

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

EVENTS



EVENTS

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.



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CANAPE PACKAGES FOR YOUR EVENT

\$40/HEAD CANAPE PACKAGE
3 cold canapes,
4 hot canapes, 1 sweet

\$50/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 couoton
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
Sourdough, sherry, and orange cake

ADDITIONAL EVENT ADD ONS

Bowl of fries	\$9/bowl
Cheese station	\$12/head
Chacuterie station	\$15/head
Oyster station	\$15/head

gf - gluten free, df - dairy free, v - vegetarian, V - vegan
Options are available to cater for the following dietaries; Gluten Free, Dairy Free, Vegan and Vegetarian.
Within reason, any other dietaries will be catered for to the best of our abilities at the time of the event.





BEVERAGE PACKAGE

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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 1

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



EVENTS

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

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
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