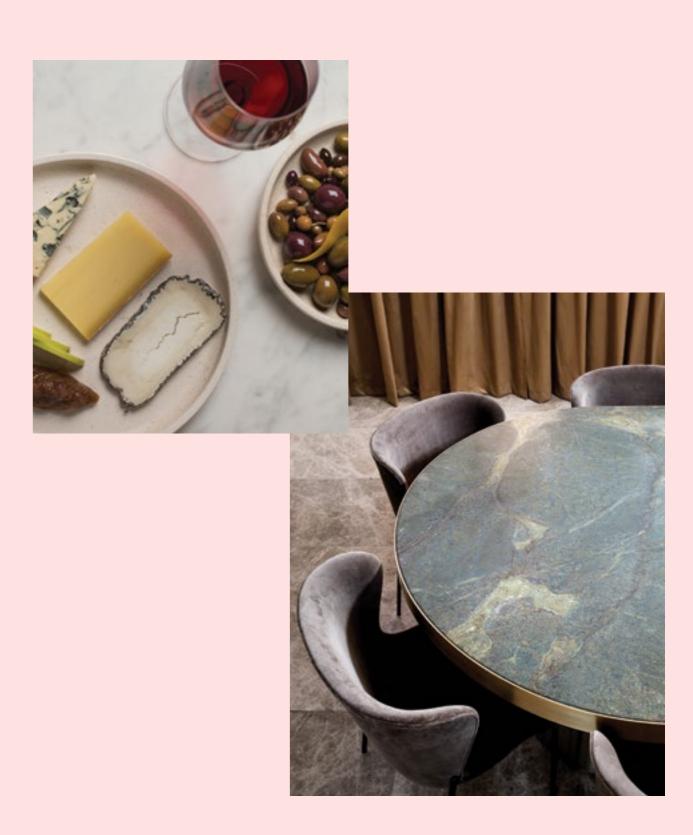
# L-I-M-I-N-A-L



There's an art to finding the perfect space to host events. Liminal takes the stress out of this and allows you to entertain in a space of your own with exceptional food, impeccable service and an impressive wine list. Our food philosophy is carried through to the event environment with seasonal menus featuring the best local produce.



# THE SPACE

We are able to open Liminal exclusively for special events which makes it the perfect spot to host a new product activation, a private dinner or a special celebration. Our talented team of bartenders and waiters will make sure your event is smooth in service and most importantly, a lot of fun.

We can tailor the space to cater for groups of 20 – 150 guests. For groups that are larger in number (up to 250), we make use of the Atrium opposite Liminal.



