

GROUP PACKAGES

luke's
KITCHEN
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LUKE'S KITCHEN

With acclaimed one-hatted and three-goblet-awarded Australian chef, Luke Mangan, at the reins, Luke's Kitchen is the jewel in the crown of the stunning Kimpton Margot Hotel lobby.

Sink into contemporary glamour, with a dining experience that shapeshifts as day turns to night in the heart of Sydney's CBD. From drawn-out celebrations to pre-theatre feasts, Luke's Kitchen sets the stage for a show-stopping occasion to remember.

Whatever the hour, superb seasonal produce steals the spotlight with a Modern Australian menu. When the occasion calls, hail down the caviar trolley to level up your dining experience to a new echelon of indulgence.



SPACES



LUKE'S KITCHEN (EXCLUSIVE USE)

Capacity | up to 150
Enjoy exclusive use of our grand dining room. Set across combination seating of long, plush banquette's and striking round tables, exclusive use of our main dining room is sure to impress your guests.



LUKE'S KITCHEN'S SEMI PRIVATE DINING ROOM

Capacity | Up to 30
Housed within our main dining room, this semi-private dining area is shrouded behind opaque floor-to-ceiling curtains. Spread across two large tables, guests will experience the vibrant thrum of the main dining room while enjoying the privacy of this veiled space.

SPACES

CELLAR BY LUKE

Capacity | Up to 12

For an elevated private dining experience that's sure to leave a lasting impression, hire exclusive use of Cellar by Luke. The intimate space housed across the lobby is an extension of Luke's Kitchen, offering diners the opportunity to elevate their experience with exceptional wine pairings, backdropped to a unique setting.

From once-in-a-lifetime proposals to exclusive brand activations, let our team help you plan a celebration to remember.



WILMOT BAR

Capacity | Up to 250
(Exclusive use) or up to 150 for a reserved section of the bar. Kimpton Margot's grand, heritage-listed lobby is home to Wilmot Bar. Relax into plush velvet armchairs for a more casual gathering, as you explore our extensive selection of wines, cocktails, and spirits alongside roving canapés.

SAMPLE SET MENU

A man in a white shirt is smiling and looking down at a plate of food on a table. He is holding a glass of red wine in his left hand and a glass of iced tea with a lemon slice in his right hand. The table is set with a white plate of food, a fork, and a knife. The background is dark, suggesting an indoor dining setting.

TO START

ROAST BEETROOT & ORANGE SALAD
Ricotta, walnuts, honey & oregano

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)
Dashi and sesame dressing, pickled plum, radish

MARINATED BBQ QUAIL (GF)
Grape & currant salsa, asparagus

TO FOLLOW

MUSHROOM RAVIOLI (V)
Capsicum salsa, ricotta

STEAMED CORAL TROUT (GF)
Sauce vierge, corn, snow peas

SEARED & POACHED BEEF FILLET (GF)
Zucchini, basil & pine nuts, whipped fetta, preserved lemon

SIDES

Fries
\$12

Truffle & Parmesan Fries
\$16

Heirloom tomatoes, mozzarella, olives, raspberry dressing
\$16

Steamed green beans, slow-cooked eschalots
\$16

TO FINISH

GOOEY CHOCOLATE TART (GF)
Roast peach, vanilla bean ice-cream

2 COURSE SET MENU | 85PP
2 COURSE ALTERNATE SERVE MENU | 95PP
3 COURSE SET MENU | 105PP
3 COURSE ALTERNATE SERVE MENU | 115PP

CLASSIC BEVERAGE PACKAGE

SPARKLING

Veuve D'ArgentBlanc de Blanc, France

WHITE

Lark Hill Regional Riesling, Canberra District, NSW
Luke Mangan by BrokenwoodChardonnay, Hunter Valley, NSW

RED

Punt Road Pinot Noir, YarraValley, VIC
Luke Mangan by Mount Langi Shiraz, Grampians, VIC

BEER

150 Lashes Pale Ale Stella Artios
* Low abv options upon request

Selection of still & sparkling water, soft drinks and juice

PREMIUM BEVERVAGE PACKAGE

SPARKLING

Salatin, Prosecco, Italy

ROSÉ

Maison AIX Rosé, Provence, France

WHITE

Craggy Range Appellation Sauvignon, Martinborough NZ
Scarborough The Obsessive Chardonnay, Orange, NSW

RED

Craggy Range Appellation Pinot Noir, Martinborough NZ
Yangarra Shiraz, McLaren Vale, SA

BEER

Lord Nelson Three Sheets Pale Ale, NSW
Asahi, Japan
Peroni NastroAzzurro, Italy

* Choice of two beers

Selection of still & sparkling water, soft drinks and juice

BEVERAGE PACKAGES

CLASSIC PACKAGE

1 HOUR AT \$45 PER PERSON
2 HOURS AT \$55 PER PERSON
3 HOURS AT \$65 PER PERSON
4 HOURS AT \$75 PER PERSON

PREMIUM PACKAGE

1 HOUR AT \$60 PER PERSON
2 HOURS AT \$75 PER PERSON
3 HOURS AT \$95 PER PERSON
4 HOURS AT \$105 PER PERSON



FIND OUT MORE

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