARY DEPENDING ON THE NIGHT, THE LENGTH OF PARTY, AND THE TYPE OF MENU. THE GUEST WILL HAVE THE OPTION OF ONE OF TWO TIME SLOTS OR THEY MAY CHOOSE TO USE THE ROOM FOR THE ENTIRE EVENING.

MONDAY THRU THURSDAY:

5:30-8:00 ---F&B MINIMUM OF \$1000
8:30-CLOSE ---F&B MINIMUM OF \$1000
ALL EVENING ---F&B MINIMUM OF \$2000

FRIDAY & SATURDAY:

5:30-8:00 ---F&B MINIMUM OF \$1500
8:30-CLOSE ---F&B MINIMUM OF \$1500
ALL EVENING ---F&B MINIMUM OF \$3000

SUNDAY

ALL EVENING ---F&B MINIMUM OF \$1500

Menus

Seasonal Menu: Guests are welcome to order off our seasonal menu at the time of the event at regular pricing for parties of up to 15 people.

Preset 3 or 4 Course Menu: Set menus are required for parties of 16 or more.

Hors d'oeuvres: Prior to a dinner event, passed hors d'oeuvres can be selected.

Beverages: Full bar and wine list available. All charges are based on consumption.

Service and Tax: 20% gratuity, 6.5% FL sales tax and a 2% administration fee.



Capacities

Cellar Private Dining Room – seats up to 42 people

December / Holiday Charges

THE CELLAR ROOM WILL HAVE A FOOD AND BEVERAGE MINIMUM WHICH WILL VARY DEPENDING ON THE NIGHT, THE LENGTH OF PARTY, AND THE TYPE OF MENU. THE GUEST WILL HAVE THE OPTION OF ONE OF TWO TIME SLOTS OR THEY MAY CHOOSE TO USE THE ROOM FOR THE ENTIRE EVENING.

MONDAY THRU THURSDAY:

5:30-8:00 ---F&B MINIMUM OF \$1250
8:30-CLOSE ---F&B MINIMUM OF \$1250
ALL EVENING ---F&B MINIMUM OF \$2500

FRIDAY & SATURDAY:

5:30-8:00 ---F&B MINIMUM OF \$2000
8:30-CLOSE ---F&B MINIMUM OF \$2000
ALL EVENING ---F&B MINIMUM OF \$4000

SUNDAY

ALL EVENING ---F&B MINIMUM OF \$1800

Menus

Seasonal Menu: Guests are welcome to order off our seasonal menu at the time of the event at regular pricing for parties of up to 15 people.

Preset 3 or 4 Course Menu: Set menus are required for parties of 16 or more.

Hors d'oeuvres: Prior to a dinner event, passed hors d'oeuvres can be selected.

Beverages: Full bar and wine list available. All charges are based on consumption.

Service and Tax: 20% gratuity, 6.5% FL sales tax and a 2% administration fee.



Buyout Capacities

For a Cocktail Style Reception the Main Dining Room and Private Dining Room
Can Accommodate up to 200 People

For a Seated Dinner the Main Dining Room and Private Dining Room Can Hold
up to 125 People

Charges

Charges for buyouts will depend on the date and what style of buyout is desired.
Please contact the Banquet Coordinator for more detailed information



DIRECTIONS

COMING FROM THE EAST

I4 West to Fairbanks Avenue / 426 (Exit 87) on right

Go 2.1 miles to left on South Park Avenue

Go 0.2 miles to the second light, turn right on New England Avenue

Complimentary valet is on your right.

COMING FROM THE WEST

I4 East to Fairbanks Avenue / 426 (Exit 87) on right

Go 2 miles to left on South Park Avenue

Go 0.2 miles to the second light, turn right on New England Avenue

Complimentary valet is on your right.

COMING FROM THE AIRPORT

Travel south 0.9 miles on Airport Boulevard towards South Access Road

Turn slight left to take the ramp toward Terminal B/SR-436/North Exit/SR-528

Stay straight onto Airport Boulevard for 1.8 miles

Stay straight onto FL-436 N/Semoran Boulevard S., continue on 436 for 10.6 miles

Turn left onto FL-426 West/Aloma Avenue, continue on 426 for 2.6 miles

Turn right onto Park Avenue

Go 0.2 miles to the second light, turn right on New England Avenue

Complimentary Valet is on your right.