# L-I-M

# I-N-A-L

#### CANAPE PACKAGES FOR YOUR EVENT

\$40/HEAD CANAPE PACKAGE

3 cold canapes, 4 hot canapes, 1 sweet 550/HEAD CANAPE PACKAGE

3 cold, 4 hot, 1 substantial, 1 sweet \$60/HEAD CANAPE PACKAGE

4 cold, 4 hot, 2 substantial, 1 sweet

## COLD CANAPE -

Oysters natural, gf

Cos leaf, fresh ricotta, salmon roe, gf

Kohlrabi, pea, smoked yoghurt, gf

Chicken liver pate en croute

Pickled sardine, fennel marmalade

Steak tartare, potato couton

Parmesan custard tart, v

Pickled pumpkin, cashew fetta, rye, V

#### WARM CANAPE -

Brioche, buffalo curd, jamon

Mozzarella, sage and anchovy toastie

Mushroom croquette, v

Roast pork taco, apple and fennel, gf

Sweet corn soup, basil oil v, gf

Fried potato, olive, preserved lemon, V

Chickpea falafel, almond hummus, pomegranate, V

Steamed prawn and ginger dumpling

Lamb and pine nut filo pastry

### SUBSTANTIAL CANAPE

Beef Slider

Chickpea fried chicken slider, hot and sour pickles, df

Fritto misto, aioli

Flank steak, parmesan and parsley, gf

Hot chicken roll

Lamb koftas, herb yoghurt, gf

Spelt, green pea, lemon and mint risotto, v

Crumbed lamb cutlet, salsa verde

Fried eggplant, provolone, honey miso bun, v

Braised lamb shoulder and rissoni

Tempura flathead, yoghurt tartare

### SWEET CANAPE

Blueberry tart

Dark chocolate cake, gf

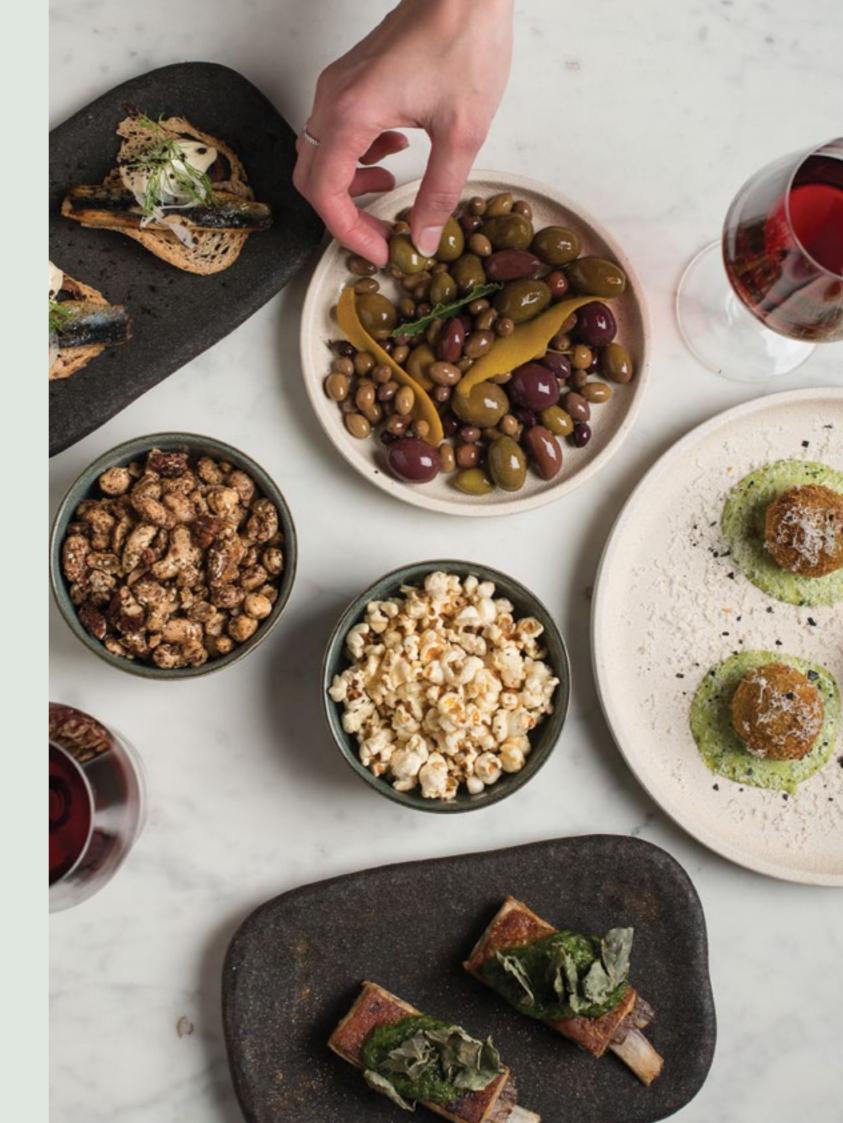
Doughnuts with lemon curd

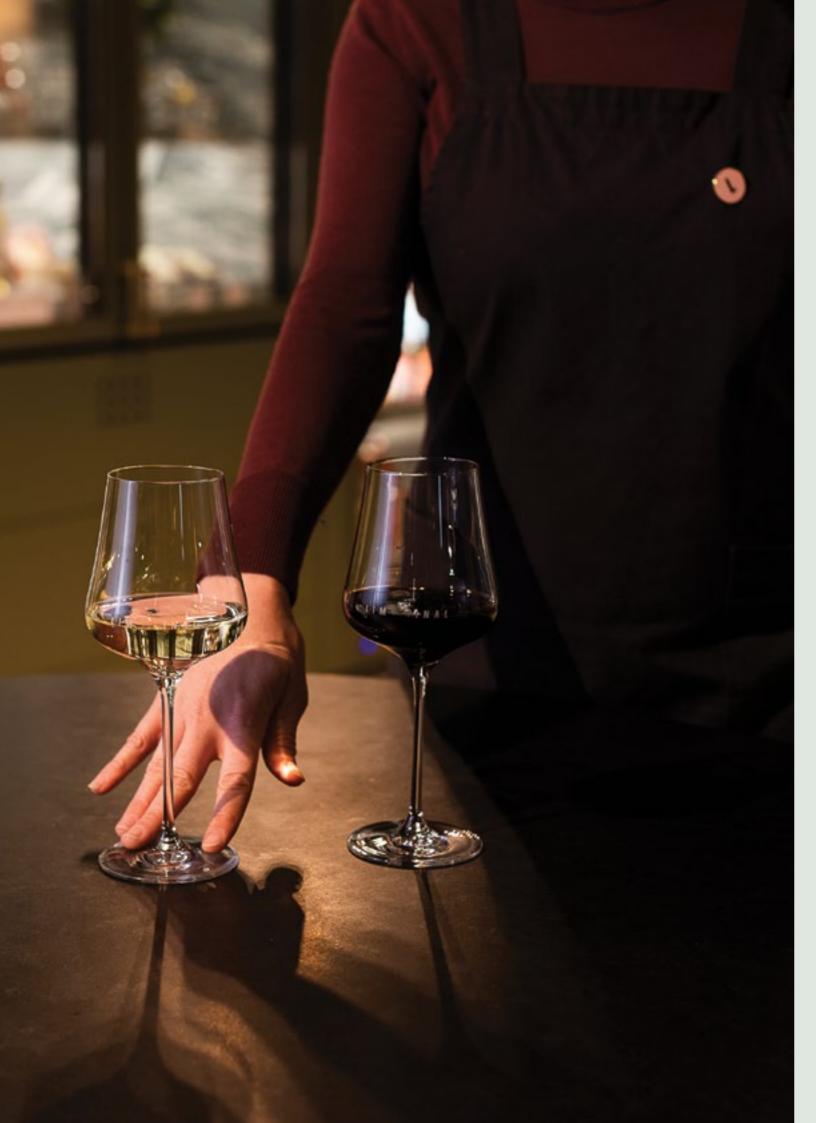
### ADDITIONAL EVENT ADD ONS

Bowl of fries  $$^{\$}9/bowl$$  Cheese station  $$^{\$}12/head$ 

Chacuterie station \$15/head

Oyster station \$15/head





# L-I-M-M-L

# BASIC PACKAGE

2 HOURS - \$40/HEAD 3 HOURS - \$47/HEAD 5 HOURS - \$62/HEAD

Twelve Signs Sparkling
Twelve Signs Pinot Grigio

Twelve Signs Shiraz

Furphy

Peroni Red

### TIER I -

2 HOURS - \$50/HEAD 3 HOURS - \$57/HEAD

Lock & Key Sparkling
OR Coppabella Prosecco

821 South Sauvignon Blanc

Vidal Estate Chardonnay

Summer Poppy Pinot Noir

Langmeil Prime Cut Shiraz

#### CHOICE OF 2 OF THE FOLLOWING

Furphy

Peroni Red

Moon Dog Old Mate Pale Ale

# TIER 2 -

2 HOURS - '60/HEAD 3 HOURS - '70/HEAD

