

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

PRIVATE ————— **DINING**



PRIVATE DINING ROOM

There's an art to finding the perfect space to host clients, especially for important business lunches and meetings. 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

Liminal hosts events in our Private Dining Room adjacent to the Wine Store. The art deco inspired space features an expansive central table, terrazzo floor and elegant furnishings. We can tailor the room to comfortably accommodate 8 – 14 guests and have state of the art AV.



L-I-M ————— I-N-A-L

BREAKFAST/MORNING TEA ——— \$30/HEAD

\$400 minimum spend – 2 hour package

- Barista coffee and tea
- Fruit platter
- Granola and yoghurt
- Avocado and toast selection
- A selection of pastries and toast with butter and preserves (danishes, cinnamon rolls, cakes, cookies)

ADD ONS

- Mortadella and fried egg rolls \$11/head
- Plated meals from the menu.
- Pre order 24 hours notice. Priced as per menu

DOWNTOWN LUNCH ——— \$45/HEAD

\$800 minimum spend – 2 hour package

TO SHARE

- Sandwich selection
- Ham cheese smashed pea, brassica (vego), smoked brisket bagels
- Salads (three selection)
- Rotisserie chicken and condiments (gravy, salsa verde and mustard)

UPTOWN LUNCH ——— \$75/HEAD

\$800 minimum spend – 2 hour package

- Bread and olives
- Chorizo, guindillas, almond
- Fritto misto
- Kingfish crudo, orange
- Slow roast scotch fillet, jus
- Rotisserie chicken, condiments
- Snapper, fennel and salsa verde

AFTERNOON TEA/SNACKS ———

(On consumption to be pre-ordered)

- Barista coffee on consumption
- Carrot cake or chocolate tort TBC
- Cob loaves + crudités \$25 platter
- Selection of cheese \$12/head
- Charcuterie \$15/head
- Fruit platter \$10/head
- Oyster station \$15/head

MID TOWN LUNCH ——— \$60/HEAD

\$800 minimum spend – 2 hour package

1 COURSE / ALTERNATE DROP

- (main and dessert with shared sides)
- Filter coffee, tea and fresh juices (orange, apple)
- Bread and olives
- Rotisserie chicken, condiments, salad or/ Snapper, fennel and salsa verde, salad
- Shared chips with aioli and gravy
- A selection of cakes and sweet treats

- Chips with aioli and gravy
- Roast pumpkin and fried chickpeas
- Beetroot, radicchio and goat's cheese
- A selection of cakes and sweet treats

Please let us know if you are interested in ordering anything from our wine list for the event and we will be in touch to pre-select your offering.





PRIVATE DINING ROOM

The Private Dining Room is available for 2-3 hour event bookings Monday – Friday between 7am – 6pm and has a \$400 minimum food and beverages.

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-authorization 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
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