Redbank Ellora Sparkling

Lock & Key Riesling

Hoddles Creek Estate Chardonnay

Airlie Bank Pinot Noir

Heartland Shiraz

#### CHOICE OF 2 OF THE FOLLOWING

Furphy

Peroni Red

Moon Dog Old Mate Pale Ale

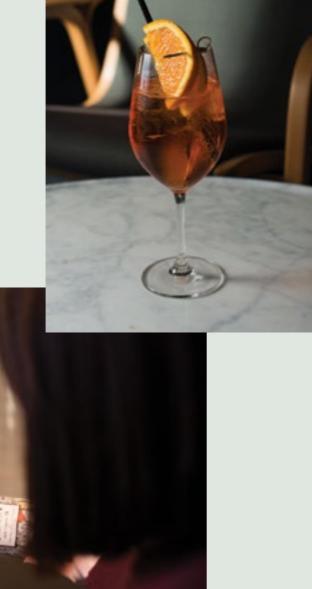
Mountain Goat Steam Ale

Mountain Goat Hightail Ale

SPIRITS AND COCKTAILS AVAILABLE UPON REQUEST. BESPOKE AND TAILORED PACKAGES ALSO AVAILABLE.



Exclusive use of the Liminal space



We are able to host events 7 days a week and outside of normal cafe trading hours. There is a minimum spend of \$4000 for 2 hours, \$5500 for 3 hours and \$8000 for 5 hour events.

### TERMS AND CONDITIONS

#### PRICING

EVENTS

All quotes on food and beverage include GST and are based on current values. Quotes issued to the client are estimates and although not our preference, may be subject to change.

#### FOOD AND DRINKS MENUS

All food and drinks menus are current and subject to change. We will be in contact if anything from the proposed menus are unavailable for your event.

#### MINIMUM SPEND

The minimum spend is \$400 for breakfast and \$800 for lunch. If for any reason the minimum spend is not met, the difference will be added to the bill at the end of the function.

#### DIETARY REQUIREMENTS

Any dietary requirements are to be confirmed at least 48 hours prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu.

#### CANCELLATION

If your function is cancelled with less than 48 hours notice, you will be charged 50% of the minimum spend as a cancellation fee.

#### SERVICE CHARGE

A 10% service charge will be added to all functions in the private dining room.

#### FINAL PAYMENT

Final payment for fixed amounts (including beverage tab) will be required to be paid for on the day.

#### NUMBER OF GUESTS

Should the number of guests drop on the day of your booking, you may be charged for the confirmed number of guests.

#### PRE-AUTHORISATION

A pre-authorisation of the minimum spend may be taken prior to the event.

To begin planning your event, please get in touch with our events co-ordinator at jess@liminalmelbourne.com +61 3 9639 8264